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Passed on File.

Senate File 359
By COMMITTEE ON AGRICULTURE.

Passed Senate, Date..... Passed House, Date.....
Vote: Ayes..... Nays..... Vote: Ayes..... Nays.....
Approved.....

A BILL FOR

An Act providing for the protection of the public health and the prevention of fraud and deception by prohibiting the manufacture, sale, offering for sale or exposing for sale, or having in possession with intent to sell, meat and meat products that are adulterated or deleterious or not in compliance with this Act; regulating labeling and advertising; and prescribing penalties for violations of this Act.

Be It Enacted by the General Assembly of the State of Iowa:

- 1 Section 1. For the purpose of this Act, the following
- 2 definitions shall be used:
- 3 1. "Cattle" means bovine bulls, cows, steers and calves
- 4 only.
- 5 2. "Beef" is the carcasses of cattle showing more maturity
- 6 than veal and calf.
- 7 3. "Veal" is the carcass of cattle having a grayish pink
- 8 color of lean that is very smooth and velvety in texture and
- 9 also having a slightly soft, pliable character of fat and narrow,
- 10 very red rib bones.
- 11 4. "Calf" is the carcass of cattle, when compared with veal,
- 12 has a grayish red color of lean, a harder, flakier type of fat,
- 13 and somewhat wider rib bones with less pronounced evidence of red
- 14 color.
- 15 5. "Mutton" is ovine carcass with "spool" joints on the
- 16 front shanks.
- 17 6. "Lamb" is ovine carcass with break joints on the front

18 shanks and does not have "spool" joints.

19 7. "Pork" is the meat of swine.

20 8. "Carcass" shall mean all parts, including viscera, of a
21 slaughtered animal that is capable of being used for human food.

22 9. "Meat" is the edible part of the muscle of cattle, sheep,
23 swine or goats which is skeletal or which is found in the tongue,
24 in the diaphragm, in the heart, or in the esophagus, with or
25 without the accompanying and overlying fat, and the portions of
26 bone, skin, sinew, nerve and blood vessels which normally accompany
27 the muscle tissue and which are not separated from it in the proc-
28 ess of dressing. It does not include the muscle in lips,
29 snout or ears

30 10. "Skeletal meat" is any clean edible part of striated
31 muscle including head meat and cheek meat.

32 11. "Fresh meat" is meat which has undergone no substantial
33 change in character since the time of slaughter.

34 12. "Comminuted meat" is meat that has been subjected to a
35 process whereby it has been reduced to minute particles.

36 13. "Pork sausage" is sausage composed of fresh meat and fresh
37 fat derived solely from swine.

38 14. "Breakfast sausage" shall be composed of fresh meat and
39 fresh fat derived from cattle, swine or sheep or a mixture of such
40 meats.

41 15. "Person" is a natural person, individual, firm, partnership,
42 corporation, company, society and association, and every officer,
43 agent or employee thereof. This term shall import either the
44 singular or plural thereof as the case may be.

1 Sec. 2. Sausage shall be prepared from wholesome meat or
2 meat and meat by-products seasoned with condimental proportions

3 of condimental substances, except as otherwise provided.

4 1. Pork sausage shall consist of the fresh skeletal muscle
5 tissue of pork, not to exceed fifty percent (50%) fat by chemical
6 analysis.

7 2. Breakfast sausage may consist of the fresh skeletal
8 muscle tissue of pork, veal, lamb or mutton, not to exceed
9 fifty percent (50%) fat by chemical analysis.

10 3. Water or ice may be used in the preparation of sausage,
11 which is not cooked, in an amount not to exceed three percent
12 (3%) of the total ingredient used. Cooked sausage may not contain
13 more than ten percent (10%) added water or moisture.

14 4. Harmless bacterial starters of the acidophilus type may
15 be used in the preparation of such kinds of sausage as thuringer,
16 lebanon bologna, cervelat, salami and pork roll, not to exceed
17 one-half of one percent ($\frac{1}{2}$ of 1%).

18 5. Sausage may not contain more than three and one-half
19 percent ($3\frac{1}{2}$ %) individually or collectively, of cereal, vegetable
20 starch, starchy vegetable flour, soya flour, non fat dry milk, or
21 dried milk.

22 6. Ascorbic acid or sodium ascorbate may be used in the prep-
23 aration of cooked, cured sausage in amounts not to exceed three-
24 fourths (3/4) ounce of ascorbic acid or seven-eighths (7/8) ounce
25 of sodium ascorbate for each one hundred (100) pounds of sausage.

26 7. Not more than three one-thousandth ($3/1000$) of one percent
27 (1%) of citric acid may be used in unsmoked dry sausage which is
28 held during preparation in a drying room for purposes of trichinae
29 treatment.

1 Sec. 3. Hamburger or ground beef shall consist of the
2 comminuted or ground fresh skeletal muscle tissue of beef with

3 or without the addition of beef fat as such, and shall not contain
4 more than thirty percent (30%) of fat by chemical analysis.
5 Monosodium glutamate may be added if declared.

