

White Meat Chicken Egg Roll

Label IQ has determined that your submission has **HIGH COMPLIANCE RISK**



Label Elements: 7 red alerts
9 orange alerts
6 yellow alerts

Claims & Special Statements: 5 red alerts
0 orange alerts
6 yellow alerts

Supporting Documentation: 1 red alert
1 orange alert
0 yellow alerts



page 1 of 1 pages

Approval Status: Must be submitted for USDA approval at LPDS offices in Washington D.C.

Conditions: Fix all errors and confirm compliance via re-audit

Recordkeeping: USDA establishments should maintain label records in accordance with 9 CFR 320.1 and 9 CFR 381.175. PLC recommends maintaining this Certificate as a part of the label record. Per FSIS Directive 7221.1, all labels and label records must be produced upon request for authorized USDA personnel within 24 hours.

Certificate No. 01JCGB5QHR54NP46V47
Certified by Prime Label Consultants, Inc.
Date: November 15, 2024

Prime Label Food Group
Jane Doe
label.iq@primelabel.com

CERTIFICATE OF REVIEW
9 CFR 317 & 9 CFR 381





Gold USDA Label Audit

Project #: 01JCGB5QHR54NP46V47

11/12/24 16:20

Audit Category	Red Alert	Orange Alert	Yellow Alert	Notes
Label elements have been checked based on services ordered.	Red alerts are serious and violate a regulation.	Orange alerts violate a regulation.	Yellow alerts are cautionary & require further verification.	Results of checks are below (does not include state or international requirements). Label IQ does not audit ingredients for allergens.
Product Comments				- Label IQ measures font sizes only for Net Contents (based on an assumed 1:1 scale of the artwork provided). Measurements are experimental and should be confirmed on each label's printer proof.
Label Elements:				
Statement of Identity (Product Name) 9 CFR § 317.2(c), § 381.117, Food Standards & Labeling Policy Book, & FSIS Directive 7220.1		- "White Meat Chicken" in the product name conflicts with the name listed in the statement of ingredients		- 25 of 26 checks passed
Ingredient Statement 9 CFR § 317.2, § 381.118, § 424.21 & FSIS Directive 7220.1	- "Cane Juice" ingredient name(s) is not permitted - "Soy Sauce" multi-ingredients in the ingredients statement should have a sublist - "Flour, Soy Sauce" may contain a major allergen, ensure common name of the allergen is stated	- "Carrots" ingredient name is misspelled		- 8 of 12 checks passed
Allergen Declaration FALCPA				- 1 of 1 checks passed
Net Quantity of Contents 9 CFR § 317.2(h)		- The metric amount is not consistent with the US common measure amount, (8.5 OZ equals 240g)	- "G" is incorrect; metric units may not be capitalized	- 34 of 36 checks passed
Handling Statement 9 CFR § 317.2(k)	- Handling Statement is missing, but required on your label			- 3 of 4 checks passed
Safe Handling Instructions 9 CFR § 317.2(l)				- 2 of 2 checks passed
Address Line 9 CFR § 317.2(c)(3) & (g)			- The place of business must be listed in a telephone or city directory in order to omit the street address	- 3 of 4 checks passed
Inspection Legend 9 CFR § 312		- Stars missing from inspection legend		- 8 of 9 checks passed
Nutrition Facts Panel 21 CFR § 101.9, 9 CFR § 317.312, 9 CFR § 381.412	- Entire Panel: Incorrect panel type. Dual column labeling per entire package is mandatory (unless product's net contents vary or other uncommon exemptions exist) (21 CFR 101.9.b) - Serving size: Serving size is not consistent with the Reference Amount Customarily Consumed. - Protein: Declaration of %DV required	- Servings per container: Include the word "About" before the number of servings per container (21 CFR 101.9.b) - Serving size: Serving size unit amount is incorrectly rounded (21 CFR 101.9.b) - Metric serving size (#g) is not consistent with the OZ serving size. - Comments: The customary and metric amounts in the net contents differ by more than 3%. Please review your Net Content statement input and ensure the Servings Per Container are correct	- Serving size: Serving size should generally be expressed in terms of "pieces" or "slices" (whole number or fraction of) unless there is too much variance in the size of a piece or slice.	- 574 of 584 checks passed
Country of Origin 9 CFR § 327.14-.15				- N/A
Bioengineered Disclosure 7 CFR § 66.102(a)(2)				- Your product may not be exempt from BE Disclosure if your primary ingredient is not subject to FMIA PPIA - make sure that none of your ingredients triggers the BE regulation

