

# PRIVATE LABELING



- Find a willing Inspected facility that can produce your desired product
- Create a label with your logo or use the facility's stock label
- Get your label approved by LDAF with permission from the facility
- Distribute your product for resale to wholesale markets like grocery stores

## State and Federal Inspected Plants That We Know Currently Private Label Products

	Blue – Slaughter and Processing under inspection	Green – Only Processing under inspection		
LDAF	Bellevue Meat Processing	Chris Nesbit	Haughton	318/949-3794
USDA	Coastal Plains Meat Co	Randall Perrin	Eunice	337/466-7341
LDAF	Creole Country, Inc.	Vaughn Schmidt	New Orleans	504/488-1263
LDAF	Dowling's Processing	David Dowling	Simsboro	318/243-9129
USDA	Dubach Beef Factory	W. Kyle Green	Dubach	318/777-8800
LDAF	French Settlement Sausage Co	Brad Dixon	French Settlement	225/698-3667
LDAF	Louisiana Tech Meat Lab	Gorden Reger	Ruston	318/257-4220
LDAF	Mac's Cajun Company	Brent Starring	St. Amant	504/722-1441
LDAF	McCain Farms	Evan McCommon	Calhoun	318/644-2677
USDA	Parish Meat Processing	Jackson McConnico	Sibley	318/545-5808
LDAF	River Parish Foods	Garrett Sheets	Prairieville	225/622-3262
LDAF	Roucher's Meat Market	Mark Thibodeaux	Plaquemine	225/687-4258
LDAF	Tangi Meats, LLC	Kim Duplessis	Ponchatoula	985/386-3104
LDAF	T-Moise Farms	Tim Melancon	Sunset	337/591-5979
LDAF	Voiron's Abattoir LLC	Gary Voiron	Greensburg	504/430-0268

Note: LDAF does not approve labels at USDA plants.

### Product Name

-Approved nomenclature, check off style, product standard compliance

### LDAF inspection Logo

**Boudin**  
(A Pork and Rice Product)



-Standard format, specific plant number. Poultry products must contain a "P" before the plant number

### Net Weight

-Bottom 30% of label

**NET WEIGHT: 16 oz.**

### Handling Statement

-Does not apply to non-perishable products. Keep Refrigerated or Keep Frozen

**KEEP REFRIGERATED**

### 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.

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

### 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

INGREDIENTS: BEEF, WATER, SALT, SUGAR, SPICES, SODIUM NITRITE.

### Safe Handling

-Does not apply to RTE products. Must meet requirements of 9 CFR 317.2 (L)



### Nutrition Facts

-If not exempt, these must meet the requirements of 9 CFR 317.300.







Exemptions are in Title 21 CFR 101.9(j) and 101.36(h): Annual gross sales of <\$500k; <100 FT employees selling <100k units in 12 months



## 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 <https://www.ldaf.state.la.us/animal-health/veterinary-health-division/federal-and-state-meat-programs/> or simply Google "LDAF Plant List"
2. Contact LDAF MPIP HQ for general overview - **Daniel Gueho** - 225-922-1358 - [dgueho@ldaf.state.la.us](mailto: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

### Example Raw Beef Cuts Checkoff Label

<input type="checkbox"/> Ground Beef <input type="checkbox"/> Beef Ribeye Steak <input type="checkbox"/> Beef Tenderloin Steak (Filet Mignon) <input type="checkbox"/> Beef T-Bone Steak <input type="checkbox"/> Beef Loin Strip Steak (New York Strip) <input type="checkbox"/> Beef Liver <input type="checkbox"/> Beef Chuck Steak <input type="checkbox"/> Beef Bone <input type="checkbox"/> _____	 <h1>Happy Hills Farms</h1>
<b>Safe Handling Instructions</b> <small>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.</small>  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.	<p>Keep Refrigerated or Keep Frozen</p> <p>Packed For: 1234 Farm Address Rd, City, State, Zip</p> <p>Net Weight _____</p>
	

## Meat & Poultry Inspection

Louisiana Dept. of Agriculture and Forestry

225-922-1358

[fedstatemeat@ldaf.la.gov](mailto:fedstatemeat@ldaf.la.gov)