6 1. Hamburger shall not contain heart, liver, tongue, tripe,
7 stomach, cracklings or crackling meal, lungs, melts, eyes,
8 weasand meats, head meat, cheek meat, udder, lips, ears, snouts,
9 packing house by-products or added water or ice, that is water or
10 moisture of greater content than normally found in meat itself.
11 It shall not contain any cereal, vegetable flour, vegetable prod-
12 uct, bread or bread crumbs, dry milk, soya, coal tar, color,
13 artificial color, vegetable coloring, stabilizer, gum, thickeners,
14 cracker, roll, cereal by-products, starch, chemical preservative,
15 boric acid or borates, sulphites, sulphur dioxide or sulphurous
16 acid.

17 2. No other parts of the animal or any other substance
18 excepting as above specified shall be permitted in hamburger.

1 Sec. 4.

2 1. No cured pork products shall contain more than ten percent
3 (10%) water in excess of the content of the original fresh product.

4 2. No person shall advertise or offer for sale any cured
5 ham, picnic shoulder, or shoulder butt that contains water in
6 excess of one hundred percent (100%) and up to one hundred ten
7 percent (110%) of that contained in the original fresh product,
8 unless such cured product is prominently labeled by indelible
9 imprint as follows: ".....% MOISTURE ADDED". This
10 label shall appear on all such cured products offered or
11 advertised for retail or wholesale sale.

12 3. The moisture content of cured pork products shall be
13 determined by methods accepted by the United States Department

14 of Agriculture, Bureau of Animal Industry, Meat Inspection
15 Division.

16 4. Canned cured pork products shall be exempt from the
17 provisions of this Act provided such products are processed in
18 accordance with Federal Meat Inspection Regulations.

19 5. Smoked hams, smoked pork shoulders, smoked pork shoulder
20 picnics and smoked pork butts may not contain more than ten
21 percent (10%) moisture in addition to that contained in the
22 original fresh product.

23 6. Cooked cured products such as hams, pork shoulders,
24 pork shoulder butts, or pork loins, either smoked or unsmoked,
25 prepared with either moist or dry heat and identified as
26 "cooked", "fully cooked", "thoroughly cooked", "ready to eat",
27 or "ready to serve" shall not contain added moisture.

28 7. Canned hams, pork shoulders, pork shoulder picnics,
29 pork shoulder butts and pork loins shall not contain more than
30 eight percent (8%) added moisture.

31 8. No cured pork shoulder, pork shoulder butt, pork shoulder
32 picnic shall be labeled, advertised, or sold as "ham".

33 9. All cured pork products covered by this Act shall be
34 required to be properly labeled or identified at the time of
35 sale.

1 Sec. 5.

2 1. It shall be unlawful for any person to:

3 a. Make, publish, disseminate, circulate or place before
4 the public any advertisement containing any assertion, representa-
5 tion or statement which is untrue, deceptive or misleading or
6 falsely represents the kind, classification, grade or quality

7 of meat.

8 b. Using any term of quality without using or having
9 for sale the quality of meat advertised or offered for sale.

10 c. Use the term USDA unless the official grade is
11 designated; or

12 d. Designate or use any brand name of a company unless
13 the meat so advertised or displayed for sale is of a quality
14 which the use or designation of a brand name of such company
15 would reasonably indicate.

16 2. It shall be unlawful to advertise or display for sale:

17 a. Any meat of the ovine species that is "mutton" as
18 "lamb". "Mutton" shall be clearly designated "Mutton".

19 b. Any meat described by the use of the words "prime"
20 "choice" or "good" unless such meat advertised for sale actually
21 bears the "USDA" federal stamp designating such grade or is of
22 equal quality as the federal grade would designate.

23 c. Any ham unless the advertisement or display states
24 whether the ham is skinned or regular.

25 d. Any ham portion described by the use of the words
26 "one-half" or "half ham" that has had a center slice removed;
27 or any shoulder described by the use of the words "one-half"
28 or "half shoulder" that has had a center slice removed.

29 e. Any pork shoulder as "ham", or

30 f. Any meat or meat product which has been branded or
31 marked as imitation by a manufacturer or processor unless the
32 advertisement or display clearly states that such meat or meat
33 product is an imitation.

34 3. It shall be unlawful to substitute in any sale any in-
35 ferior or cheaper cut of meat without informing the purchaser

36 that such substitution is being made.

37 4. It shall be unlawful to keep or display any canned meats
38 or canned meat products at a temperature exceeding fifty (50)
39 degrees fahrenheit if the label of such meats or meat products
40 specifies that they shall be kept under refrigeration.

41 5. This Act shall not apply to retail sales of prepared
42 foods served on the premises.

1 Sec. 6. Sausage offered for sale must conform with federal
2 standards in regard to destruction of trichinae.

