

Canadian Standards of Identity: Volume 7 – Meat Products

Although the [*Safe Food for Canadians Regulations*](#) (SFCR) came into force on January 15, 2019, certain requirements may apply in 2020 and 2021 based on food commodity, type of activity and business size. For more information, refer to the [SFCR timelines](#).

Interpretation

1. The following definitions apply in this Volume.

"cured", in respect of an edible meat product, means that salt and at least 100 p.p.m. of sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, or any combination of them, has been added to the meat product. (saumuré)

"filler" means milk, egg, yeast or vegetable material, or any derivative or combination of them, that is edible and that is not visibly distinguishable after it is added to the edible meat product. It includes seasoning in the circumstances set out in paragraph 23(c) but does not include beetroot, tomato or food additives other than modified starches. (agent de remplissage)

"finely textured meat" means an edible meat product that is obtained by removing most of the bone and cartilage from a comminuted meat product from which the bone and cartilage was not previously removed and that does not contain skin, more than 0.15% calcium or any bones or bone fragments larger than 1.5 mm in size and a maximum of 20% of the bone particles larger than 1 mm in size. (viande finement texturée)

"fresh" means not preserved or cooked. (frais)

"gelling agent" has the same meaning as in subsection B.01.001(1) of the Food and Drug Regulations. (agent gélifiant)

"ham" means the edible meat product that is derived from the hind leg of a dressed swine carcass above the tarsal joint. (jambon)

"headmeat" includes pork scalps and snouts. (viande de tête)

"meat" means the edible part of a carcass that is the muscle associated with the skeleton, tongue, diaphragm, heart, gizzard or mammalian oesophagus, with or without accompanying and overlying fat, together with those parts of the bones, skin, sinews, nerves, blood vessels and other tissues that normally accompany the muscle and are not ordinarily

removed in dressing a carcass, but does not include the muscle associated with the lips, snout, scalp or ears, mechanically separated meat or meat to which an ingredient other than meat has been added; (viande)

"meat by-product" means the edible blood of a food animal or an edible organ or tissue that is derived from the carcass of a food animal. It does not include meat, finely textured meat or mechanically separated meat. (sous-produit de viande)

"meat product" has the same meaning as Part 1 of the Safe Food for Canadians Regulations (produit de viande)

"meat product extender" means a food that is a source of protein and that is represented as being for the purpose of extending meat products. (allongeur de produit de viande)

"mechanically separated meat" means an edible meat product that is obtained by removing most of the bone and cartilage from a comminuted meat product from which the bone and cartilage was not previously removed and that does not contain more than 0.027% calcium for every 1% protein or any bones or bone fragments larger than 2 mm. (viande séparée mécaniquement)

"preserved" means, in respect of an edible meat product, salted, pickled, dried, cured, smoked or treated by other similar means permitted by the Regulations, but does not include refrigerated or frozen. (conservé)

"render" means to extract fat from fatty tissue by the application of heat. (fondre)

"seasoning" and "spices" means the seasonings and spices that are referred to in Division 7 of Part B of the Food and Drug Regulations. (assaisonnement et épices)

"SFCR" means the Safe Food for Canadians Regulations. (RSAC)

"sweetening agent" has the same meaning as in subsection B.01.001(1) of the Food and Drug Regulations. (agent édulcorant)

General Standards

2. The meat product protein content of an edible meat product must be calculated exclusively on the basis of the protein derived from meat, finely textured meat, mechanically separated meat, and meat by-products that are permitted as ingredients under section 5.

3. An edible meat product, other than white pudding or haggis or an edible meat product set out in column 1 of Table 2, that contains a filler must contain not less than

- (a) in the case of an uncooked meat product, 9.5% meat product protein and 11% total protein; and
- (b) in the case of a cooked meat product, 11.5% meat product protein and 13% total protein.