Cooking Instructions			- Heating instructions are missing but strongly encouraged	- 0 of 1 checks passed
Vignette		- "Serving Suggestion" should appear near the product vignette		- 3 of 4 checks passed
Ad Copy				- N/A
Precautionary Allergen Statements			- These statements may only be used when good manufacturing practices and effective sanitation standard operating procedures (SSOPs) cannot reasonably eliminate the unintended presence of certain ingredients - Statement must be below Ingredient Statement and font size should be same size as that of Contains	- 0 of 2 checks passed
Other Label Elements				- N/A
Claims & Special Statements:				
Low Fat	- Nutrient data does not support your nutrient content claim			- 8 of 9 checks passed
Excellent Source of Protein	- Nutrient data does not support your nutrient content claim			- 5 of 6 checks passed
All Natural	- Claim is not consistent with other label content		- Claim requires a disclaimer	- 4 of 6 checks passed
No Preservatives				- 6 of 6 checks passed
No MSG	- Claim is not consistent with other label content		- Claim requires a disclaimer	- 4 of 6 checks passed
Fresh			- Claim must be substantiated with supporting documentation	- 5 of 6 checks passed
Authentic Chinese	- Wording is not compliant		- Claim must be substantiated with supporting documentation	- 4 of 6 checks passed
Non-BPA Lining			- Claim must be substantiated with supporting documentation	- 5 of 6 checks passed
Grandma Alice's				- 6 of 6 checks passed
Since 1972			- Claim must be substantiated with supporting documentation	- 5 of 6 checks passed
Supporting Documentation:				
7234 Form	- Missing box #16: Processing Procedures are missing but required	- Formula does not include sub-listed information for "Soy Sauce" ingredient(s)		- 19 of 21 checks passed
Prior Approval Documentation				- 1 of 1 checks passed

Information Supplied by Client: USDA; Single Columnar / Tabular / Linear NFP; English only; RACC: 85 grams, piece(s) (_ g); Appetizer (mini mixed dishes or dips); Mini mixed dishes (with meat or poultry); No sauce; Nutrient Claims; population: general; claims: Total Fat or Lean, Protein;

Recommendations Not Included: If you need further assistance (a consult or to upgrade to a comprehensive compliance report), please click on the "Get Expert Help" button or contact the office at labels@primelabel.com or (202) 546-3333.

Money Back Guarantee if not 100% compliant with USDA regulations



[Get Expert Help](#)

Appendix 1: General Graphics and Font Guide

Prime Label only evaluates the text size of the Net Contents statement. Any specific concerns are noted in the report, otherwise please refer to below.

General Features Size Guide – 9 CFR 317.2(b) & 9 CFR 381.116(a)


The size requirements for most label features are based on letter height. If both uppercase and lowercase letters are used, compliance is based on height of lowercase letters that do not have ascenders or descenders (e.g. “o”, “e”, “c”). The ratio of the letters’ height to width cannot exceed 3:1.

The USDA does not have required sizing for ingredients, allergens, address line, and some other required labeling, however these features must be legible. Industry standard for legibility is at least 1/16th inches in height. Allergen font size must be the same or larger than the ingredient statement.

