

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

FSIS DIRECTIVE

7120.1
Rev. 50

4/15/19

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 and On-Line Reprocessing (OLR) and Off-Line Reprocessing (OFLR) Antimicrobial Intervention Systems. The complete [listing of approved substances and OLR and OFLR Antimicrobial Intervention Systems](#) is available at the above link. FSIS is also providing a link to the [complete list of safe and suitable ingredients](#) and a [Web based look-up table](#) to search ingredients by name.

II. CANCELLATION

FSIS Directive 7120.1, Revision 49, *Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products*, 02/27/19

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
Antimicrobial				
An aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid.	1) in process water and ice used to spray, wash, rinse, or dip meat carcasses, parts, trim, and organs, and in chiller water or scald water for meat carcasses, parts, trim, and organs. (2) in water, brine, and	(1) The level not to exceed 1800 ppm peroxyacetic acid (PAA), 409 hydrogen peroxide (HP), and 49 ppm HEDP (2) The level not to exceed 495 ppm PAA, 113 ppm HP, and 14 ppm HEDP.	FCN 1897	None under the accepted conditions of use (1)

	ice for washing, rinsing, or cooling of processed or pre-formed meat products. (3) In water for washing shell eggs. (4) In brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, raw or ready-to-eat (RTE), whole or cut poultry parts or pieces; and in in surface sauces and in marinades applied on processed and preformed meat and poultry products.	The pH range for the above applications is 2.0 – 8.0; spray contact time: 5 – 60 seconds; spray pressure: 5 – 150 psi; wash and rinse contact time: 5 – 60 seconds; dip dwell time: 5 – 30 seconds. (3) The level not to exceed 2000 ppm PAA, 455 pm HP, and 55 ppm HEDP. (4) The level not to exceed 50 ppm PAA, 11 pm HP, and 1 ppm HEDP.		
A blend of lactic acid, polysorbate 80, and xanthan gum	As an antimicrobial agent in the processing of beef heads and carcasses	Not to exceed 5 percent lactic acid solution, not to exceed 0.07 percent polysorbate 80, and not to exceed 0.05 percent xanthan gum; applied as a spray; exposure time 5-30 seconds, pressure 20- 60 psi, temperature 18-55 degrees C.	Acceptability determination	None under the accepted conditions of use (1)
List of Approved On-Line Reprocessing (OLR) Antimicrobial Systems for Poultry				
Approved OLR System	Company name/Distributor	Substance	Concentration	Method of application
OxypHresh 22 FCN 1580	CMS Technology, INC	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1- diphosphonic	Not exceed 2000 ppm PAA, hydrogen peroxide will not exceed 730 ppm, and HEDP will not exceed 14 ppm in spray for poultry carcasses	Spray

		acid (HEDP) and water. (FCN 1580)	measured prior to application; contact time: 0.5 – 120 seconds; pH 2-8; pressure: 0.5-60 psi	
OxypHresh 22 FCN 1580	CMS Technology, INC	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP) and water. (FCN 1580)	Not exceed 2000 ppm PAA, hydrogen peroxide will not exceed 730 ppm, and HEDP will not exceed 14 ppm in spray for poultry carcasses measured prior to application; contact time: 0.5 – 120 seconds; pH 2-8; pressure: 0.5-60 psi	Spray
Promoat™	Safe Foods Corporation	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and sulfuric acid. (FCN 1867)	Not to exceed 2000 ppm PAA, 800 ppm HP, and 133 ppm HEDP. pH range: 3-10; contact time: 2-15 seconds for spray and rinse, 2-60 seconds for dip, and 2-120 seconds for wash; spray cabinet pressure: 5-120 psi	wash, dip, rinse, spray cabinet
Sodium Hypochlorite	N/A	Sodium Hypochlorite	20-50 ppm calculated as free available chlorine.	Spray, Wash, Rinse, or Dip
List of Approved Off-Line Reprocessing (OFLR) Antimicrobial Systems for Poultry				
Approved OFLR System	Company name/Distributor	Substance	Concentration	Method of application
Promoat™	Safe Foods Corporation	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and sulfuric acid. (FCN 1867)	Not to exceed 2000 ppm PAA, 800 ppm HP, and 133 ppm HEDP, pH Range: 3-10; contact time: 2-120 seconds for wash, rinse, spray; 2-60 seconds for dip; spray pressure: 5-120 psi	wash, dip, rinse, spray cabinet

Sodium Hypochlorite	N/A	Sodium Hypochlorite	20-50 ppm calculated as free available chlorine.	Spray, Dip
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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