4. An edible meat product to which a meat product extender has been added must have

- (a) if the meat product resembles an uncooked sausage,
 - (i) a protein content of not less than 9%, and
 - (ii) a fat content of not more than 40%;
- (b) if the meat product resembles a potted meat,
 - (i) a protein content of not less than 9%, and
 - (ii) a fat content of not more than 30%; and
- (c) if the meat product resembles any other meat product set out in column 1 of Table 2 and if no protein content requirement is set out in column 5 of Table 2 for that meat product, a protein content of not less than 16% and
 - (i) if it does not contain poultry meat, a fat content of not more than 25%, and
 - (ii) if it does contain poultry meat, a fat content of not more than 15%.

5. An edible meat product that has been cooked or dehydrated – or to which has been added any substance other than meat, finely textured meat, a meat by-product or mechanically separated meat – must not contain as an ingredient any meat by-product except the following:

- (a) liver, fatty tissue, rumen, reticulum, omasum, abomasum, swine stomach, blood or an element of blood or blood product;
- (b) beef kidney, if it is added in accordance with item 2 of Part B of Table 2;
- (c) pork skin, if it is added in accordance with paragraph 23(f); and
- (d) poultry skin, if it is added in accordance with paragraph 23(i).

Standards for Poultry Carcasses

6. The standards set out in sections 7 to 19 apply to poultry carcasses that are dressed or partially dressed and have been graded under the SFCR.

7. (1) *Chicken* is a carcass of the species *Gallus domesticus* that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

(2) Despite subsection (1), chicken does not include chicken capon or Rock Cornish hen.

8. Chicken Capon is a carcass of a male of the species *Gallus domesticus* whose testes were surgically removed before it was six weeks old, that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

9. Rock Cornish Hen is a carcass, weighing not more than 900 g, of the female of the species *Gallus domesticus* that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

10. Mature Chicken is a carcass of a female of the species *Gallus domesticus* that does not have flexible cartilage at the posterior end of the breast bone or keel bone, tender meat or soft skin of smooth texture.

11. Old Rooster is a carcass of the male of the species *Gallus domesticus* that does not have flexible cartilage at the posterior end of the breast bone or keel bone, tender meat or soft skin of smooth texture.

12. Young Duck is a carcass of a duck that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

13. Mature Duck is a carcass of a duck that does not have flexible cartilage at the posterior end of the breast bone or keel bone, tender meat or soft skin of smooth texture.

14. Young Guinea is a carcass of a guinea fowl that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

15. Mature Guinea is a carcass of a guinea fowl that does not have flexible cartilage at the posterior end of the breast bone or keel bone, tender meat or soft skin of smooth texture.

16. Young Goose is a carcass of a goose that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

17. Mature Goose is a carcass of a goose that does not have flexible cartilage at the posterior end of the breast bone or keel bone, tender meat or soft skin of smooth texture.

18. Young Turkey is a carcass of a turkey that has flexible cartilage at the posterior end of the breast bone or keel bone, tender meat and soft skin of smooth texture.

19. Mature Turkey is a carcass of a turkey that does not have flexible cartilage at the posterior end of the breast bone or keel bone, tender meat or soft skin of smooth texture.

20. (1) Subject to subsection (2), a dressed poultry carcass of the species and weight set out in column 1 of Table 1 may not have its original weight increased by more than the percentage set out in column 2 as a result of washing, chilling or other contact with water in an establishment identified in a licence or during transportation from one such establishment to another such establishment.

(2) In the case of a dressed poultry carcass that is not packaged in an establishment identified in a licence as an edible consumer prepackaged meat product, the applicable maximum weight increase must not be more than 4% greater than the maximum weight increase set out in column 2 of Table 1

Table 1 Maximum Weight Increase of Dressed Poultry Carcasses

Item	Column 1 Species and Weight of Dressed Poultry Carcass	Column 2 Maximum Weight Increase
1(a)	Turkey, under 4.5 kg	8%
1(b)	Turkey, 4.5 kg to under 9 kg	6%
1(c)	Turkey, 9 kg and over	5.5%
2(a)	Chicken, under 2.3 kg	8%
2(b)	Chicken, 2.3 kg and over	6%
3	All other species, irrespective of weight	6%

Standards for Specific Edible Meat Products Set out in Table 2

21. An edible meat product set out in column 1 of Table 2

- (a) must contain the ingredients that are set out in column 2;
- (b) may contain any ingredients that are set out in column 3, subject to any conditions that are specified;
- (c) must be subjected to the treatments and processes that are set out in column 4; and
- (d) must comply with any maximum or minimum content requirements that are set out in column 5, together with any other requirements that are set out in that column.