Net Contents Graphics Guide – 21 CFR 101.7 (f) & (h) and NIST Handbook 130

The size and spacing requirements for the net quantity of contents statement vary depending on the size of the product’s PDP. If fractions are used, each numeral must be at least 1/2 of the minimum height required. The principles regarding lowercase letters and letter widths that apply to most label features also apply here.

‘Buffer Zone’ Around Net Quantity of Contents



The statement must be separated from other printed label information by:

- Space above and below at least equal to the height of the letter “N”
- Space to the left and right at least twice the width of the letter “N”

Area of Principal Display Panel		Minimum Height for the Net Quantity of Contents [†]
Greater than...	Less than or equal to...	
n/a	5 square inches	1/16 inch
5 square inches	25 square inches	1/8 inch
25 square inches	100 square inches	3/16 inch
100 square inches	400 square inches	1/4 inch
400 square inches	n/a	1/2 inch

[†] Letter height must be increased by 1/16 inch when the declaration is blown, embossed, or molded on a glass or plastic surface.

Appendix 2: Nutrition Panel Graphics and Font Guide - Columnar Format

21 CFR 101.9

Nutrition Facts format requirements are contingent on the Total Available Labeling Space (TALS) on your package. Large packages (TALS > 40 sq. in.) requirements are on the left, medium packages (TALS between 12 & 40 sq. in.) may adjust per the gray box, and small packages (TALS < 12 sq. in.) may use fonts as small as 6 point.

Nutrition Facts

8 servings per container

Serving size 2/3 cup (55g)

Amount per serving

Calories 230

% Daily Value*

Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vit. D 2mcg 10% • Calcium 260mg 20%	
Iron 8mg 45% • Potas. 235mg 6%	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Abbreviations allowed if package has 40 square inches or less of Total Available Labeling Space:

Serving size	Serv size
servings per container	servings
Calories from Saturated Fat	Sat Fat Cal
Saturated Fat	Sat Fat
Monounsaturated Fat	Monounsaturated Fat
Polyunsaturated Fat	Polyunsaturated Fat
Cholesterol	Cholest
Total Carbohydrate	Total Carb
Dietary Fiber	Fiber
Soluble Fiber	Sol Fiber
Insoluble Fiber	Insol Fiber
Sugar Alcohol	Sugar Alc
Includes	Incl
Vitamin	Vit
Potassium	Potas

[†] Text in bold font is Helvetica Black; text not bolded is Helvetica Regular; leading may be "at least" the point size indicated in all instances

¹ "Serving size" declaration may be decreased to no smaller than 8 pt bold if additional space is needed for the declaration

² Saturated fat, *Trans* Fat, Dietary Fiber, Total Sugars, Added Sugars, voluntary nutrients (if listed) and their g/mg values: No smaller than 8 pt with 4 pt of leading

³ Total Fat, Cholesterol, Sodium, Total Carbohydrate, and Protein: Bold, no smaller than 8 pt with 4 pt of leading

⁴ % Daily Values for nutrients that appear between 7 point rules: Bold, no smaller than 8 pt.

⁵ Vit. D, Calcium, Iron, Potas., voluntary nutrients (if listed) and their mg/mcg values and % Daily Values: No smaller than 8 pt and with 4 pt of leading



- All Natural
- No preservatives
- No MSG
- Excellent Source of Protein



**Prime
Label
Food**

since 1972



Grandma Alice's Low Fat All Natural White Meat Chicken Egg Roll

Authentic Chinese

SERVING
SUGGESTION

NET WT 8.5 OZ (250G)

Produced in a facility that processes nuts

TRIM:9.625"X5"
.5"RHGL DATE:20DEC2021
SW_FC_36800_15995_S01

4/C



Nutrition Facts

6 servings per container

Serving size 1.54 oz (120g)

