

*Regulations of Connecticut State Agencies*

TITLE 21a. Consumer Protection

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*Agency*

**Department of Consumer Protection**

*Subject*

**Labeling of Cuts of Meat Sold by Food Establishments**

*Inclusive Sections*

**§§ 21a-100-1—21a-100-10**

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**Labeling of Cuts of Meat Sold by Food Establishments**

**Sec. 21a-100-1. Statement of purpose**

The purpose of these regulations is to establish a set standard of descriptive terms to be applied to the various cuts of meat. Food establishments shall be required to use these uniform terms in the labeling and advertising of all meat and meat food products offered for sale therein.

(Effective June 22, 1990)

**Sec. 21a-100-2. General definitions**

(a) “Commissioner” as used in these regulations means the Commissioner of Consumer Protection.

(b) “Food Establishment” means an establishment in which food is stored, processed, prepared, offered for sale, or sold directly to the consumer.

(c) “Inspector” means an employee or official of the Department of Consumer Protection authorized by the Commissioner.

(d) “Meat” means the edible part of the muscle of cattle, swine, or sheep which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying of overlying fat and portions of skin, bone, nerve, and blood vessels which normally accompany the muscle tissue and which are separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

(e) “Meat food product” means any product capable of use as food which is made wholly or part from any meat or other portion of the carcass of any cattle, sheep, swine, or goats, excepting products which contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry, and which are exempted from definition as a meat food product by the Commissioner under such conditions as he may prescribe to assure that the meat or other portions of such carcasses contained in such product are not adulterated and that such products are not represented as meat food products.

(f) “Operator” means any person who (i) alone or jointly or severally with others owns a food establishment, or (ii) has care, charge or control of a food establishment as agent or manager for the owner or as an independent contractor.

(Effective June 22, 1990)

**Sec. 21a-100-3. Fanciful names and true names for cuts of meat**

(a) “Fanciful name” refers to any term used in connection with a particular cut of meat, which is in any way false, misleading, deceptive, or confusing, or which otherwise fails to adequately describe the cut of meat.

(b) “True name” means the species of animal i.e, beef, veal, lamb or pork, and the primal source or area of the animal carcass from which the meat is derived and shall consist of one, but not more than one, of the following:

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(1) For beef: cheeks, tongue, gullets or esophagus, shoulder, chuck, heart, brisket, shank, shin, rib, plate, diaphragm, loin, flank, rump, top round or bottom round.

As used in relation to beef herein and as set forth in Chart #1 attached hereto:

“Neck” is derived from the area of the chuck containing atlas bone through the fifth cervical vertebra.

“Shoulder” is derived from the area of the chuck which includes clod, forearm, brisket muscle and arm bone and may include cross sections of the ribs.

“Brisket” is derived from the area of the chuck which includes part of ribs 1 through 5 and the sternum (breast bone).

“Foreshank” is derived from the upper portion of the fore leg and contains the upper shank bone.

“Chuck” is derived from that area of the forequarter containing ribs 1 through 5 without neck, brisket, and foreshank.

“Diaphragm” is derived from the forequarter and includes the muscles and tendon attachments which separate the thoracic (chest) cavity from the abdominal cavity.

“Rib” is derived from the forequarter and includes the 6th through the 12th ribs after removal of the plate approximately 10 inches from the chime bone.

“Plate” is derived from the forequarter and includes the 6th through the 12th ribs cut approximately 10 inches from the chime bone.

“Hind shank” is derived by cutting through the stifle joint severing the shank meat and the shank bone from the round.

“Round” is separated from the full beef loin by a straight cut which starts at a point on the backbone at the juncture of the last (5th) sacral vertebra and the first tail (caudal) vertebra, passes through a second point which is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur, and then continues in the same straight line beyond this second point to complete the cut.

“Rump” is derived from the round and is removed therefrom by a straight cut perpendicular to the outer skin surface immediately posterior to, and parallel with the long axis of the exposed surface of the aitch bone.

“Loin” is located between the rib and the round and is removed by a cut between the 12th and 13th ribs (posterior end of the rib) and contains the 13th rib vertebra, six lumbar vertebrae and five sacral vertebrae.

“Sirloin” is derived from the loin of cattle by a straight cut made perpendicular to the contour of the outer surface and perpendicular to the split surface of the lumbar vertebrae and passes flush with the ilium (pelvic bone) leaving a small part of the hip bone in the short loin.