22. (1) The common name of an edible meat product set out in any of items 6 to 9, 15, 17, 19, 25 and 32, column 1, of Part A and any of items 1, 7, 9 to 11 and 13, column 1, of Part B of Table 2 may include, in place of the word "meat", the name of the relevant animal species, as it is commonly known, or the name of the cut of meat of the animal.

(2) If a gelling agent is added to an edible meat product set out in any of items 12, 17, 18, 19, 20, 25 to 27, 30 and 31, column 1, of Part A of Table 2 in an amount exceeding 0.25% of the meat product, the common name of the meat product must refer to the addition of the gelling agent.

(3) If an edible meat product set out in column 1 of Table 2 is subjected to a treatment or process that is not commonly used for that meat product, the common name of the meat product must refer to the use of the treatment or process.

23. The following rules of interpretation apply to Table 2:

- (a) unless otherwise specified, any ingredient set out in column 2 or 3 that is an edible meat product may be fresh, preserved or cooked;
- (b) unless otherwise specified, an amount set out in column 5 represents a percentage of the finished edible meat product set out in column 1;
- (c) if the addition of seasoning to an edible meat product set out in column 1 contributes more than 1% of the protein content in the finished edible meat product, the added seasoning is considered to be a filler;
- (d) if a filler is permitted as an optional ingredient in an edible meat product set out in column 1, an ingredient that is not a meat product and does not constitute a filler because it is visually distinguishable after being added to the product may also be added if the common name describes the resulting edible meat product;

- (e) if pork skin is used as an ingredient in an edible meat product set out in column 1 and the underlying tissues normally accompanying pork skin adhere to the skin and have an average thickness of not less than 1.25 cm, the pork skin is considered to be pork meat;
- (f) if pork skin has been separated from the muscle tissue, it may be added to skinless pork in an amount that does not exceed 8% of the combined weight of the pork skin and skinless pork;
- (g) if comminuted boneless pork is used as an ingredient in an edible meat product set out in column 1, naturally adhering skin is considered to be pork meat;
- (h) if boneless poultry meat is used as an ingredient in an edible meat product set out in column 1, naturally adhering skin and fat are considered to be poultry meat;
- (i) if poultry skin has been separated from the muscle tissue, it may be added to skinless poultry in an amount that does not exceed 8% of the combined weight of the poultry skin and skinless poultry; and
- (j) if poultry fat has been separated from the muscle tissue, it may be added to boneless poultry in an amount that does not exceed 4% of the combined weight of the poultry fat and boneless poultry.

Table 2 Standards for Specific Edible Meat Products

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
1.	Regular Ground (naming the species or cut)	Fresh boneless skinless meat	None	Comminuted	Max. 30% fat
2.	Medium Ground (naming the species or cut)	a. Fresh boneless skinless meat	None	Comminuted	Max. 23% fat
3.	Lean Ground (naming the species or cut)	a. Fresh boneless skinless meat	None	Comminuted	Max. 17% fat
4.	Extra Lean Ground (naming the species or cut)	a. Fresh boneless skinless meat	None	Comminuted	Max. 10% fat

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
5.	Mechanically Separated (naming the species or cut)	a. Fresh mechanically separated meat	None	None	Min. 14% protein when sold as fresh meat product labelled for retail sale
6.	Finely Textured (naming the species or cut)	a. (a) Fresh finely textured meat	None	None	Min. 14% protein when sold as fresh meat product labelled for retail sale
7.	Meat Pattie	a. Fresh boneless meat	a. Seasoning b. Salt c. Spices	Comminuted and formed	Min. 15% meat product protein Min. 16% total protein
8.	Meat Balls (uncooked), Meat Burger (uncooked), Meat Chopette (uncooked), Meat Croquette (uncooked), Meat Cutlette (uncooked),	a. Fresh boneless meat or fresh mechanically separated meat or both	a. Filler b. Seasoning c. Spices d. Sweetening agents e. Flavour enhancer f. Salt g. Water	Comminuted, formed and, if it contains mechanically separated meat, frozen	Min. 11.5% meat product protein Min. 13% total protein

