

- I. To establish, in accordance with this Memorandum, provisional rules to be observed by the Federal Inspection Service (SIF) with meat and by-products establishments registered in DIPOA / SDA, on the manufacture and identification / labeling of seasoned meat cuts added or not by solution, until there is specific regulation for the said products;
- II. Flavoring / seasoning necessarily involves the addition of condiments
- III. The isolated addition of salt and additives, in solution form, in less than 1% of salt does not characterize seasoning.

Manufacture

1. No matter the technology employed in the production of seasoning meat cuts it is necessary that the applied method allows the effective flavoring of the product. When there is use of other ingredients, in addition to condiments, by addition of water in seasoning meat cuts, the addition of solution is characterized. The seasoning / flavoring processes and the addition of solution are dissimilar and, therefore, should be evaluated separately at the time of the record.
2. If employed injection technology for seasonings diffusion, the establishment shall have appropriate procedures in place to ensure that physical hazard from the possibility of needle breakage is controlled.
3. When the flavoring of the product is performed by the addition of solution (Example: condiment, water and additives or water, seasoning, soy protein and additives), the amount of water used as a vehicle must be strictly limited to the minimum, to achieve this purpose. The percentage of solution added can not, under any circumstances, exceed the limit of 10% (ten percent). We clarify that this limit is the same already considered by the Divisions during the record evaluation of seasoning meat products.
4. In the cases dealt with in items 2 and 3 above, the company must have procedures to control the composition and amount of solution added.

Labeling

5. The labeling of seasoned meat cuts should always contain the expression "Seasoned", followed or composing the sales description of the product, in Highlighting and visible writing.
6. When the technological process of flavoring involves the addition of solution in the meat cut, the specific percentage of solution added to the product should be declared on the main / front panel of the label, as well as the main composition of this solution.

Examples:

- "Added 3% of water solution and additives"; Circular Memorandum 31 (0186624) SEI 21052.000908 / 2016-53 / pg. 3
- "Added 2% solution of water, soy and additives";

- "Contains 3.5% water, salt and additives solution"; or
 - "Containing 3.0% water solution and additives".
7. The expressions treated in the item above must be followed or composed by the sale name of the product, in characters of same highlight and visibility. In addition, the specific percentage of water added to the product shall be reported in parentheses in the list of label ingredients.

Registration Request

8. The requests for the registration of seasoned cuts, whether or not added of solution, should be further targeted for DIPOA / SDA analysis / approval.

The provisions of this Memorandum shall not apply to seasoned or salted products covered by Specific Technical Regulations on Identity and Quality. The FIS operating in registered establishments that manufacture seasoning meat cuts should officially inform the companies about the content of this Memorandum, as well as to determine the revision of the registrations of products already approved, with the aim of promoting its adequacy. The meat products / cuts eventually registered with the Nomenclature / sales description of "seasoned", which the addition of seasoning is not foreseen, but only water and additives, must be immediately canceled, in according to art. 53 of Law No. 9,784 of 1999

The companies will have 180 (one hundred and eighty) days to promote the necessary adjustments for the registration of its products, starting from the date of publication of this Memorandum, the use of labels already approved in stock is allowed, observing the said deadline.