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Food and Nutrition Actions

Tom Fulton
(202) 447-4943

USDA regularly proposes and implements operational and regulatory changes that affect the status of food and nutrition in the United States. Here are some recent actions.

1984		
I	II	III
2,502.2	2,554.3	2,604.8
2,276.5	2,332.7	2,359.3
841.3	858.3	863.3
508.4	516.5	526.0
381.2	389.2	395.0
272.2	279.1	281.9
109.0	110.1	113.1
52.8	52.8	54.5
32.4	32.8	33.8
20.4	20.0	20.7
24.3	24.9	25.2
19.1	19.6	19.7
31.0	30.0	31.5
22.8	23.4	23.8
136.1	142.2	139.1
92.0	92.8	91.1
22.5	21.6	21.0
59.5	61.8	62.3
310.9	320.7	317.3
147.7	152.3	150.8
113.0	116.6	115.1
50.3	51.7	51.4
1,124.4	1,153.7	1,178.7
382.4	392.4	403.2
158.8	163.3	166.2
76.1	77.6	79.3
20.4	20.8	21.3
219.4	224.9	229.9
136.0	137.7	140.2
56.7	58.0	59.1
74.6	79.0	79.5
152.5	144.8	164.7
73.2	76.8	80.8

● **Nutrition Facility.**—USDA has announced that a center to study the nutritional needs of infants, women, and children will be constructed in Houston. Projections are that the center will open in 1987.

● **Meat and Poultry Acidifiers.**—USDA now allows five additional acidifiers to be used in meat and poultry products: acetic, citric, lactic, phosphoric, and tartaric acids. Acidifiers are used to enhance a product's flavor, stabilize color, or protect against unwanted bacterial growth.

● **Meat Inspection Stamps.**—USDA is proposing stronger controls over the production of meat inspection stamps to prevent uninspected products from entering market channels. Under the proposal, stamp manufacturers would obtain authorization certificates from USDA before making any stamps for USDA approval. Once the sample is approved, however, additional copies could be manufactured without obtaining further approval.

● **Grade Standards for Sheep.**—USDA has implemented new grade standards for slaughter lambs, yearlings, and sheep. The primary changes are in the carcass standards—requiring only “break joint” and dropping feathering (streaks of fat) as a grade factor.

The author is a social science analyst with the Food and Agricultural Policy Branch of the National Economics Division.



● **Grade Standards for Cattle.**—Comments were accepted on USDA-proposed changes in official U.S. standards for yield grades of beef carcasses. The proposed changes allow the industry to remove the kidney, pelvic, and heart fat for economic or efficiency reasons. USDA has proposed a rule that would grant authority to its meat graders and supervisors to control the movement and use of meat and meat products not in compliance with grading and certification.

● **Poultry Inspection.**—USDA has adopted a new system to increase the number of slaughtered chickens inspected from 70 per minute to 91. Under this system, once a carcass passes USDA inspection, the plant will be responsible for identifying and trimming bruises and other defects that must be removed but do not warrant condemning the otherwise wholesome bird. Under previous procedures, the inspector identified such defects, directed plant employees to trim them, then verified that the trimming was done properly. The USDA has proposed that a similar system be instituted for slaughtered turkeys.