Amount per serving

Calories 510

% Daily Value*

Total Fat 13g 17%

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 1110mg 48%

Total Carbohydrate 61g 22%

Dietary Fiber 6g **21%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 18g

Vitamin D 0mcg 0%

Calcium 110mg 8%

Iron 3.8mg 20%

Potassium 440mg 10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: NAPA CABBAGE LEAF, GROUND CHICKEN THIGHS, CAROTS, ONION, CELERY, FRESH GREEN BEANS, CORN, CANE JUICE, CONTAINS 2% OR LESS OF: BROWN RICE, MODIFIED FOOD STARCH, SALT, SPICE, SOY SAUCE, TOASTED SESAME OIL, GARLIC, DRIED ONION, WATER, WRAPPER: FLOUR, WATER

DISTRIBUTED BY PRIME LABEL FOOD GROUP
Washington DC 20003
www.primelabel.com

STORAGE: Once opened place unused portion in separate container and refrigerate.

NON-BPA LINING
Bag lining produced without the intentional addition of BPA.



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4C - HiColor

<p>U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE</p> <p>APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE</p> <p>FSIS has determined that information provided in items 11, 15, and 16 is exempt from mandatory disclosure under the Freedom of Information Act 5 U.S.C. 552(b)(4).</p> <p>APPLICANT: See Page 5 for instructions.</p>	<p>1. AGENT NAME, ADDRESS, TELEPHONE NO. <i>(If using an Agent, complete this block, otherwise leave blank.)</i></p>	<p>2. FOR USDA USE ONLY</p>	<p>3. FOR USDA USE ONLY</p>	<p>4. ESTABLISHMENT NO. / FOREIGN COUNTRY <i>(If applicable)</i></p> <hr/> <p>4a. TYPE OF PRODUCT</p> <table> <tr> <td><input type="checkbox"/> Egg</td> <td><input type="checkbox"/> Meat</td> </tr> <tr> <td><input checked="" type="checkbox"/> Poultry</td> <td><input type="checkbox"/> Other</td> </tr> </table>	<input type="checkbox"/> Egg	<input type="checkbox"/> Meat	<input checked="" type="checkbox"/> Poultry	<input type="checkbox"/> Other
<input type="checkbox"/> Egg	<input type="checkbox"/> Meat							
<input checked="" type="checkbox"/> Poultry	<input type="checkbox"/> Other							

5a. NAME OF PRODUCT
White Meat Chicken Egg Roll

<p>5b. HACCP PROCESS CATEGORY <i>(Select one)</i></p> <p><input type="checkbox"/> 03J: Slaughter - all species</p> <p><input type="checkbox"/> 03B: Raw Product - ground</p> <p><input type="checkbox"/> 03C: Raw Product - not ground</p> <p><input type="checkbox"/> 03D: Thermally processed - commercially sterile</p> <p><input type="checkbox"/> 03E: Not heat treated - shelf stable</p> <p><input type="checkbox"/> 03F: Heat treated - shelf stable</p> <p><input checked="" type="checkbox"/> 03G: Fully cooked - not shelf stable</p> <p><input type="checkbox"/> 03H: Heat treated but not fully cooked - not shelf stable</p> <p><input type="checkbox"/> 03I: Product with secondary inhibitors - not shelf stable</p>	<p>6a. TYPE OF APPROVAL REQUESTED</p> <p><input checked="" type="checkbox"/> SKETCH <input type="checkbox"/> TEMPORARY</p> <p><input type="checkbox"/> EXTENSION OF TEMPORARY</p> <hr/> <p>6b. WAS THE LABEL PREVIOUSLY APPROVED?</p> <p><input type="checkbox"/> YES ➔ Date of approval: _____</p> <p><input checked="" type="checkbox"/> NO Prior approval number: _____</p> <p>Number of labels on hand: _____</p> <p>Number of days requested: _____</p>	<p>7a. AREA OF PRINCIPAL DISPLAY PANEL <i>(Square Inches)</i></p> <p>30</p> <hr/> <p>7b. TOTAL AVAILABLE LABELING SPACE FOR ENTIRE PACKAGE <i>(Square inches):</i></p> <p>48</p> <hr/> <p>8. Does this label include a "USDA-AMS Child Nutrition Program CN-Logo?" <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <hr/> <p>9. (FOR USDA-AMS USE ONLY) CN Identification Number Assigned</p>
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10. Are there any special claims, guarantees, or foreign language on the label? ☒ YES ☐ NO *(If yes, check all that apply)*

