GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black, Commissioner www.agr.georgia.gov

General Labeling Guidance

Georgia Meat Inspection Section

(GMIS)

OVERVIEW

- The Georgia Meat Inspection Section (GMIS) is responsible for ensuring that meat and poultry products, are safe, wholesome, and **properly marked, labeled, and packaged**.

- Regulatory requirements have been established to ensure that no article of meat or poultry can be sold or offered for sale by any person, firm, corporation, in commerce, under any name or other **marking** or **labeling** which is false or misleading, or in any container of a misleading form or size.

- The acts gives GMIS and FSIS the authority to require a labeling approval program. Before a label or other labeling can be applied to State inspected meat or Federally inspected meat and poultry products, it **must comply with labeling requirements.**

Labeling Regulatory Requirements

8 Mandatory Label Features

1. Product Name - The name of the product on the label is a standardized, common, or a truthful descriptive name.

2. Ingredient Statement – Includes all ingredients (including sub-ingredients) in order of predominance.

3. Handling Statement – Appropriate for the particular product, “keep refrigerated, keep frozen”.

4. Inspection Legend - Should be an accurate representation and identify the correct establishment number (some exceptions). Examples of GMIS legends can be obtained from the GMIS label review office.

Cont…

5. Net Weight – Must be in compliance with regulations in regards to size, placement, and separation from other features.

6. Signature Line – May be either the manufacturer or distributor, must include name, address, zip code. *Note:* Must show street address if the firm name and address are not listed in a current city directory or telephone book.

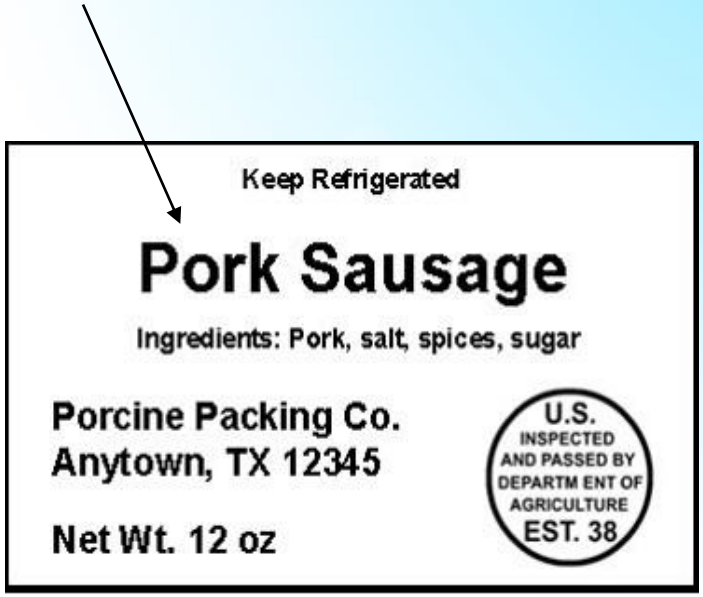
7. Nutritional Facts – In accordance with 9 CFR 317.300-317.400; 100,000 lbs. of product

8. Safe Handling Statement – In accordance with 9 CFR 317.2

NAME OF THE PRODUCT

40-10-1-.19 Labeling, Marking Devices, and Containers
317.2 Labels: definition; required features.

317.2(c)(1)—The name of the product, which in the case of a product which purports to be or is represented as a product which a definition and standard of identity or composition is prescribed in part 319…shall be the name of the food specified in the standard, and in the case of any other product shall be the common or usual name of the food, if any there be, and if there is none, a truthful descriptive designation as prescribed in paragraph (e) of this section… [§381.117(a)]



Ingredients Statement

40-10-1-.19 Labeling, Marking Devices, and Containers
317.2 Labels: definition; required features

§317.2(c)(2)—If a product is fabricated from two or more ingredients, the word **"ingredients"** followed by a list of ingredients as prescribed in paragraph (f) of this section… [§381.118(a)]

Do all ingredients have to be listed?