“Short loin” is the anterior portion of the loin remaining after the removal of the posterior portion (sirloin) of the loin and is obtained by a straight cut perpendicular to the contour of the outer surface and perpendicular to the split surface of the lumbar vertebrae and which passes through the ilium (pelvic bone) leaving a small piece of the hip bone in the short loin.

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“Flank” is derived by stripping the serous membrane from over the abdomines muscles (flank steak) and by pulling the abdomines muscle from the thick membrane which lies underneath.

(2) For veal - cheeks, tongue, gullets, or esophagus, heart, neck, shank, breast, shoulder, rib, loin, sirloin, rump or leg.

As used in relation to veal herein and as set forth in Chart #2 herein:

“Neck” is derived from the shoulder by a straight line cut in front of the blade bone approximately between the 4th and 5th cervical vertebrae and parallel to the rib end of the shoulder.

“Shank” is derived from the leg bone (tibia) or the arm bone (radius).

“Breast” is derived by a cut perpendicular to the outer surface which passes through the cartilaginous juncture of the first rib and anterior extremity of the sternum and perpendicular to the long axis of the 12th rib approximately 4 inches from the eye of rib, and contains the sternum, first twelve ribs and all overlaying muscle, except the foreshank.

“Shoulder” is the section remaining after removal of the foreshank, breast and neck and contains the 1st through the 5th ribs.

“Rib” is removed from the shoulder by cutting between the 5th and 6th ribs and contains featherbone, chime bone and rib bones.

“Loin” is located between the sirloin and rib and is removed from the rib by a cut between the 12th and 13th ribs and from the sirloin by a cut perpendicular to the outer surface immediately anterior to and flush with the ilium (pelvic bone) leaving no part of the hip bone in the loin and includes the 13th rib vertebra and 5 lumbar vertebrae.

“Leg” is removed from the sirloin and rump by a straight line cut perpendicular to the outer skin surface immediately posterior to and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the leg. The separation of the sirloin and rump from the leg is completed by sawing through the round bone (femur) immediately posterior to the ball joint.

“Rump” is removed from the leg as aforesaid and is removed from the loin by a cut perpendicular to the outer skin surface and perpendicular to the backbone at the anterior end of the hip bone leaving all the hip bone in the rump.

“Sirloin” is derived from the anterior end of the rump by a cut perpendicular to the dorsal side starting at any point on the backbone between the juncture of the last (5th) sacral vertebra and the anterior end of the ilium (pelvic bone) or between the 5th and 6th lumbar vertebrae.

(3) For lamb - cheeks, tongue, gullets or esophagus, heart, neck, shank, breast, shoulder, rib, loin or leg.

As used in relation to lamb herein and as set forth in Chart #3 herein:

“Neck” is derived from the anterior area of the shoulder and contains the atlas and cervical vertebrae.

“Breast” is cut from the loin, neck, and shoulder, starting at the cod or udder to and through the shank just above the elbow.

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“Shoulder” is separated from the ribs by cutting between the 5th and 6th ribs.

“Rib” is separated from the loin by cutting between the last two ribs.

“Loin” is separated from the leg by cutting just in front of the hip bone.

“Leg” is the portion remaining after the loin has been removed as aforesaid.

(4) For pork - cheeks, tongue, gullets or esophagus, heart, tail, jowl, shoulder, shoulder picnic, shoulder butt, feet, side, spareribs, loin, loin-shoulder end or loin-rib end, loin-center cut, loin-loin end, fat back or ham.

As used in relation to pork herein and as set forth in Chart #4 herein:

“Jowl” shall be removed closely to the body of the shoulder on a line approximately parallel to the opposite straight cut side of the shoulder, starting behind the “ear dip” which must remain on the jowl and continuing the cut so as to remove the entire jowl.

“Shoulder” is derived by a cut starting at a point in the armpit that is not more than 1 inch posterior to the elbow joint, but does not expose the elbow joint, and continues reasonably straight across the hogside. The foot, ribs and related cartilages, breast bone, intercostal meat, breast flap, and neck bones shall be excluded.

“Shoulder picnic” is separated from the shoulder butt by a cut which is reasonably straight and perpendicular to the outside skin surface (not slanted or under cut) and approximately parallel to the breast side of the shoulder leaving all the major shoulder bone (humerus) and not less than one nor more than two inches of the blade bone (scapula) in the shoulder picnic.

