

Definitions and Standards of Identity and Quality promulgated by the Secretary of Agriculture of the United States for: Canned Tomatoes, Tomato Puree, Tomato Pulp, Tomato Paste, Tomato Juice, Tomato Catsup, Frozen Egg Yolks, Dried Egg Yolks, Egg Yolks, Dried Whole Eggs, Liquid Whole Eggs, Liquid Mixed Eggs, Frozen Whole Eggs, adopted by the State Department of Health of New Jersey on December 12, 1939.

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food known under its common or usual Name as Canned Tomatoes.

53.040 Canned tomatoes--Identity; label statement of optional ingredients.

(a) Canned tomatoes are mature tomatoes of red or reddish varieties which are peeled and cored and to which may be added one or more of the following optional ingredients:

- (1) The liquid draining from such tomatoes during or after peeling and coring.
- (2) The liquid strained from the residue from preparing such tomatoes for canning, consisting of peelings and cores with or without such tomatoes or pieces thereof.
- (3) The liquid strained from mature tomatoes of such varieties.

It may be seasoned with one or more of the optional ingredients:

- (4) Salt.
- (5) Spices
- (6) Flavoring.

It is sealed in a container and so processed by heat as to prevent spoilage.

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(b) When optional ingredient (2) is present, the label shall bear the statement "With Added Strained Residual Tomato Material from Preparation for Canning." When optional ingredient (3) is present, the label shall bear the statement "With Added Strained Tomatoes." When optional ingredient (5) or (6) is present, the label shall bear the statement or statements "Spice Added" or "With Added Spice," "Flavoring Added" or "With Added Flavoring," as the case may be. If two or all of optional ingredients (2), (3), (5), and (6) are present such statements may be combined, as for example, "With Added Strained Tomatoes, Residual Tomato Material from Preparation for Canning, Spice, and Flavoring." In lieu of the word "Spice" or "Flavoring" in such statement or statements, the common or usual name of such spice or flavoring may be used. Wherever the name "Tomatoes" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements herein specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Regulation fixing and establishing a reasonable Definition and Standard of Quality for the Food known under its common or usual Name as Canned Tomatoes.

53.041 Canned Tomatoes--Quality

(a) The standard of quality for canned tomatoes is as follows:

- (1) The drained weight, as determined by the method prescribed in subsection (b) (1), is not less than 50 percent of the weight of water required to fill the container, as determined by the general method for water capacity of containers;

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(2) The strength and redness of color, as determined by the method prescribed in subsection (b) (2), is not less than that of the blended color of any combination of the color discs described in such method in which one-third the area of disc 1, and not more than one-third the area of disc 2, is exposed;

(3) peel, per pound of canned tomatoes in the container, covers an area of not more than 1 square inch; and

(4) blemishes, per pound of canned tomatoes in the container, cover an area of not more than one-fourth square inch.

(b) Canned tomatoes shall be tested by the following method to determine whether or not they meet the requirements of clauses (1) and (2) of subsection (a):

(1) Remove lid from container, but in the case of a container with lid attached by double seam, do not remove or alter the height of the double seam. Tilt the opened container so as to distribute the contents over the meshes of a circular sieve which has previously been weighed. The diameter of the sieve used is 8 inches if the quantity of the contents of the container is less than 3 pounds, or 12 inches if such quantity is 3 pounds or more. The meshes of such sieve are made by so weaving wire of 0.054 inch diameter as to form square openings 0.446 inch by 0.446 inch. Without shifting the tomatoes, so incline the sieve as to facilitate drainage of the liquid. Two minutes from the time drainage begins, weigh the sieve and drained tomatoes. The weight so found, less the weight of the sieve, shall be considered to be the drained weight.

(2) Remove from the sieve the drained tomatoes obtained in (1). Cut out and segregate successively those portions of least redness until 50 percent of the drained weight, as determined under (1), has been so segregated. Comminute the segregated portions to a uniform mixture without removing or breaking the seeds. Fill the mixture into a black container to a depth of at least 1 inch. Free the mixture from air bubbles, and skin off or press below the surface all visible seeds. Compare the color of the mixture, in full diffused daylight or its equivalent, with the blended color of combinations of the following concentric Munsell color discs of equal diameter, or the color equivalents of such discs:

1. Red--Munsell 5R 2.6/13 (glossy finish).
2. Yellow--Munsell 2.5YR 5/12 (glossy finish).
3. Black--Munsell N 1/ (glossy finish).
4. Grey--Munsell N 4 (mat finish).

Regulation fixing and establishing a reasonable Definition and Standard of Labeling of Substandard for the Food known under its common or usual Name as Canned Tomatoes.