Signature Line

40-10-1-.19 Labeling, Marking Devices, and Containers
317.2 Labels: definition; required features

§317.2(c)(3)—The name and **place of business** of the manufacturer, packer, or distributor for whom the product is prepared, as prescribed in paragraph (g) of this section… [§381.122]

Net Weights Statement

40-10-1-.19 Labeling, Marking Devices, and Containers

317.2 Labels: definition; required features

317.2(c)(4)—An accurate statement of the net quantity of contents as prescribed in **paragraph (h)** of this section…[§381.121(a)]

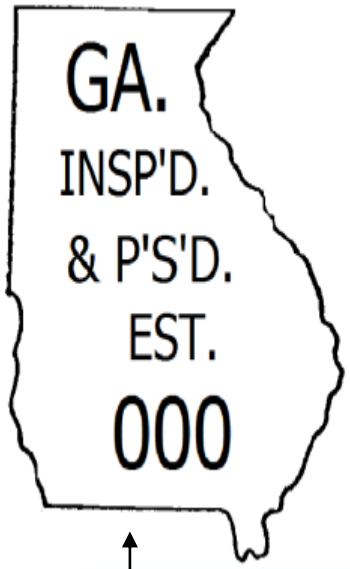
Inspection Legend and Establishment Number

40-10-1-.19 Labeling, Marking Devices, and Containers

317.2 Labels: definition; required features

317.2(c)(5)—An **official inspection legend** and…the number of the official establishment…[§381.123(a)(b)]

State Establishments must utilize the State of GA Inspection Legend to the far right.



Federal Inspection Legend

State of GA Inspection Legend

Handling Statement (if needed)

40-10-1-.19 Labeling, Marking Devices, and Containers

317.2 Labels: definition; required features

317.2(k)—Packaged products which require any special handling to maintain their wholesome condition shall have prominently displayed on the principal display panel of the label the statement or a similar statement: [§381.125(a)]

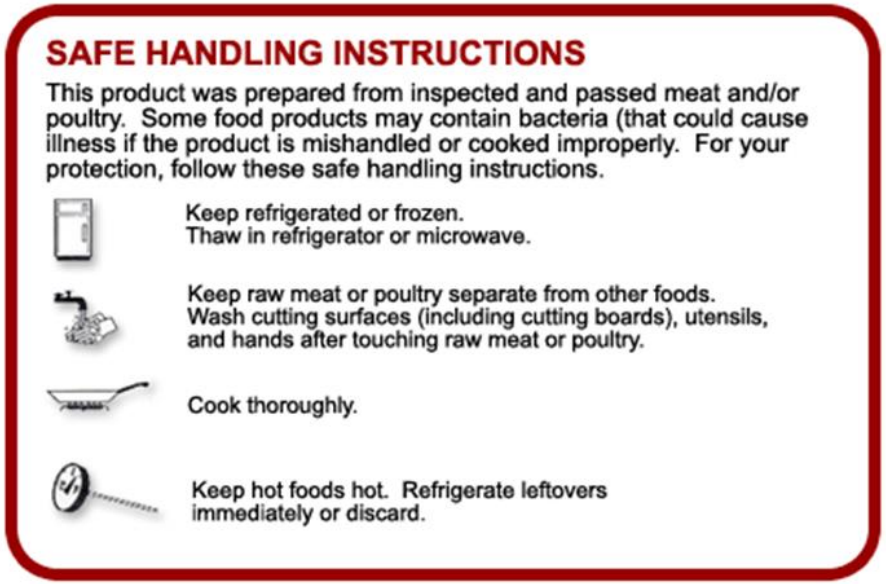
- Keep Refrigerated;
- Keep Frozen;
- Perishable, Keep Refrigerated; or
- Previously handled frozen; Refreeze or
- Keep Refrigerated for your protection.