“Side (Belly)” shall be separated from the fat back on a straight line not more than  $\frac{3}{4}$  inch beyond the outermost curvature of the scribe line. The belly must be boneless and the major cartilages of the sternum and the ribs must be closely and smoothly removed without deep scoring. Any enlarged soft, porous, or seedy mammary tissue and the pizzle recess of barrow bellies must be removed.

“Loin” is removed from the middle portion by a cut (scribe) extending from a point on the first rib of the loin which is not more than  $1\frac{3}{4}$  inches from the junction of the foremost rib and the foremost thoracic vertebra to a point on the ham end which is immediately adjacent to the major tenderloin muscle. The loin shall be removed from the fat back and shall contain 11 or more ribs, 7 lumbar vertebrae and at least 3 sacral vertebrae.

“Loin-shoulder end” (Loin-rib end) is derived from the pork loin by a cut perpendicular to the length of the loin flush with the posterior edge of the blade bone.

“Loin-center cut” is derived from the pork after the shoulder end has been removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage and from which the ham end of the loin has been removed by cutting crosswise to its length anterior to the cartilage on the tuber coxae.

“Loin-loin end” is derived from the pork loin by a cut perpendicular to the length of the loin flush with the anterior end of the ilium leaving no part of the hip bone in the loin.

“Fat back” is the section remaining after removal of the loin and side.

“Ham” is the posterior portion of the hog side removed by a cut  $2\frac{1}{4}$  to  $2\frac{3}{4}$  inches anterior to the knob end of the aitch bone. The cut shall be at right angles to an imaginary line from the top of the aitch bone through the center of the ham and shank. At the flank pocket the

cut shall divert at a 45° angle posteriorly.

(Effective June 22, 1990)

**Sec. 21a-100-4. Standard descriptive terms for certain cuts of meat**

(a) “Bacon” means cured and smoked meat, either sliced or slab, taken from the side of a swine carcass.

(b) “Club steak” means meat derived from the anterior end (rib end) of the short loin of cattle or the posterior end (loin end) of the rib. Any labeling or advertising for “Club Steak” shall indicate short loin or rib, whichever is appropriate. “Club Steak” may be specified to be either bone-in or boneless.

(c) “Filet Mignon” means meat derived from the tenderloin (psoas muscle) of cattle.

(d) “Ground beef,” “Ground veal,” “Ground lamb,” or “Ground pork,” means ground, fresh or frozen meat other than from the heart, esophagus, tongue or cheeks of the species indicated, without the addition of fat as such. The ground meat shall not contain more than 30% of fat and shall not contain water, binders, or extenders.

(1) Ground beef identified as “lean ground beef” or “lean chopped beef” shall contain not more than 22% fat.

(2) Ground beef identified as “extra lean ground beef” or “extra lean chopped beef” shall contain not more than 15% fat.

(3) Ground beef identified as “diet lean ground beef” or “diet lean chopped beef” shall contain not more than 10% fat and shall state the maximum percentage (%) of fat contained in the ground beef or chopped beef on the label adjacent to and of the same type size as the product identity.

(e) “Ground chuck” means ground fresh or frozen beef, derived from the chuck, which shall not contain more than 20% fat and shall not contain added water, binders, or extenders and shall state the maximum percentage (%) of fat contained in the ground chuck on the label adjacent to and of the same type size as the product identity.

(f) “Ground round” means ground fresh or frozen beef, derived from the round, which shall not contain more than 15% fat and shall not contain added water, binders, or extenders and shall state the maximum percentage (%) of fat contained in the ground round on the label adjacent to and of the same type size as the product identity.

(g) “Ground sirloin” means ground fresh or frozen beef, derived from the sirloin, which shall not contain more than 13% fat and shall not contain added water, binders, or extenders and shall state the maximum percentage (%) of fat contained in the ground sirloin on the label adjacent to and of the same type size as the product identity.

(h) “Hamburger” means chopped or ground fresh or frozen beef, other than from the heart, esophagus, tongue, or cheeks, with or without the addition of beef fat as such and shall not contain added water, binders or extenders. “Hamburger” shall not be composed of more than 30% fat.

(1) Hamburger identified as “lean hamburger” shall contain not more than 22% fat.

(2) Hamburger identified as “extra lean hamburger” shall contain not more than 15%

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fat.