53.041 Canned tomatoes--Label statement of substandard quality.

(c) If the quality of canned tomatoes falls below the standard prescribed in subsection (a) of this section, the label shall bear the general statement of substandard quality as follows: "Below Standard Quality" on one line and "Good Food--Not High Grade" on a line below; but in lieu of such general statement of substandard quality, the label may bear the alternative statement "Below Standard in Quality ----," the blank to be filled in with the words specified after the corresponding number of each clause of subsection (a) of this section which such canned tomatoes fail to meet, as follows:

(1) "Excessively Broken Up"; (2) "Poor Color"; (3) "Excessive Peel"; (4) "Excessive Blemishes." If such canned tomatoes fail to meet both clauses (3) and (4), the words "Excessive Peel and Blemishes" may be used instead of the words specified after the corresponding numbers of such clauses. Such alternative statement shall immediately and conspicuously precede or follow, without intervening written, printed or graphic matter, the name "Tomatoes" and any statements required or authorized to appear with such name by section 53.040 (b).

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food known under its common or usual Name as Tomato Puree.

53.020 Tomato puree, tomato pulp--Identity; labeling of optional ingredients.

(a) Tomato puree, tomato pulp, is the food prepared from one or any combination of two or all of the following optional ingredients:

(1) The liquid obtained from mature tomatoes of red or reddish varieties.

(2) The liquid obtained from the residue from preparing such tomatoes for canning, consisting of peelings and cores with or without such tomatoes or pieces thereof.

(3) The liquid obtained from the residue from partial extraction of juice from such tomatoes. Such liquid is obtained by so straining such tomatoes or residue, with or without heating, as to exclude skins, seeds, and other coarse or hard substances. It is concentrated and may be seasoned with salt. When sealed in a container, it is so processed by heat, before or after sealing, as to prevent spoilage. It contains not less than 8.37 percent, but less than 25.00 percent, of salt-free tomato solids.

(b) When optional ingredient (2) is present, in whole or in part, the label shall bear the statement "Made from ----" (or "Made in Part From ----", as the case may be) "Residual Tomato Material from Canning." When optional ingredient (3) is present, in whole or in part, the label shall bear the statement "Made From ----" (or "Made in Part From ----", as the case may be) "Residual Tomato Material from Partial Extraction of Juice." If both such ingredients are present, such statements may be combined in the statement "Made From ----" (or "Made in Part From ----", as the case may be) "Residual Tomato Material from Canning and from Partial Extraction of Juice." Wherever the name "Tomato Puree" or "Tomato Pulp" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements herein specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Regulation fixing and establishing a reasonable Definition and Standard of Identify for the Food known under its common or usual Name as Tomato Paste.

53.030 Tomato paste---Identity; labeling of optional ingredients.

(a) Tomato paste is the food prepared from one or any combination of two or all of the following optional ingredients:

- (1) The liquid obtained from mature tomatoes of red or reddish varieties.
- (2) The liquid obtained from the residue from preparing such tomatoes for canning, consisting of peelings and cores with or without such tomatoes or pieces thereof.
- (3) The liquid obtained from the residue from partial extraction of juice from such tomatoes. Such liquid is obtained by so straining such tomatoes or residue, with or without heating, as to exclude skins, seeds, and other coarse or hard substances. It is concentrated, and may be seasoned with one or more of the optional ingredients:
- (4) Salt.
- (5) Spice.
- (6) Flavoring.

It may contain, in such quantity as neutralizes a part of the tomato acids, the optional ingredient:

- (7) Baking Soda.

When sealed in a container it is so processed by heat, before or after sealing, as to prevent spoilage. It contains not less than 25.00 percent of salt-free tomato solids.

(b) When optional ingredient (2) is present, in whole or in part, the label shall bear the statement "Made From ----" (or "Made in Part From ----"; as the case may be) "Residual Tomato Material from Canning". When optional ingredient (3) is present, in whole or in part, the label shall bear the statement "Made From ----" (or "Made in Part From ----", as the case may be) "Residual Tomato Material from Partial Extraction of Juice". If both such ingredients are present, such statements may be combined in the statement "Made From ----" (or "Made in Part From ----", as the case may be) "Residual Tomato Material from Canning and from Partial Extraction of Juice". When optional ingredient (5) or (6) is present the label shall bear the statement or statements "Spice Added" or "With Added Spice," "Flavoring Added" or "With Added Flavoring," as the case may be. When optional ingredient (7) is present, the label shall bear the statement "Baking Soda Added." If two or all of the optional ingredients (5), (6), and (7) are present, such statements may be combined, as for example, "Spice, Flavoring, and Baking Soda Added." In lieu of the word "Spice" or "Flavoring" in such statement or statements, the common or usual name of such spice or flavoring may be used. Wherever the name "Tomato Paste" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements herein specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Regulations fixing and establishing a reasonable Definition and Standard of Identity for the Food known under its common or usual Name as Tomato Juice.