Safe Handling Statements

40-10-1-.19 Labeling, Marking Devices, and Containers

317.2 Labels: definition; required features

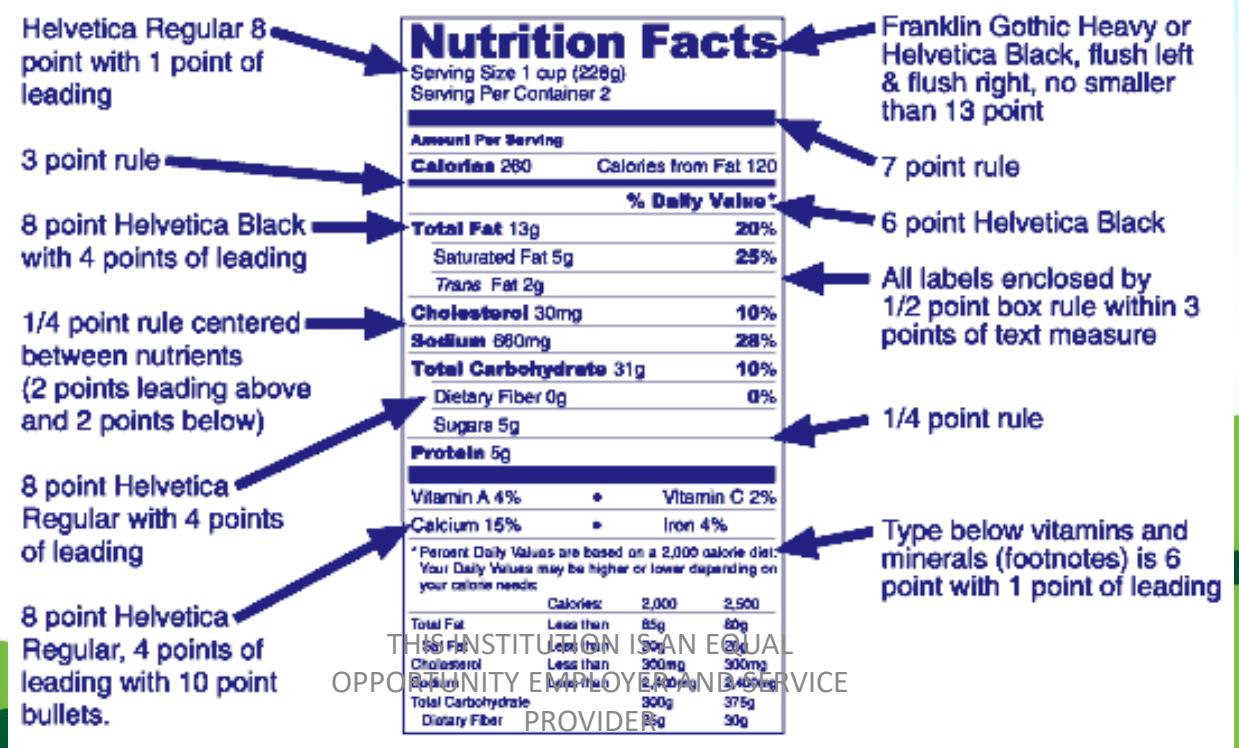
317.2(l)—Safe handling instructions shall be provided for: all meat and meat products…that do not meet the requirements contained in §318.17, and all poultry products not processed in accordance with the provisions of §381.150(a) or that have not undergone other processing that would render them ready-to-eat; and all comminuted meat patties not heat processed in a manner that conforms to the time and temperature combinations in the Table for Permitted Heat-Processing Temperature/Time Combinations for Fully Cooked Patties in §318.23…[§381.125(b)]



Nutritional Facts

40-10-1-.19 Labeling, Marking Devices, and Containers
317.2 Labels: definition; required features

317.300-317.400—Nutrition labeling shall be provided for meat and meat food products intended for human consumption and offered for sale, except for single-ingredient, raw products, in accordance with the requirements of 317.309; except as exempted under 317.400…



Nutritional Facts

- The regulations exempt products produced by small businesses, products for further processing, products not for sale to consumers, etc., provided that the labels for these products bear no nutrition claims or nutrition information.
- The establishment has the responsibility to determine whether a product is exempted from the nutrition labeling requirements.
- The format of the nutrition panel shall be in accordance with §317.309 Subpart B.
- These regulations also prescribe the standard serving size, which nutrients are mandatory to list, and which are voluntary to list.

