

## Questions and Answers on the Use of Antimicrobial Agents in the Production of Meat and Poultry Products

The following set of questions and answers provide information regarding the requirements for the use of antimicrobial agents in meat and poultry production.

### References

- Final Rule, "Food Ingredients and Sources of Radiation Listed or Approved for Use in the Production of Meat and Poultry Products" (December 1999).
- MOU between FDA and FSIS for Ingredient Approval (January, 2000).
- FSIS Directive 7120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products."
- Guidance document on "Ingredients and Sources of Radiation Used to Reduce Microorganisms on Carcass, Ground Beef and Beef Trimmings."
- Guidance Procedures for Notification and Protocol Submission of New Technology, February 2004  
[http://www.fsis.usda.gov/regulations\\_&\\_policies/New\\_Technology\\_Notification\\_&\\_Protocol\\_Submission/index.asp](http://www.fsis.usda.gov/regulations_&_policies/New_Technology_Notification_&_Protocol_Submission/index.asp)
- Federal Register* Notice, "FSIS Procedures for Notification of New Technology" (68 FR 6873) (February, 2003)
- 9 CFR 416.4
- FSIS Directive 6355.1, "Use of Chlorine Dioxide in Poultry Chill Water."
- 9 CFR 424.21(c)
- FSIS Directive 6700.1, "Retained Water in Raw Meat and Poultry Products."
- 21 CFR Part 172, 173, 182, 184
- 21 CFR 101.100(a)(3)(ii)

### 1. Question: What is the definition of a New Technology?

Answer: According to the FSIS *Federal Register* Notice (68 FR 6873) entitled, "FSIS Procedures for Notification of New Technology," FSIS defines a "new technology" as new, or new applications of, equipment, substances, methods, processes or procedures affecting the slaughter of livestock and poultry or processing of meat, poultry, or egg products which could affect product safety, inspection procedures, inspection program personnel safety, or require a waiver of a regulation.

### 2. Question: What is the definition of a processing aid?

Answer: According to the Food and Drug Administration's (FDA) regulations (21 CFR 101.100 (a) (3) (ii)), the definition of a processing aid is:

- a. Substances that are added to a food during the processing of such food but are removed in some manner from the food before it is packaged in its finished form.
- b. Substances that are added to a food during processing, are converted into constituents normally present in the food, and do not significantly increase the amount of the constituents naturally found in food.
- c. Substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.