53.000 Tomato juice—Identity. Tomato juice is the unconcentrated liquid extracted from mature tomatoes of red or reddish varieties, with or without scalding followed by draining. In the extraction of such liquid, heat may be applied by any method which does not add water thereto. Such liquid is strained free from skins, seeds, and other coarse or hard substances, but carries finely divided insoluble solids from the flesh of the tomato. Such liquid may be homogenized, and may be seasoned with salt. When sealed in a container it is so processed by heat, before or after sealing, as to prevent spoilage.

53.005 Yellow tomato juice—Identity. Yellow tomato juice is the unconcentrated liquid extracted from mature tomatoes of yellow varieties. It conforms, in all other respects, to the definition and standard of identity for tomato juice prescribed in section 53.000.

Regulations fixing and establishing a reasonable Definition and Standard of Identity for the Food known under its common or usual Name as Tomato Catsup.

53.010 Catsup, Ketchup, Catchup—Identity; Labeling of Optional Ingredients.

(a) Catsup, Ketchup, Catchup, is the food prepared from one or any combination of two or all of the following optional ingredients:

- (1) The liquid obtained from mature tomatoes of red or reddish varieties.
- (2) The liquid obtained from the residue from preparing such tomatoes for canning, consisting of peeling and cores with or without such tomatoes or pieces thereof.
- (3) The liquid obtained from the residue from partial extraction of juice from such tomatoes. Such liquid is obtained by so straining such tomatoes or residue, with or without heating, as to exclude skins, seeds, and other coarse or hard substances. It is concentrated, and is seasoned with sugar or a mixture of sugar and dextrose (refined corn sugar), salt, a vinegar or vinegars, spices or flavoring or both, and onions or garlic or both. When sealed in a container it is so processed by heat, before or after sealing, as to prevent spoilage.

(b) When optional ingredient (2) is present, in whole or in part, the label shall bear the statement "Made From ——" (or "Made in Part From ——", as the case may be) "Residual Tomato Material from Canning". When optional ingredient (3) is present, in whole or in part, the label shall bear the statement "Made From ——" (or "Made in Part From ——", as the case may be) "Residual Tomato Material from Partial Extraction of Juice". If both such ingredients are present, such statements may be combined in the statement "Made From ——" (or "Made in Part From ——", as the case may be) "Residual Tomato Material from Canning and from Partial Extraction of Juice". Wherever the name "Catsup," "Ketchup," or "Catchup" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements herein specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food Product commonly known as Frozen Egg Yolks.

42.050 Frozen yolks, frozen egg yolks---Identity, Frozen yolks, frozen egg yolks, are the food prepared by freezing egg yolks.

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food Product commonly known as Dried Egg Yolks.

42.060 Dried egg yolks, dried yolks---Identity. Dried Egg Yolks, Dried Yolks are the food prepared by drying egg yolks. They contain not less than 95 percent total egg solids, as determined by the method prescribed in "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists," Fourth Edition, 1935, pages 297 and 298, under "Total Solids."

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food Product commonly known as Egg Yolks.

42.040 Egg Yolks, Liquid Egg Yolks, Yolks, Liquid Yolks---Identity. Egg Yolks, Liquid Egg Yolks, Yolks, Liquid Yolks, are yolks of eggs of the domestic hen so separated from the whites thereof as to contain not less than 43 percent total egg solids, as determined by the method prescribed in "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists", Fourth Edition, 1935, pages 297 and 298, under "Total Solids." They may be mixed, or mixed and strained.

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food Product commonly known as Dried Whole Eggs.

42.030 Dried Eggs, Dried Whole Eggs - Identity. Dried eggs, dried whole eggs, are the food prepared by drying liquid eggs. They may be powder. They contain not less than 92 percent total egg solids, as determined by the method prescribed in "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists," Fourth Edition, 1935, pages 297 and 298, under "Total Solids."

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food Product commonly known as Liquid Whole Eggs, Liquid Mixed Eggs.

42.010 Liquid Eggs, Mixed Eggs, Liquid Whole Eggs, Mixed Whole Eggs - Identity. Liquid eggs, mixed eggs, liquid whole eggs, mixed whole eggs, are eggs of the domestic hen broken from the shells, and with yolks and whites in their natural proportions as so broken. They may be mixed, or mixed and strained.

Regulation fixing and establishing a reasonable Definition and Standard of Identity for the Food Product commonly known as Frozen Whole Eggs.

42.020 Frozen eggs, Frozen Whole Eggs, Frozen Mixed Eggs - Identity. Frozen eggs, frozen whole eggs, frozen mixed eggs, are the food prepared by freezing liquid eggs.

Note: The numbers preceding the Definitions and Standards of the above foods are those numbers used by the United States Department of Agriculture to identify the different regulations.