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
	Meat Steakette (uncooked)				
9.	Meat Balls (cooked), Meat Burger (cooked), Meat Chopette (cooked), Meat Croquette (cooked), Meat Cutlette (cooked), Meat Steakette (cooked)	a. Boneless meat or mechanically separated meat or both	a. Filler b. Seasoning c. Spices d. Sweetening agents e. Flavour enhancer f. Salt g. Water	Comminuted, formed and cooked	Min. 13.5% meat product protein Min. 15% total protein
10.	Flakes of Meat, Meat Flakes	a. Boneless meat	a. Water b. Seasoning c. Preservative d. Ice e. Meat broth f. Salt g. Spices h. Alcohol i. Sweetening agents	Chunked and cooked	Min. 15% meat product protein Min. 16% total protein In the case of chicken flakes, max. 15% mechanically separated meat that is chicken meat

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
11.	Sausage (ready-to-eat), Salami , Wiener , Frankfurter , Bologna , Pepperoni , Liver Sausage , Liverwurst , Mortadella , Salametti , Cervelat	a. Boneless meat or meat by-product or mechanically separated meat, or any combination of them b. Preservative	j. In the case of chicken flakes, mechanically separated meat that is chicken meat	Comminuted and cured, and one or more of the following: smoked, cooked, dried, fermented	Min. 9.5% meat product protein Min. 11% total protein Min. 25% of the meat product ingredients to be liver, calculated as fresh liver, if common name is liver sausage or liverwurst

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
12.	Blood Sausage	a. Blood b. Boneless meat, meat by-product or mechanically separated meat, or any combination of them	k. If cooked, partially defatted beef or pork fatty tissue or both	Comminuted and cooked	Min. 9.5% meat product protein Min. 11% total protein
13.	Black Pudding, Blood Pudding	a. Blood	a. Preservative b. Filler c. Seasoning d. Spices e. Sweetening agents f. Flavour enhancer g. Salt h. Water i. Alcohol	Comminuted and cooked	Min. 9.5% meat product protein Min. 11% total protein

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
			e. Spices f. Sweetening agents g. Flavour enhancer h. Salt i. Water j. Alcohol k. Boneless meat, meat by-product or mechanically separated meat, or any combination of them		
14.	Blood and Tongue Sausage	a. Blood b. Boneless tongue	a. Filler b. Preservative c. Seasoning d. Spices e. Sweetening agents f. Flavour enhancer g. Salt	Comminuted and cooked	Min. 9.5% meat product protein Min. 11% total protein

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
			h. Water i. Alcohol j. Boneless meat, meat by-product or mechanically separated meat, or any combination of them		
15.	Sausage (uncooked), Breakfast Sausage, Dinner Sausage	a. Fresh boneless meat, fresh meat by-product or fresh mechanically separated meat, or any combination of them	a. Filler b. Seasoning c. Spices d. Sweetening agents e. Flavour enhancer f. Salt g. Water	Comminuted and, if it contains mechanically separated meat, frozen	Min. 7.5% meat product protein when sold as fresh meat product Min. 9% total protein when sold as fresh meat product
16.	Sausage Meat	a. Fresh boneless meat, fresh meat by-product or fresh	a. Filler b. Seasoning	Comminuted and, if it	Min. 7.5% meat product protein when sold as fresh meat product