Required Labeling Features

Feature	Reference	Location	Applies to
Product Name	9 CFR 317.2(c)(1) or 381.117	Principal display panel	All products
Inspection Legend	9 CFR 317.2(c)(5) or 381.123	Principal display panel	All products
Handling Statement (e.g. “Keep Frozen”)	9 CFR 317.2(k) or 381.125(a)	Principal display panel	Products requiring special handling to maintain wholesomeness
Net Weight Statement	9 CFR 317.2(h) or 381.121	Principal display panel	Product sold at retail, unless the net weight is applied at retail
Ingredients Statement*	9 CFR 317.2(f) or 381.118	Information panel or Principal display panel	Products with multiple ingredients
Address Line	9 CFR 317.2(g) or 381.112	Information panel or Principal display panel	All products
Nutrition Facts Panel	by 9 CFR 317.300 or 381.400	Information panel or Principal display panel	Products not exempted by 9 CFR 317.400 or 381.500
Safe Handling Instructions	9 CFR 317.2(l) or 381.125(b)	Information panel or Principal display panel	Products with a not-ready-to-eat meat or poultry component

Special Claims On Labels

A Good Win! Farms©
est 2010

All Natural*
Pasture Raised

USDA ORGANIC

Premium Fresh Young Chicken

Chicken Have Been Raised:

- Without Added Antibiotics
- No Added Hormones†
- This pasture raised chicken is fed a vegetarian diet that was produced in compliance with The National Organic Program's standards for avoidance of genetically engineered feed ingredients

INSPECTED U.S.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Keep Refrigerated

Net Weight: 48 oz (3 lbs)

*Minimally Processed, No Artificial Ingredients

†Federal Regulations do not permit the use of hormones in poultry.

Distributed By:
2011 Beltsville Rd
Sunnyside, MD 12345
Certified Organic by LPDD Organic Certifying

Beef Raised:

- Without Added Antibiotics
- Barn Roaming, Never Confined to a Lot
- Grass Fed
- Organic

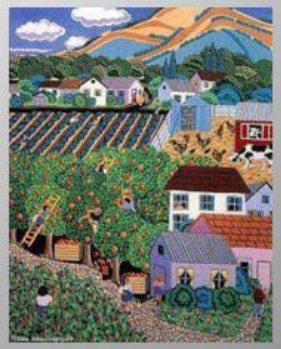
A Good Win! Farms©
est 2010

All Natural*
Pasture Raised

Beef Flat Iron Steak

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 38

USDA ORGANIC



Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

*Minimally Processed, No Artificial Ingredients

Keep Refrigerated

Net Weight: 48 oz (3 lbs)

Distributed By:
20101Beltsville Rd
Sunnyside, MD 12345
Certified Organic by LPDD Organic Certifying

Special Claims

Labels bearing special claims are required to be submitted to GMIS (state plants) or USDA (TA/federal plants) with specific documentation to support all claims that appear on that label. Examples of special claims include, but are not limited to:

- *Raised Without Antibiotics,*
- *Organic,*
- *Grass Fed,*
- *Free-Range,*
- *Raised Without the Use of Hormones, etc.*

COMPLYING WITH ANIMAL RASING CLAIMS

For product bearing animal raising claims, GMIS in-plant personnel verify whether establishments maintain GMIS label approval on file. Animal raising claims are special statements and claims that establishments are required to submit to GMIS for approval.

Documents Needed to Support Most Animal Raising Claims

1. A detailed written description explaining the controls used for ensuring that the raising claim is valid from birth to harvest or the period of raising being referenced by the claim;

2. A signed and dated document describing how the animals are raised (e.g., vegetarian fed, raised without antibiotics, grass fed), to support that the specific claim made is truthful and not misleading;

3. A written description of the product tracing and segregation mechanism from time of slaughter or further processing through packaging and wholesale or retail distribution;

4. A written description for the identification, control, and segregation of non-conforming animals/product; **and**

5. If a third-party certifies a claim, a current copy of the certificate.

Examples of Animal Raising Claims

Some examples of animal raising claims include (but are not limited to) the following:

- Age of animal, Breed, or Diet
- Animal Welfare and Environmental Stewardship
- Living/Raising/Raising Conditions
- Raised Without Antibiotics – Livestock/Red Meat
- Raised Without Hormones (No Hormones Administered or No Steroids Administered)
- Source/Traceability
- Third Party Certification

Questions?

If you have any additional questions please call:
404-656-3673

or visit

http://agr.georgia.gov/meat-inspection.aspx