<input type="checkbox"/> Allergen Statements	<input type="checkbox"/> Other Claims: Specify
<input type="checkbox"/> Animal Production/Breed/Raising	
<input type="checkbox"/> Certified/Verified	<input type="checkbox"/> Grading Terms
<input type="checkbox"/> Environmental/Green	<input type="checkbox"/> Guarantees
<input type="checkbox"/> Export Only Labels w/deviations from Domestic Requirements	<input checked="" type="checkbox"/> Natural/Organic
<input type="checkbox"/> Foreign Language	<input checked="" type="checkbox"/> Nutrition/Health
<input checked="" type="checkbox"/> Geographic/Undefined Style	<input type="checkbox"/> Religious Exemption

<p>11. NAME AND ADDRESS OF FIRM <i>(Below and between dots)</i></p> <p>• Prime Label Food Group •</p> <p>536 7th Street SE</p> <p>Washington, DC 20003</p> <p>• •</p>	<p>12. SIGNATURE OF APPLICANT OR AGENT</p> <p>Jesse Zuehlke</p> <hr/> <p>14. (FOR USDA USE ONLY) CONDITIONS APPLYING TO USE OF LABELS OR DEVICE</p>	<p>13. DATE</p> <p>12-1-21</p>
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15. PRODUCT FORMULA☒ **PCT** ☐ **WEIGHT**
(No Fractions)

Filling:

CABBAGE
GROUND CHICKEN THIGHS
CARROTS
ONION
CELERY
GREEN BEANS
CORN
CANE JUICE
BROWN RICE
MODIFIED FOOD STARCH
SALT
SPICE
SOY SAUCE
TOASTED SESAME OIL
GARLIC
DRIED ONION
WATER

18
12
7
6
5
4
3
2
1
1
1
1
1
1
1
1
1

Wrapper:

FLOUR
WATER

22
12

16. PROCESSING PROCEDURES *(Approval of the sketch does not convey approval of the processing procedures)*

☐ See Continuation Sheet

**CONTINUATION SHEET FOR APPLICATION FOR APPROVAL OF LABELS,
MARKING OR DEVICE (FSIS 7234-1)**

PRODUCT NAME:

This sheet is being used for additional information required in Block(s):

INSTRUCTIONS FOR PREPARATION OF FSIS FORM 7234-1

Note: The following instructions should be typed unless otherwise noted.

- A. PREPARATION OF APPLICATION**
Application must be typed or it will be returned without evaluation.
 Submit two copies for each label application.
- B. TYPE OF APPROVAL REQUESTED**
 Sketch: Self explanatory. (See 9 CFR 317.4 & 381.132)
 Temporary and Extension of Temporary. Actual label or color litho take off to be used.
- C. FOREIGN LANGUAGE**
 Labels printed in foreign languages must be accompanied by English language translation.
- D. ASSEMBLY OF APPLICATION**
 Application Form, Product Formula, Processing Procedures, Continuation Sheet if applicable, Label, and any Supporting Documentation Staple with one or as few staples as possible. *(Do not use paper clips).*
- E. MAIL COMPLETED APPLICATION TO:**
 USDA, FSIS, OPPD, LPDD
 Labeling Distribution Unit
 Stop Code 3786, Patriots Plaza III, 8-168
 1400 Independence Avenue, SW
 Washington, DC 20250-3700