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
		mechanically separated meat, or any combination of them	c. Spices d. Sweetening agents e. Flavour enhancer f. Salt g. Water	contains mechanically separated meat, frozen	Min. 9% total protein when sold as fresh meat product
17.	Preserved Sausage, Cured Sausage (if sodium or potassium nitrite or both added)	a. Fresh or preserved boneless meat, fresh or preserved meat by-product or fresh or preserved mechanically separated meat, or any combination of them b. Preservative	a. Filler b. Seasoning c. Spices d. Sweetening agents e. Flavour enhancer f. Salt g. Water h. Alcohol	Comminuted and preserved, and, if it contains mechanically separated meat, frozen	Min. 7.5% meat product protein when sold as raw meat product Min. 9% total protein when sold as raw meat product
18.	Potted Meat, Meat Paste, Meat Spread, Meat Pâté	a. Boneless meat, meat by-product or mechanically separated meat, or any	a. Filler b. Preservative c. Gelling agent d. Seasoning	Comminuted and cooked	Min. 7.5% meat product protein. Min. 9% total protein

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
		combination of them	e. Spices f. Sweetening agents g. Flavour enhancer h. Salt i. Water j. Alcohol		
19.	Liver Paste, Liver Spread, Pâté de Foie	a. Liver b. Boneless meat	a. Preservative b. Filler c. Gelling agent d. Seasoning e. Spices f. Sweetening agents g. Flavour enhancer h. Salt i. Water j. Alcohol k. Fatty tissue	Comminuted and cooked	Min. 7.5% meat product protein Min. 9% total protein Min. 25% of the meat product ingredients to be liver, calculated as fresh liver, but min. 22% to be liver, calculated as fresh liver, when the meat product is in a hermetically sealed package and commercial sterility has been achieved

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
20.	Meat Loaf, Meat Lunch, Luncheon Meat	a. Boneless meat, meat by-product or mechanically separated meat, or any combination of them	a. Preservative b. Filler c. Gelling agent d. Seasoning e. Spices f. Sweetening agents g. Flavour enhancer h. Salt i. Water j. Alcohol k. Partially defatted beef or pork fatty tissue or both l. If boneless meat is boneless poultry, poultry skin of the same species	Comminuted and cooked, and either cured or frozen	Min. 9.5% meat product protein Min. 11% total protein In the case of chicken loaf, max. 15% chicken skin
21.	Chopped Ham	a. Boneless ham	a. Water b. Seasoning	Comminuted, cured and	Min. 12% meat product protein

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
		b. Preservative	c. Gelling agent d. Ice e. Meat broth f. Salt g. Spices h. Alcohol i. Sweetening agents	cooked	
22.	Corned Beef	a. Coarsely cut, pre-cooked, boneless beef meat or a mixture of coarsely cut, pre-cooked boneless beef meat and fresh boneless beef meat b. Salt c. Preservative	a. Water b. Seasoning c. Phosphates d. Ice e. Meat broth f. Spices g. Alcohol h. Sweetening agents	Cooked and cured	Min. 21% meat product protein when in a hermetically sealed package
23.	Bacon	a. Boneless pork belly b. Salt	a. Water b. Seasoning	Cured	None

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
		c. Preservative	c. Phosphates d. Ice e. Meat broth f. Spices g. Alcohol h. Sweetening agents		
24.	Back Bacon	a. Boneless pork loin b. Salt c. Preservative	a. Water b. Seasoning c. Phosphates d. Ice e. Meat broth f. Spices g. Alcohol h. Sweetening agents	Cured and smoked, with an internal temperature during smoking of no less than 58°C	None
25.	Wiltshire Bacon	a. Boneless pork loin with portion of belly attached b. Salt	a. Water b. Seasoning c. Phosphates	Cured	None

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
		c. Preservative	d. Ice e. Meat broth f. Spices g. Alcohol h. Sweetening agents		
26.	Meat Roll	a. Boneless meat	a. Filler b. Preservative c. Gelling agent d. Phosphates e. Seasoning f. Spices g. Sweetening agents h. Flavour enhancer i. Salt j. Water k. Alcohol	Formed	Min. 12% meat product protein when the product is cooked and min. 10% meat product protein when the product is uncooked Max. 16% emulsion
27.	Whole (naming the	a. Dressed poultry carcass	a. Water	Cooked	Min. 50% of the declared net

