

UNITED STATES DEPARTMENT OF AGRICULTURE  
 FOOD SAFETY AND INSPECTION SERVICE  
 WASHINGTON, DC

# FSIS DIRECTIVE

7120.1  
Rev. 54

10/28/20

## SAFE AND SUITABLE INGREDIENTS USED IN THE PRODUCTION OF MEAT, POULTRY, AND EGG PRODUCTS

### I. PURPOSE

This directive provides inspection program personnel (IPP) with the latest up-dates to the list of substances that may be used in the production of meat, poultry, and egg products. As a reminder, this directive no longer provides the complete listing of approved substances, On-Line Reprocessing (OLR) and Off-Line Reprocessing (OFLR) Antimicrobial Intervention Systems. Instead it only provides a list of the latest changes. The complete listing of [OLR and OFLR Antimicrobial Intervention Systems](#) is available at the link above. FSIS is also providing a link to the [complete list of safe and suitable ingredients](#), the list in [9 CFR 424.21\(c\)](#) of additional acceptable food ingredients, and a [Web based look-up table](#) to search ingredients by name.

### II. CANCELLATION

FSIS Directive 7120.1, Revision 53 *Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products*, 9/8/20

### III. LATEST UP-DATE TO THE LIST OF SUBSTANCES

Table 1: Summary of Updates to list of substances

1) The use of the substances is consistent with FDA's labeling definition of a processing aid., 2) Generally Recognized as Safe (GRAS), 3) Secondary Direct Food Additive, 4) Direct Food Additive, 5) Color Additive, 6) Food Contact Substance (FCS) subject to food contact notifications (FCN) is defined as any substance that is intended for use as a component of materials used in manufacturing, packing, packaging, transporting, or holding food if such use is not intended to have any technical effect in such food.				
Substance	Intended Use of Product	Amount	Reference	Labeling Requirements
<b>Antimicrobial</b>				
An aqueous mixture of sulfuric acid and sodium sulfate.	For use in process water, ice, or brine used in the production, processing and preparation of poultry and meat poultry and meat products.	Concentration sufficient to achieve a targeted pH range of 1-2.2; delivered at a minimum system pressure of 0.5 psi; and spray, drench and dip minimum contact time of 2 seconds.	Acceptability Determination	None under the accepted conditions of use (1)

A natural source of nitrate	As an antimicrobial agent in any meat or poultry product that is fermented, immersion cured or dry cured.	For use as a component in the product formulation based upon the support on file for minimum amount of nitrate and minimum times for fermentation, aging, and/or curing.  <b>NOTE:</b> <b>Maximum limits for cured products in 9 CFR 424.22 and 9 CFR 424.21(c) should be used for natural sources of nitrate.</b>	Acceptability determination	Listed by common or usual name in the ingredients statement (1). <b>Products required to contain curing agents and sometimes cure accelerators approved for use in 9 CFR 424.21 (c) as part of a standard of identity in 9 CFR 319 or 317.17 (b) but instead are formulated with natural sources of these ingredients</b> must be labeled as uncured under 9 CFR 317.17 and 319.2. The statement “no nitrates or nitrites added” needs to be qualified with the statement * except for those naturally occurring in [insert name of natural source of nitrate]
<i>Salmonella</i> bacteriophage preparation containing three bacteriophages (phage) specific to <i>Salmonella enterica</i> serovars	Intact red meat and intact poultry products.	At levels of up to 2 x 10 <sup>8</sup> plaque-forming units (PFU)/g of food.	GRAS Notice No. 000917	None under the accepted conditions of use (1)
<b>Binders</b>				
Rice hull fiber	For use as a binder in meat and poultry products.	Up to 3.5 percent of the product formulation in products where binders are permitted.	GRAS Notice No. 000478	List by common or usual name in the ingredients statement (2)

<b>Film Forming Agents</b>				
A proprietary mixture of water, propylene glycol, sodium citrate, xanthan gum and guar gum (action gum), citric acid, sunflower lecithin and/or rapeseed lecithin, soybean oil, polysorbate, distilled acetylated monoglycerides, corn starch, and tertiary butylhydroquinone	For use as aid in the release of netting and/or casing on meat and poultry products after cooking.	Not to exceed 2 percent of total product formulation.	Acceptability determination	None under the accepted conditions of use (1)
A mixture of water, propylene glycol, sodium citrate, and xanthan gum and guar gum (action gum)	For use as aid in the release of netting and/or casing on meat and poultry products after cooking.	Not to exceed 2 percent of total product formulation.	Acceptability determination	None under the accepted conditions of use (1)
<b>Moisture Retention</b>				
Rice bran extract	As a moisture retention agent and an alternative to sodium phosphate in meat and poultry products where the standard of identity permits the use of phosphates.	At levels of up to 1.2 percent of the product formulation in meat and poultry products where the standard of identity permits the use of phosphates.	GRAS Notice No. 000884	Listed as rice bran extract in the ingredients statement (2)
<b>List of Approved On-Line Reprocessing (OLR) Antimicrobial Systems for Poultry</b>				
<b>Approved OLR System</b>	<b>Company Name/ Distributor</b>	<b>Substance</b>	<b>PPM Concentration</b>	<b>Method of Application</b>
Sulfuric acid and Sodium sulfate.	Safe Foods Corporation	An aqueous solution of sulfuric acid and sodium sulfate.	Concentration sufficient to achieve a targeted pH range of 1-2.2; delivered at a minimum system pressure of 0.5 psi; and minimum contact time of 2 seconds.	Spray, Drench, Dip

#### IV. QUESTIONS

A. Refer questions regarding this directive to the Office of Policy and Program Development through [askFSIS](#) or by telephone at 1-800-233-3935. When submitting a question, use the **Submit a Question** tab, and enter the following information in the fields provided:

Subject Field: Enter **Directive 7120.1**.  
Question Field: Enter question with as much detail as possible.  
Product Field: Select General Inspection Policy from the drop-down menu.  
Category Field: Select New Technology as the main category then select either Ingredients or Processing Aides from the drop-down menu.  
Policy Arena: Select Domestic (U.S.) Only from the drop-down menu.

B. For labeling questions enter the following information:

Subject Field: Enter **Ingredient Labeling**.  
Question Field: Enter question with as much detail as possible.  
Product Field: Select Labeling from the drop-down menu.  
Category Field: Select Ingredients/Additives or other applicable category from the drop-down menu.  
Policy Arena: Select Domestic (U.S.) Only from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

**NOTE:** Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.



Assistant Administrator  
Office of Policy and Program Development