- 7b. Total available labeling space in square inches for entire package.
8. USDA-AMS Child Nutrition Program Logo. Indicate if the product includes a USDA-AMS Child Nutrition Program Logo.
9. Leave Blank. For USDA-AMS use only.
10. Special claims, guarantees, or foreign language. Indicate if there are any special claims, guarantees, or foreign language on the label. Check all that apply. If Other Claims is selected, indicate specific claim(s) in space provided.
11. Name and Address of Firm. Insert Firm's name and mailing address. Use 2 letter symbol for State. Show postal zip code.
- 12 & 13. Signature and Date of Applicant or Agent. To be signed and dated by the applicant or agent representing the official establishment or plant.
14. Leave blank for USDA use only. Conditions Applying to Use of Label or Device. *(Any condition, modification or remarks applied to the application when approved are conditions governing use of the approved devices.)*
15. Product Formula. List the ingredients by percent or weight in order of their predominance. If product consists of several components, e.g., a frozen dinner, list each component separately and indicate the percentage or amount of each component in the product. If additional space is needed, check the box for "Continuation Sheet," and use the Continuation Sheet. Be sure to include the product name and number of the block item. Express all ingredients in the same units, i.e., do not list some in pounds and others in ounces.

Check whether weight or percent is used. It is preferred that percentages be used, and the total must equal 100 percent. If weights are used, show in pounds, kilograms or grams. (No gallons, pints, cups, teaspoons, etc.) The total must equal the weights of the individual units. (Example: Crust + Cheese + Sauce + Meat = Total new weight of unit.)

DO NOT use fractions. Express as decimals carried to two places, Example: 1-1/4 lbs., show as 1.25 lbs. Example: 3/4 lbs., show as .75 lbs.

The following instructions relate to numbered items on form.

1. If using an Agent, provide the company name, address, and telephone number, otherwise leave blank.
- 2 & 3. Leave blank, for USDA use only.
4. Establishment No./Foreign Country (if applicable) - Self Explanatory.
- 4a. Type of Product. Select one product type: Egg, Meat, Poultry, or Other (i.e. Exotic Species, Non-Amenable, Voluntary, etc.)
- 5a. Name of Product. Use common or descriptive product name, i.e., "Frankfurter , Cereal Added" or "Meat Patties in Gravy. *(Do not use trade brand names or coined names, such as "Joe's Corn Dogs" or "Joe's Sloppy Joes.")* If coined names such as "Corn Dogs" are used, also show true product name, such as "Batter Wrapped Wiener."
- 5b. Provide HACCP process category for the product. See 9 CFR 417.2(b) (1), Example, Heat Treated - shelf stable, Not heat treated-shelf stable etc. Select one.
- 6a & b. Type of Approval Requested. If temporary approval or extension, insert number of days requested and number of labels on hand. If previous approval, attach copy of application and label. Include specific reason(s) why requesting a temporary or extension and include information required in 9 CFR 317.4(f) (1) or 381.132(f) (1) on the continuation sheet. Be sure to include product name and block item.
- 7a. Area of Principal Display Panel (PDP). The PDP is the entire side of the package to which the label is affixed. See 9 CFR 317.2 (d) and 381.116 (b).

16. Processing Procedures. Poultry Products provide complete processing procedures as required in 9 CFR 381.134. Meat Products, provide complete processing procedures as required. Note: Approval of the sketch does not convey approval of the processing procedures. If additional space is needed, check the box for "Continuation Sheet," and use the Continuation Sheet. Be sure to include the product name and number of the block item.

5a. NAME OF PRODUCT

10. Are there any special claims, guarantees, or foreign language on the label? ☐ YES ☐ NO *(If yes, check all that apply)*

<input type="checkbox"/> Allergen Statements	<input type="checkbox"/> Grading Terms
<input type="checkbox"/> Animal Production/Breed/Raising	<input type="checkbox"/> Guarantees
<input type="checkbox"/> Certified/Verified	<input type="checkbox"/> Natural/Organic
<input type="checkbox"/> Environmental/Green	<input type="checkbox"/> Nutrition/Health
<input type="checkbox"/> Export Only Labels w/deviations from Domestic Requirements	<input type="checkbox"/> Religious Exemption
<input type="checkbox"/> Foreign Language	
<input type="checkbox"/> Geographic/Undefined Style	

☐ Other Claims: Specify _____

REPLACES FSIS FORM 7234-1 (09/01/2009), WHICH IS OBSOLETE.

