

Basics of Labeling

[A Guide to Federal Food Labeling Requirements For Meat, Poultry, and Egg Products](#)

(PDF Only)

A user-friendly, comprehensive guide to assist food companies in the development of food labels that comply with the array of requirements policies.

[Consumer Perceptions of Not-Ready-to-Eat Meat and Poultry Labeling Terminology](#)

(PDF Only)

The U.S. Department of Agriculture's Food Safety and Inspection Service (USDA, FSIS) contracted with the Research Triangle Institute (RTI) to conduct focus groups with consumers on their perception and understanding of labeling terms and features that convey that a product is NRTE and thus requires further cooking for safety before consumption.

[Consumer Research on Food Safety Labeling Features for the Development of Responsive Labeling Policy](#)

(PDF Only)

FSIS contracted with Research Triangle Institute (RTI) to conduct focus group discussions with household grocery shoppers and food preparers. FSIS can use the findings from the focus groups to guide labeling policy development.

[Labeling 101](#)

A PowerPoint Presentation used by FSIS as a learning tool, at food labeling workshops in various locations throughout the U.S.

[Food Standards and Labeling Policy Book](#) (Aug 2005; PDF only)

Dictionary form publication consisting of day to day policy decisions.

[Policy Memorandums](#) (Aug 2005; PDF Only)

Listing of food labeling policy memorandums.

[Documentation Needed to Substantiate Animal Raising Claims for Label Submissions](#)

(Sep 2016; PDF only)

The purpose of this compliance guideline is to outline the documentation that establishments are required to submit in support of label applications for products that bear animal raising claims.

[FSIS Directive 7235.1](#) - Mandatory Safe Handling Statements on Labeling of Raw and Partially Cooked Meat and Poultry Products (May 11, 1994; PDF only)

This directive provides guidelines for verifying proper application of mandatory safe handling statements to raw and partially cooked meat and poultry products.

[Meat and Poultry Labeling Terms](#)

This fact sheet features a glossary of meat and poultry labeling terms. Knowing the meaning of labeling terms can make purchasing meat and poultry products less confusing.

Pressure Sensitive Stickers

Information on the use of pressure sensitive stickers on labels.

Labeling Policy Guidance - Uncooked, Breaded, Boneless Poultry Products (Updated Jan 17, 2007; PDF only)

This document provides guidance to the industry on the modifications that are necessary for the labeling of uncooked, breaded (both pre-browned and not pre-browned), boneless poultry products that also may be stuffed or filled, char-marked, or artificially colored.

- [Letter to Industry Regarding Frozen Uncooked Poultry](#) (Mar 20, 2006; PDF only)
- [Supplemental Q and A's to Address Products Affected by FSIS Notice 75-06 Verification Instructions for Changes in Label Requirements for Uncooked and Raw, Frozen Breaded, Boneless Poultry Products](#)
- [Information on Validation of Labeled Cooking Instructions for Products Containing Raw or Partially Cooked Poultry](#) | [PDF](#)

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