Cured Meat and Added Solutions Case Study Key

What non-food safety consumer protection tasks could you perform on this product to verify compliance with the regulations? Pick all that apply.

a. **General Labeling Task**
b. % Yield/Shrink Task
c. **X% Solution Task**
d. **Net Weights Task**
e. **Labeling Products Standards Task**
f. All of the above

What is the maximum number of pounds of sodium nitrite that can be used in this solution?

a. 4.75 oz
b. 4.65 lb.
c. 4.75 lb.
d. 5.47 lb.

$$\frac{\text{lb. nitrite} \times \text{\% pump} \times 1{,}000{,}000}{\text{lb. pickle}} = \text{ppm}$$

$$\frac{\text{lb. nitrite } (0.15)\ (1{,}000{,}000)}{3{,}487.5 \text{ lb.}} = 200 \text{ ppm}$$

$$\text{lb. nitrite} = \frac{(200 \text{ lbs.})\ (3487.5 \text{lb})}{(0.15)\ (1{,}000{,}000)} = 4.65 \text{ lb.}$$

What is the percentage of added solution remaining in the finished cooked beef rounds?

a. **14.53%**
b. 15.0%
c. 16.99%
d. 20.0%

$$\frac{383.75 \text{ lb.} - 328 \text{ lb.}}{383.75} \times 100 = \frac{55.75 \times 100}{383.75} = 14.5276\%$$

Based on your previous calculation, is the percentage declared on the label truthful?

a. Yes
b. No

Is the percentage of solution declared in the descriptive designation of the product name in compliance?
a. Yes
b. No

$$\frac{441\text{ lb.} - 360\text{ lb.}}{360\text{ lb.}} = \frac{81}{360} = .225 \times 100 = 22.5\%$$

18 x 0.2 = 3.6

18 + 3.6 = 21.6% is the maximum allowed under the conditions described.

The establishment does not have a history of adding the solution above the percentage declared in the product name and they monitor it routinely, therefore, we would normally give them the 20% allowance.

However, they are above the allowance, so they would be noncompliant.