

☐ DIRECTIVE  
☐ REVISION  
☐ AMENDMENT  
☐ OTHER

## CHANGE TRANSMITTAL SHEET

Safe and Suitable Ingredients Used in the Production of  
Meat and Poultry Products

7120.1,  
Amend 11

04/11/07

### I. PURPOSE

This transmittal issues the on-going updates to Attachment 1 for FSIS Directive 7120.1. Attachment 1 identifies the substances that have been approved in 21 CFR for use in meat and poultry products as food additives, approved in GRAS notices and pre-market notifications, and approved in letters conveying acceptability determinations. Substances added since the 01/18/2007 issuance of the directive are in **bold**.

This information is also available on the USDA website at:

[http://www.fsis.usda.gov/About\\_Fsis/labeling\\_&\\_consumer\\_protection/index.asp](http://www.fsis.usda.gov/About_Fsis/labeling_&_consumer_protection/index.asp)

For further policy information regarding any of the substances listed below please contact the Labeling and Consumer Protection Staff at (202) 205-0279. FSIS will continue to issue updates to the list, as needed.

**NOTE:** Attachment 1 does not include the use of substances in on-line reprocessing operations that operate under an experimental exemption listed in 9 CFR 381.3(c). Establishments operating under this exemption should follow the conditions of use that are specific to their FSIS approved on-line reprocessing protocol, and contact the New Technology Staff at (202) 205-0675.

Because the number of pages increased in Attachment 1, Attachment 2 is reissued as well.

### II. CANCELLATION

This transmittal is cancelled when contents have been incorporated into FSIS Directive 7120.1.



Assistant Administrator  
Office of Policy, Program, and Employee Development

### FILING INSTRUCTION

Remove Old Pages

Insert New Pages

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DISTRIBUTION: Inspection Offices, T/A Inspectors,  
Plant Mgt., T/A Plant Mgt., TRA, ABB, TSC, Import  
Offices

OPI: OPPED

		Methods for the Examination of Water and Wastewater," 18 <sup>th</sup> ed., 1992, or an equivalent method		
Chlorine dioxide	Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO <sub>2</sub> E in the "Standard Methods for the Examination of Water and Wastewater," 18 <sup>th</sup> ed., 1992, or an equivalent method	Food Contact Substance Notification No. FCN 668	None under the accepted conditions of use (6)
DBDMH (1,3dibromo-5,5-dimethylhydantoin)	For use in poultry chiller water and in water applied to poultry via an Inside-Outside Bird Washer (IOBW) and in water used in poultry processing for poultry carcasses, parts, and organs	At a level not to exceed that needed to provide the equivalent of 100 ppm active bromine	Food Contact Substance Notification No. FCN 334 and FCN 453	None under the accepted conditions of use (6)
Egg white lysozyme	In casings and on cooked (RTE) meat and poultry products	2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000064	Listed by common or usual name in the ingredients statement (2)
Electrolytically generated hypochlorous acid	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	In water used in meat and poultry processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)

	reused back in the chiller)			
Electrolytically generated hypochlorous acid	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 35 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to a pH of 1.0 to 2.0	Poultry carcasses, parts, trim, and organs	Applied as a spray or dip with a minimum contact time of 2 to 5 seconds	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to a pH of 0.5 to 2.0	Meat carcasses, parts, trim, <b>and organs</b>	Applied as a spray or dip for a contact time of 2 to 5 seconds	Acceptability determination	None under the accepted conditions of use (1)
A blend of citric acid (1.87%), phosphoric acid (1.72%), and hydrochloric acid (0.8%)	Poultry carcasses	Applied as a spray with a minimum contact time of 1 to 2 seconds and allowed to drip from the carcasses for 30 seconds	Acceptability determination	None under the accepted conditions of use (1)
A blend of citric acid, hydrochloric acid, and phosphoric acid	To adjust the acidity in various meat and poultry products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hops beta acids	In casings and on cooked (RTE) meat and poultry products	2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000063	Listed by common or usual name in the ingredients statement (2)
Lactic Acid	<b>Livestock</b> carcasses prior to fabrication (i.e., pre- and post-chill), offal, and variety meats	Up to a 5 percent lactic acid solution	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Beef and pork sub-primals and trimmings	2 percent to 5 percent solution of lactic acid not to exceed 55°C	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Beef heads and tongues	A 2.0 to 2.8 percent solution applied to brushes in a washer cabinet system used to clean beef heads and tongues	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid bacteria	RTE cooked sausages	Applied by dipping	Acceptability	Listed by common or