

Chapter Ag 65

MEAT PRODUCTS

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Ag 65.01 Meat. For the purposes of this chapter, meat is the edible part of the muscle of cattle, sheep or swine which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout or ears.

**History:** 1-2-56; am. Register, July, 1957, No. 19, eff. 8-1-57.

Ag 65.02 Meat byproduct. Meat byproduct is any edible part other than meat which has been derived from cattle, sheep or swine. For purposes of this definition, the following shall not be considered meat byproducts:

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|--------------------|--------------------|
| Cartilage          | Pork blood         |
| Eyes               | Prostates          |
| Gall bladder       | Sinews             |
| Genital organs     | "Slunk" veal       |
| Hard palates       | Spermatic cords    |
| Lungs              | Spinal cords       |
| Ox gall            | Suprarenal glands  |
| Ox lips            | 3rd & 4th stomachs |
| Parathyroid glands | Thyroid            |
| Pineal glands      | Tonsils            |
| Pituitary glands   | Udders             |

Ag 65.03 Sausage. (1) *Eff. April 1 - 1956.* Sausage is the food made with comminuted meat, seasoned with one or more of the optional ingredients specified in subs. (2) <sup>(a)</sup> below. In addition, it may contain any of the optional ingredients specified in subs. (2) <sup>(b)</sup> through (2) <sup>(j)</sup> therein provided. It may be smoked or cooked.

(2) The optional ingredients in sausage are:

(a) Salt, spices, spice extractives, vinegar and sucrose.  
 (b) Calcium carbonate, calcium silicate, calcium stearate, magnesium carbonate, sodium citrate, tricalcium phosphate or any combination thereof, in dry soluble seasoning mixtures, but not to exceed 2% by weight of any such seasoning mixture.

(c) Harmless bacterial starters of the lactic acid group, not to exceed one-half of one per cent by weight of the finished mixture.

(d) Water, added in amounts not to exceed 10% of finished product weight in sausage which is smoked and cooked in processing, and in amounts not to exceed 3% of finished product weight in products not subjected to smoking or cooking.

(e) Sodium nitrate, potassium nitrate, sodium nitrite, potassium nitrite or any combination thereof not exceeding 200 parts per million as nitrites in the final product.

(f) Meat byproducts.

(g) Dextrose, corn syrup, dried corn syrup solids not to exceed 2½% by weight of the final product.

(h) Hydrolyzed plant protein and monosodium glutamate derived from plants.

(i) Cereal, vegetable starch, starchy vegetable flour, potato flour, nonfat dry milk solids, dry milk solids, soya flour, dried brewers' yeast, and dried whey products. The weight of any such ingredients or combination of these ingredients shall not exceed 3½% by weight of the final product.

(j) Ascorbic acid, sodium ascorbate. Such ingredients shall be used only in cooked or cured sausage and shall be limited in quantity to not more than ¼ of an ounce of sodium ascorbate or ¾ of an ounce of ascorbic acid for each 100 pounds of uncured comminuted meat and/or meat byproducts.

(3) Whenever any of the optional ingredients listed in subs. (2) (a) and (d) through (j) are used, they shall be named on the label. Whenever any optional ingredient permitted by subs. (2) (c) is used, the term "lactic acid starter culture" shall be included in the list of ingredients on the label. Meat byproducts shall be identified on the label by the common or usual name of the anatomical part from which derived, such as beef tripe, sheep liver or pork snouts. Spices may be declared as spices or flavoring, but spice extractives shall be declared as flavoring.

(4) Meat ingredients shall be named on the label by the common or usual name of the kind of meat used, such as pork or beef.

*Note:* Sausage is a common name for a wide variety of meat products falling within the above definition and standard of identity. Its use in the standard is not intended to preclude use on the label of names commonly used to identify distinct types of sausage, such as wieners or bologna.

**History:** 1-2-56; am. (1); cr. (2) (b) and (2) (c); and renumbered (2) (b), (2) (c), (2) (d), (2) (e), (2) (f), (2) (g) and (2) (h); am. (3), Register, July, 1957, No. 19; eff. 8-1-57.

**Ag 65.04 Pork sausage.** (1) Pork sausage is sausage as specified in section Ag 65.03 but is made only with pork to which pork fat may be added, provided in no case shall the total fat content of the sausage exceed 53% by weight of the final product. The optional ingredients specified in section Ag 65.03 (2) (e), (f) and (i) shall not be used, except that the optional ingredients in (2) (e) may be used in pork sausage which is cooked or cured.

(2) Lean pork sausage is pork sausage which contains not more than 35% fat by weight of the final product.

(3) Whenever any of the optional ingredients permitted by this section are used, they shall be labeled in accordance with the provisions of section Ag 65.03 (3).

**History:** 1-2-56; am. (1) Register, July, 1957, No. 19, eff. 8-1-57.

**Ag 65.05 Liver sausage.** (1) Liver sausage is sausage as defined in section Ag 65.03, but the liver content shall be not less than 30% by weight of the final product.

(2) Whenever any of the optional ingredients named in section Ag 65.03 (2) are used, the product shall be labeled in accordance with the provisions of section Ag 65.03 (3).

**Ag 65.06 Hamburger.** Hamburger, ground beef, is comminuted skeletal muscle of cattle with or without the addition of beef fat, but in no case shall the fat content exceed 25% by weight of the final product.