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
	poultry) with Broth	b. Broth	b. Seasoning c. Gelling agent d. Ice e. Salt f. Spices		quantity to be dressed poultry carcass when in a hermetically sealed package
28.	Boneless (naming the poultry)	a. Boneless skinless poultry meat	a. Water b. Seasoning c. Gelling agent d. Ice e. Meat broth f. Salt g. Spices	Cooked	Min. 50% boneless skinless poultry meat when in a hermetically sealed package
29.	Creton	a. Boneless pork meat	a. Filler b. Seasoning c. Spices d. Sweetening agents e. Flavour enhancer	Comminuted and cooked	Min. 11.5% meat product protein Min. 13% total protein

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
30.	Country-style Creton	a. Boneless pork meat	f. Salt g. Water h. Pork fatty tissue a. Water b. Seasoning c. Ice d. Meat broth e. Salt f. Spices g. Pork fatty tissue	Comminuted and cooked	Min. 12% meat product protein Min. 13% total protein
31.	Headcheese	a. Boneless headmeat	a. Water b. Seasoning c. Preservative d. Gelling agent e. Ice f. Meat broth g. Salt	Comminuted and cooked	Min. 50% of the meat product ingredients to be headmeat

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
			h. Spices i. Alcohol j. Sweetening agents k. Boneless meat (other than headmeat) or meat by-product or both		
32.	Brawn	a. Boneless headmeat	a. Water b. Seasoning c. Preservative d. Gelling agent e. Ice f. Meat broth g. Salt h. Spices i. Alcohol j. Sweetening agents k. Boneless meat (other than	Comminuted and cooked	None

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
			headmeat) or meat by-product or both		
33.	Meat Balls and Gravy	a. Meat balls b. Gravy	a. Water b. Seasoning	Cooked	Min. 50% meat balls calculated as raw ingredients

Part B: Standards for Edible Meat Products and Edible Meat Products That Are Exempted Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
1.	Meat Pie	a. Boneless meat b. Pastry crust	a. Filler b. Preservative c. Vegetables	Cooked (except for the crust)	Min. 20% of the filling to be meat, calculated as fresh meat

Part A: Standards for Edible Meat Products and Edible Meat Products That Are Not Subject to the Exemption Set Out Under Section 25 of the SFCR

Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
			d. Seasoning e. Spices f. Sweetening agents g. Flavour enhancer h. Salt i. Water j. Alcohol k. Gravy		
2.	Beef Steak and Kidney Pie, Beef Steak and Kidney Pudding	a. Boneless beef meat b. Beef kidney c. Pastry crust	a. Filler b. Vegetables c. Seasoning d. Spices e. Sweetening agents f. Flavour enhancer g. Salt h. Water i. Gravy	Cooked (except for the crust)	Min. 30% of the filling to be meat product, calculated as fresh meat product

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Item	Column 1 Edible Meat Product	Column 2 Mandatory Ingredients	Column 3 Optional Ingredients	Column 4 Mandatory Treatments and Processes	Column 5 Maximum and Minimum Amounts of Certain Contents, and Other Requirements
3.	Tourtière	a. Boneless beef, veal or pork meat, or any combination of them b. Pastry crust	a. Filler b. Potatoes c. Seasoning d. Spices e. Sweetening agents f. Flavour enhancer g. Salt h. Water	Cooked (except for the crust)	Min. 11.5% meat product protein Min. 13% total protein
4.	Wieners and Beans, Wieners with Beans	a. Wieners b. Beans	a. Sauce b. Water c. Seasoning	Cooked	Min. 25% wieners
5.	Beans and Wieners, Beans with Wieners	a. Wieners b. Beans	a. Sauce b. Water c. Seasoning	Cooked	Min. 10% wieners
6.	Chili con Carne,	a. Boneless meat or	a. Filler	Comminuted	Min. 20% boneless meat or

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	Chili	- mechanically separated meat or both b. Chili	b. Beans c. Seasoning d. Spices e. Sweetening agents f. Flavour enhancer g. Salt h. Water i. Gravy	and cooked	mechanically separated meat calculated as raw ingredient Mechanically separated meat to contain min. 14% protein
7.	Meat Stew	a. Boneless meat b. Vegetables	a. Water b. Seasoning c. Gravy	Cooked	Min. 20% meat calculated as raw ingredient Min. 30% vegetables calculated as raw ingredients
8.	Irish Stew	a. Boneless meat consisting of beef, mutton or lamb, or any combination of them b. Vegetables	a. Water b. Seasoning c. Gravy	Cooked	Min. 20% meat calculated as raw ingredient Min. 30% vegetables calculated as raw ingredients

