

**Agricultural Marketing Service, USDA**

**§ 98.3**

available for use by the industry regardless of the origin of the descriptions.

*Tallow (Edible).* The hard fat derived from USDA inspected and passed cattle, sheep, or goats.

*Titer.* The measure of the hardness or softness of the tested material as determined by the solidification point of fatty acids and expressed in degrees centigrade (°C).

**§ 98.3 Analyses performed and locations of laboratories.**

(a) Tables 1 through 4 list the special laboratory analyses rendered by the Science and Technology as a result of an agreement with the Livestock and Seed Division. The payment for such laboratory services rendered at the request of an individual or third party served shall be reimbursed pursuant to the terms as specified in the cooperative agreement.

**TABLE 1—SCHEDULE ANALYSIS**

Identity	Analyses	Samples tested
Schedule BC (Beef Chunks, Canned) .....	Fat, salt .....	1
Schedule BJ (Beef with Natural Juices, Canned) .....	Fat .....	1
Schedule CS (Canned Meatball Stew) .....	Fat .....	3
Schedule GP (Frozen Ground Pork) .....	Fat .....	4
Schedule PJ (Pork with Natural Juices, Canned) .....	Fat .....	1
Schedule RB (Beef for Reprocessing) .....	Fat .....	4
Schedule RG (Beef Roasts and Ground Beef) .....	Fat .....	4
Schedule SB (Slab or Sliced Bacon) .....	Moisture, fat, salt .....	1
Schedule WS (Beef or Wafer Steaks) .....	Fat .....	1

**TABLE 2—MICROBIOLOGICAL ANALYSIS**

Type of analysis	Number of samples tested
Psychrotrophic Bacterial Plate Count .....	1

**TABLE 3—NONSCHEDULE ANALYSIS**

Identity	Analyses	Samples tested
Fed Specification PP-B-2120B (Ground Beef Products) .....	Fat .....	4
Fed Specification PP-B-81J (Sliced Bacon) .....	Fat, salt, moisture .....	1
Fed Specification PP-L-800E (Luncheon Meat, Canned) .....	Fat, salt .....	1
Ground Beef or Ground Pork .....	Fat .....	4
Ground Beef or Ground Pork .....	Fat .....	1
Pork Sausage .....	Fat, salt .....	4
Pork Sausage .....	Fat, moisture .....	4
Pork Sausage .....	Fat .....	4
Mil-P-44131A (Pork Steaks, Flaked, Formed, Breaded) .....	Fat .....	4
Milwaukee Public Schools (Breaded/Unbreaded Meat) .....	Fat .....	4
Chili Con Carne Without Beans .....	Fat .....	1
A-A-20047-B .....	Fat, protein .....	3
A-A-20136 .....	salt .....	3
A-A-20148 .....	Fat, salt .....	3
Mil-B-44133 (GL) .....	Fat, salt .....	3
Mil-B-44158A .....	Water activity .....	6
Mil-C-44253 .....	Fat, salt .....	3
Mil-H-44159B (GL) .....	Fat, salt .....	1
PP-F-02154 (Army GL) .....	Fat, salt, moisture .....	1

**TABLE 4—LARD AND TALLOW ANALYSIS**

Type of analysis	Number of samples tested
Fat Analysis Committee (FAC) Color .....	1
Free Fatty Acids .....	1
Insoluble Impurities .....	1
Moisture and Volatile Matter .....	1

TABLE 4—LARD AND TALLOW ANALYSIS—Continued

Type of analysis	Number of samples tested
Specific Gravity .....	4 to 6
Titer Test .....	1
Unsaponifiable Material .....	1

(b) Meats, such as ground beef or ground pork, meat food products, and MRE's, not covered by an agreement with Livestock and Seed Division, are analyzed for fat, moisture, salt, sulfur dioxide, nitrites, sulfites, ascorbates, citric acid, protein, standard plate counts, and coliform counts, among other analyses. These food product analyses are performed at any one of the Science and Technology (S&T) field laboratories as follows:

(1) USDA, AMS, Science and Technology, Midwestern Laboratory, 3570 North Avondale Avenue, Chicago, IL 60618.

(2) USDA, AMS, S&T Aflatoxin Laboratory, 107 South 4th Street, Madill, OK 73446.

(3) USDA, AMS, S&T, Eastern Laboratory, 2311-B Aberdeen Boulevard, Gastonia, NC 28054.

[58 FR 42445, Aug. 9, 1993, as amended at 59 FR 24325, May 10, 1994; 59 FR 50121, Sept. 30, 1994; 61 FR 51353, Oct. 2, 1996; 65 FR 64318, Oct. 26, 2000]

**§ 98.4 Analytical methods.**

(a) The majority of analytical methods used by the USDA laboratories to perform analyses of meat, meat food products and MRE's are listed as follows:

(1) Official Methods of Analysis of AOAC INTERNATIONAL, Suite 500, 481 North Frederick Avenue, Gaithersburg, MD 20877-2417.

(2) U.S. Army Individual Protection Directorate's Military Specifications, approved analytical test methods noted therein, U.S. Army Natick Research, Development and Engineering Center, Kansas Street, Natick, MA 01760-5017.

(b) Additional analytical methods for these foods will be used, from time to time, as approved by the Director.

[58 FR 42445, Aug. 9, 1993, as amended at 61 FR 51353, Oct. 2, 1996]

**§ 98.5 Fees and charges.**

(a) The fee charged for any single laboratory analysis of meat, meat food products, and MRE's, not covered by an agreement with Livestock and Seed Division, is specified in the schedules of charges in paragraph (a) of § 91.37 of this subchapter.

(b) The laboratory analyses of meat, meat food products, and MRE's, not covered by a cooperative agreement, shall result in an additional fee, found in Table 7 of § 91.37 of this subchapter, for sample preparation or grinding.

(c) The charge for any requested laboratory analysis of meat, meat food products, and MRE's not listed shall be based on the standard hourly rate specified in § 91.37, paragraph (b).

**Subpart B—USDA Certification of Laboratories for the Testing of Trichinae in Horsemeat**

**§ 98.100 General.**

A laboratory that has met the requirements for certification specified in this subpart shall receive an AMS Science and Technology certificate to approve its analysis for *Trichinella spiralis* in horsemeat. Certification would be granted to a qualified analyst or a laboratory based on having the proper training, facilities, and equipment. This AMS laboratory certification program will enable horsemeat exporters to comply with trichinae testing requirements of the European Community.

[58 FR 42445, Aug. 9, 1993, as amended at 61 FR 51353, Oct. 2, 1996; 65 FR 64318, Oct. 26, 2000]

**§ 98.101 Definitions.**

Words used in the regulations in this part in the singular form will import the plural, and vice versa, as the case may demand. As used throughout the