

LDAF Meat Inspection Label Approval Process:

1. Choose and contact a processing establishment (Inspected slaughter or processor for private labelers)
 - List of official establishments on website: <http://www.ldaf.state.la.us/wp-content/uploads/2019/05/Plant-List-All-May-2019.pdf> or simply Google "LDAF Plant List"
2. Contact LDAF MPIP HQ for general overview - **Daniel Gueho - 225-922-1358 - dgueho@ldaf.state.la.us**
3. HQ office will send label guidance information to you
4. Submit sketch label to Daniel Gueho for review along with affidavit to support production claim (if applicable) and pictures of ingredient labels that contain ingredients (including seasoning blends)
5. Submit registration form to Daniel Gueho
6. Feedback will be provided in the form of recommended changes or a sketch approval will be issued. To avoid reprinting, do not print labels until sketch approval is in hand
7. Once the labels are printed they must be stored at the processing establishment
8. Two copies of each label must be submitted to Daniel Gueho for final approval

General Label Feature Requirements:

Product Name	← Approved nomenclature, check off style, product standard compliance
LDAF inspection Logo	← Standard format, specific plant number. Poultry products must contain a "P" before the plant number
Net Weight	← Bottom 30% of label
Handling Statement	← Does not apply to non-perishable products. Keep Refrigerated or Keep Frozen
Signature Line	← Business address of manufacturer, packer or distributor. If not using the processors address, then the words "Prepared For", "Packed For" or "Distributed By" must precede the address.
Ingredient Statement	← Does not apply to single ingredient products. Ingredients are listed in order of descending volume predominance. Must list out the ingredients of multi-ingredient ingredients
Safe Handling Instruction	← Does not apply to RTE products. Must meet the requirements of 9 CFR 317.2 (L)
Nutrition Facts	← If not exempt, these must meet the requirements of 9 CFR 317.300



LOUISIANA DEPARTMENT OF AGRICULTURE AND FORESTRY

MEAT AND POULTRY INSPECTION SERVICE



Happy Hills Farms

BEEF



- Ground Beef
- Beef Ribeye Steak
- Beef Tenderloin Steak (Filet Mignon)
- Beef T-Bone Steak
- Beef Loin Strip Steak (New York Strip)
- Beef Liver
- Beef Steak
- Beef Bone
- _____

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.



Keep Refrigerated or Keep Frozen

Packed For: 1234 Farm Address Rd, City, State, Zip

Net Weight _____

Prepared for:

Happy Hills Farms

Jalepeno, Cheese and Garlic Smoked Sausage Made with Pork



Keep refrigerated / Cooking Instructions: Cook to a final internal temperature of 165°F

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Ingredients: Most to least

Manufactured by PLANT NAME
1234 Plant Address Rd, City, State, Zip

Net Weight _____

Happy Hills Farms

Since 1956

Boudin

(A Pork and Rice Product)

Ingredients: Most to least



Keep Refrigerated

Net Weight _____

1234 Plant Address Rd, City, State, Zip

Nutrition Facts

Serving size 3.2 oz (91g)

Amount Per Serving

Calories 260

% Daily Value*

Total Fat 21g 27%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 470mg 20%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 1g 0%

Includes 1g Added Sugars 2%

Protein 15g 30%

Vitamin D 0mcg 0%

Calcium 26mg 2%

Iron 1.08mg 6%

Potassium 0mg 0%

*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.



COOKING INSTRUCTIONS

Directions are for frozen links. Cooking times are approximate.

SKILLET: Lightly oil skillet. Cook links over medium-low heat, partially covered, turning often, for 12-15 minutes.

BAKE: Preheat oven to 350°F. Lightly oil baking pan and bake, uncovered, for 15-20 minutes, turning several times.

COOK UNTIL TEMPERATURE IS 160°F AND THE CENTER IS NO LONGER PINK

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