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9.	Vegetable Stew with Meat	a. Boneless meat b. Vegetables	a. Water b. Seasoning c. Gravy	Cooked	Min. 12% meat calculated as raw ingredient Min. 38% vegetables calculated as raw ingredients
10.	Meat Dinner, Meat Bourguignon	a. Boneless meat b. Vegetables	a. Water b. Seasoning c. Gravy	Cooked	Min. 25% meat calculated as raw ingredient Min. 55% meat and vegetables calculated as raw ingredients
11.	Meat Goulash	a. Boneless meat b. Vegetables	a. Water b. Seasoning c. Gravy	Cooked	Min. 25% meat calculated as raw ingredient Min. 55% meat and vegetables calculated as raw ingredients
12.	Specialty Meat Stew Products (other than meat goulash)	a. Boneless meat b. Vegetables	a. Water b. Seasoning c. Gravy	Cooked	Min. 25% meat calculated as raw ingredient Min. 55% meat and vegetables calculated as raw ingredients
13.	Meat Ball Stew	a. Meat balls	a. Water	Cooked	Min. 22% meat balls calculated as

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		b. Vegetables	b. Seasoning c. Gravy		raw ingredients Min. 30% vegetables calculated as raw ingredients
14.	Lard	a. Fresh pork fatty tissue	a. Preservative b. Alcohol c. Sweetening agents	Rendered	Relative density of not less than 0.894 and not more than 0.906, calculated with the lard at 40°C and water at 20°C Refractive index of not less than 1.448 and not more than 1.461, calculated using the sodium D-line as the light source and with the lard at 40°C A titre of not less than 32°C and not more than 45°C Saponification value of not less than 192 and not more than 203, expressed as milligrams of potassium hydroxide per gram of fat Iodine value of not less than 45 and

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					not more than 70, calculated using the Wijs test Unsaponifiable matter content of not more than 12 g/kg Acid value of not more than 2.5 mg potassium hydroxide per gram of fat Peroxide value of not more than 16 milliequivalents peroxide oxygen per kilogram of fat Max. 1% substances resulting from the rendering process, other than fatty acids and fat
15.	Leaf Lard	a. Fresh abdominal fatty tissue of swine, excluding fatty tissues adhering to intestines	a. Preservative b. Alcohol c. Sweetening agents	Rendered at a high temperature	Same content amounts and requirements as set out in item 14, except that the iodine value is not less than 45 and not more than 65
16.	Suet	a. Fresh fatty tissues from	a. Cereal	None	Relative density of not less than

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		the omentum and kidney region of bovines	b. Salt		0.893 and not more than 0.898, calculated with the suet at 40°C and water at 20°C Refractive index of not less than 1.448 and not more than 1.460, calculated using the sodium D-line as the light source and with the suet at 40°C A titre of not less than 42.5°C and not more than 47°C Saponification value of not less than 190 and not more than 200, expressed as milligrams of potassium hydroxide per gram of fat Iodine value of not less than 32 and not more than 47, calculated using the Wijs test Unsaponifiable matter content of not more than 10 g/kg Acid value of not more than

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					2 mg potassium hydroxide per gram of fat Peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of fat When in comminuted form, max. 3% cereal and max. 1% salt
17.	Tallow	a. Fresh beef or mutton fatty tissues or both	a. Preservative b. Alcohol c. Sweetening agents	Rendered	None
18.	Shortening (other than butter or lard)	a. Animal or vegetable fat or oil, or any combination of them	a. Preservative b. Antifoaming agent c. Stearyl monoglyceridyl citrate d. Monoglycerides or a combination of		

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				monoglycerides and diglycerides of fat-forming acids e. Lactylated monoglycerides or a combination of lactylated monoglycerides and lactylated diglycerides of fat-forming acids f. Alcohol g. Sweetening agents h. Sorbitan tristearate	