No. 687, S.]

[Published November 26, 1953.

## **CHAPTER 646**

AN ACT to amend 97.53 of the statutes, relating to the adulteration of meats.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

97.53 of the statutes is amended to read:

97.53 No person shall offer or expose for sale, take offers for, or sell, or have in his possession with intent to sell for consumption within the state any sausage or chopped meat compound containing any artificial coloring, or chemical preservative or antiseptic, except common salt, \* \* \* sodium or potassium nitrate, sodium or potassium nitrite, sodium ascorbate, ascorbic acid, spices or wood smoke. Ascorbic acid and sodium ascorbate, shall be limited to use in cooked cured comminuted meat food products in the amount of three-fourths of an ounce of ascorbic acid or seven-eighths of an ounce of sodium ascorbate for each 100 pounds of fresh uncured comminuted meat or meat by-products and when used, they shall be included in the statement of ingredients either as "ascorbic acid" or "sodium ascorbate" as the case may be.

Approved November 19, 1953.