

2 MARCH 2007

Statistics-Based Sampling Approved

Processors may now use statistically based sampling as a method to ensure meat trimmings have the required legal minimum amount of lean tissue present. The Food Safety and Inspection Service (FSIS) announced it was changing the rules as a means to help processors reduce costs.

The FSIS notice informs its inspectors that processors and other establishments may meet the minimum 12 percent lean tissue standard by using statistically-based sampling and analytical methods.

Processors were previously required to inspect each piece of trim for the requisite lean tissue content either manually or by using expensive analysis equipment.

The announcement covers meat from cattle, sheep, swine and goats.

Notice 15-07 is located at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/15-07.pdf>.