15. PRODUCT FORMULA

☐ PCT

☐ WEIGHT

(No Fractions)

☐ See Continuation Sheet

TOTAL (Percent must total 100%)

16. PROCESSING PROCEDURES *(Approval of the sketch does not convey approval of the processing procedures)*

☐ See Continuation Sheet

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 Washington, DC 20250-3700

- 7b. Total available labeling space in square inches for entire package.
8. USDA-AMS Child Nutrition Program Logo. Indicate if the product includes a USDA-AMS Child Nutrition Program Logo.
9. Leave Blank. For USDA-AMS use only.
10. Special claims, guarantees, or foreign language. Indicate if there are any special claims, guarantees, or foreign language on the label. Check all that apply. If Other Claims is selected, indicate specific claim(s) in space provided.
11. Name and Address of Firm. Insert Firm's name and mailing address. Use 2 letter symbol for State. Show postal zip code.
- 12 & 13. Signature and Date of Applicant or Agent. To be signed and dated by the applicant or agent representing the official establishment or plant.
14. Leave blank for USDA use only. Conditions Applying to Use of Label or Device. *(Any condition, modification or remarks applied to the application when approved are conditions governing use of the approved devices.)*
15. Product Formula. List the ingredients by percent or weight in order of their predominance. If product consists of several components, e.g., a frozen dinner, list each component separately and indicate the percentage or amount of each component in the product. If additional space is needed, check the box for "Continuation Sheet," and use the Continuation Sheet. Be sure to include the product name and number of the block item. Express all ingredients in the same units, i.e., do not list some in pounds and others in ounces.

Check whether weight or percent is used. It is preferred that percentages be used, and the total must equal 100 percent. If weights are used, show in pounds, kilograms or grams. (No gallons, pints, cups, teaspoons, etc.) The total must equal the weights of the individual units. (Example: Crust + Cheese + Sauce + Meat = Total new weight of unit.)

DO NOT use fractions. Express as decimals carried to two places, Example: 1-1/4 lbs., show as 1.25 lbs. Example: 3/4 lbs., show as .75 lbs.

16. Processing Procedures. Poultry Products provide complete processing procedures as required in 9 CFR 381.134. Meat Products, provide complete processing procedures as required. Note: Approval of the sketch does not convey approval of the processing procedures. If additional space is needed, check the box for "Continuation Sheet," and use the Continuation Sheet. Be sure to include the product name and number of the block item.

The following instructions relate to numbered items on form.

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- 2 & 3. Leave blank, for USDA use only.
4. Establishment No./Foreign Country (if applicable) - Self Explanatory.
- 4a. Type of Product. Select one product type: Egg, Meat, Poultry, or Other (i.e. Exotic Species, Non-Amenable, Voluntary, etc.)
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- 5b. Provide HACCP process category for the product. See 9 CFR 417.2(b) (1), Example, Heat Treated - shelf stable, Not heat treated-shelf stable etc. Select one.
- 6a & b. Type of Approval Requested. If temporary approval or extension, insert number of days requested and number of labels on hand. If previous approval, attach copy of application and label. Include specific reason(s) why requesting a temporary or extension and include information required in 9 CFR 317.4(f) (1) or 381.132(f) (1) on the continuation sheet. Be sure to include product name and block item.
- 7a. Area of Principal Display Panel (PDP). The PDP is the entire side of the package to which the label is affixed. See 9 CFR 317.2 (d) and 381.116 (b).