

## Labeling laws according to package type

### Full service cases from bulk lots

All products must have a proper counter card that can be seen clearly and read easily by the customer.

### The card must include:

- The true name of the product
- An accurate ingredient list in descending order of predominance.

### Example:

**“Pork Sausage - Ingredients: Pork, water, salt, sugar, spices, BHA, BHT, citric acid”**

### Deli cases

An ingredient list for all meat products must be kept on file. They must be available on request for customers to read and inspect.



chops, must be “Certified Pork.” Certified pork is pork that has been treated to destroy any possible live Trichinae. This may only be done under state or federal meat inspection.

- Some retail stores blend and sell ground pork and other meats in bulk packages or patties. These blends are often labeled “Meatloaf Mix,” “Breakfast Sausage,” or “Sausage for Pizza.”

The United States Department of Agriculture requires that when ground meat mixtures contain



pork and beef, veal, lamb, mutton or goat meat, and are prepared in such a way that they might be eaten rare or with inadequate cooking, they must be treated to destroy Trichinae. Stores have three ways they can satisfy the law:

- Purchase “certified” pork that has been treated to destroy possible live Trichinae.
- Reformulate the products to contain only pork.
- Reformulate the products so they contain no pork.
- Ground meat mixtures stuffed in casings and which have a fresh appearance do not need to be treated for Trichinae. Customers easily identify the need for further cooking these products.
- Products such as “mock chicken legs” which contain mixtures of pork and other meats or ground pork alone must be made with certified pork if they are sold “breaded.”

### For more information, call:

Wisconsin Department of Agriculture,  
Trade and Consumer Protection  
Division of Food and Recreational Safety  
608-224-4700  
datcp.wi.gov



**Wisconsin Department of Agriculture,  
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dfms\_mb\_026.indd (rev. 01/17)

## Wisconsin Retail Meat Label Requirements



Wisconsin Department of Agriculture, Trade and Consumer Protection



## Self-service, prepackaged foods

Every package must have a label that contains:

- The true name of the product and contingent statement.
- The word “Ingredients” followed by an accurate list of ingredients contained in the product in descending order of predominance.
- The principal place of business or where the product was made, including address and zip code.
- An accurate statement of the product’s net weight unless weighed at time of sale.
- A handling statement, such as “Keep Refrigerated,” if it is perishable.

## Qualifying Statements

If you slice or repackage state- or federally-inspected products, you must transfer the information from those products to your label. The state or federal legend may not be transferred to products that are repackaged or further processed (sliced).

### Ham and Picnic Products

- Ham products must be identified as one of the four following products:
  - Ham
  - Ham, with natural juices
  - Ham, water added
  - Ham and water product, ( )% of weight added ingredients
- Pork shoulder picnics must be identified as one of the three following products:
  - Picnic
  - Picnic, water added
  - Picnic and water product, ( )% of weight added ingredients

### Examples:

- “Ham and water product (true name), ( )% of weight added ingredients (qualifying statement)”



- “Ham (true name), water added (qualifying statement).”
- “Picnic and water product (true name), ( )% of weight added ingredients (qualifying statement)”
- “Picnic (true name), water added (qualifying statement)”

### Lean or Extra Lean Ground Beef

USDA regulations regarding ground beef labeling fall into one of the following three categories:

- Terms like “Lean” and “Extra Lean” have nutrient requirements attached to them. They may only be used in labeling if the product meets the nutrient requirements.

### Example:

**“Lean” claim – the product contains less than 10 grams of fat and less than 4.5 grams of saturated fat per 100 grams of the product.**

**“Extra Lean” claim – the product contains less than 5 grams of fat and less than 2 grams of saturated fat per 100 grams of the product.**

In addition, full nutritional labeling must be provided on the package.

- Retailers may label different grades of ground beef, and indicate percentages of lean and fat, if the product is not described as “lean ground beef,” “extra lean ground beef,” “low fat,” etc.

### Example:

**Ground beef, 85% lean and 15% fat**

Please note that nutrition labels may not be used if ground beef is labeled this way.

- Alternatively, retailers may still use the following terms in relation to grades of ground beef provided the products are ground from the beef chuck or beef round.

### Example:

**Ground Beef Chuck**

**Ground Beef Round**

### Raw and Ground Pork

- Breaded raw pork, such as cutlets and