(3) Hamburger identified as “diet lean hamburger” shall contain not more than 10% fat and shall state the maximum percentage (%) of fat contained in theburger on the label adjacent to and of the same type size as the product identity.

(i) “Porterhouse steak” means meat derived from the short loin of cattle and which exhibits not less than 1 1/4 inches in diameter of tenderloin (psoas muscle).

(j) “Sirloin steak” means meat derived from the posterior portion of the loin of cattle after the removal of the short loin. “Sirloin steak” may be specified to be either with or without tenderloin.

(k) “Sirloin knuckle or sirloin tip” means meat derived from the beef round by a straight cut from the knee cap parallel to and along the femur on the inside of the round and the natural seam of the outside of the round.

(l) “Skirt steak” means meat derived from the diaphragm of cattle.

(m) “Spare ribs” means ribs which are removed from the belly portion of the pork carcass mid-section extending from the scribe line at the fat back side of the belly to and including portions of the rib cartilages, with or without a portion of the split breast bone and with or without the skirt (diaphragm) remaining.

(n) “Stew beef” means meat, other than from the heart, esophagus, tongue or cheeks, which is derived from cattle and which is commonly used for stewing.

(o) “Strip loin steak” means meat derived from that portion of the short loin of cattle remaining after the tenderloin (psoas muscle) has been removed.

(p) “T-bone steak” means meat derived from short loin of cattle which exhibits not less than ½ inch diameter of the psoas muscle.

(q) “Tenderloin” means meat derived from the psoas muscle of cattle, swine or sheep.

(r) “Top sirloin butt” means meat derived from the posterior portion of the loin of cattle after removal of the short loin and which is the thick upper portion (dorsal side) of the sirloin after removal of the bottom sirloin (ventral side) by a cut following the natural muscle seam (blue tissue).

(s) “Bottom sirloin butt” means meat derived from the posterior portion of the loin of cattle after removal of the short loin and which is the lower portion (ventral side) of the sirloin after removal of the top sirloin butt (dorsal side) by a cut following the natural muscle seam (blue tissue).

(t) “Veal cutlet” means a single slice of veal taken from the round. The thickness of the slice may vary, but the combining of slices is not permitted when the term “veal cutlet” is used.

(Effective June 22, 1990)

**Sec. 21a-100-5. Labeling requirements**

(a) No food establishment shall produce, prepare, package, advertise, sell, or offer for sale any meat unless it is clearly and conspicuously labeled or advertised as the case may be, as to its true name. The labeling or advertising shall also state whether the product is

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boneless or whether it has the bone-in.

(b) Fanciful names, such as “His and Her Steak,” “Chicken Steak,” and “Chicken Roast,” are prohibited.

(c) A name in addition to the true name may be used, provided that such name is not false, misleading, deceptive, or confusing in any way. Any such additional name shall appropriately describe the cut of meat to which it refers or the use to which such cut is put or its method of preparation. Examples of permissible additional names include “Pot Roast,” “Oven Roast,” “Delmonico Steak,” “Cube Steak,” “Sandwich Steak,” “Steak for Swissing,” and “Beef Chuck for London Broil.”

(d) Whenever a name in addition to the true name is used, the true name shall appear contiguous to the additional name in at least the same size of type and style of lettering and on the same background as the additional name. For example:

SANDWICH STEAK - BEEF ROUND

(e) Whenever a name in addition to the true name is used orally in a radio or television advertisement, an immediate reference shall be made to the true name of the cut of meat being advertised.

(f) The true name need not be included in the labeling or advertising of bacon, club steaks, Delmonico steaks, filet mignon, and other cuts of meat specifically defined in Section IV of these regulations, provided that, the meat is clearly and conspicuously labeled or advertised as to its name as defined in these regulations.

(g) Meat food products, such as chili con carne, hash, meat stews, spaghetti sauces, deviled ham, bologna, and frankfurters, need not be identified with their true name, provided that, in the case of any of these products, it complies with the labeling standards prescribed in Section XV of the Connecticut Meat and Poultry Products Inspection Act.

(h) Grading terms may not be used in the labeling or advertising of meat unless the carcass or part thereof from which such meat is derived has been so marked by the U.S. Department of Agriculture. No qualifying words may be used with an official U.S. grade. Grading terms, such as “prime” or “choice,” shall not be used in the labeling or advertising of pork.

(i) If a grading term other than “prime” or “choice” is used in labeling or advertising meat, the grading term used must appear contiguous to the true name of such meat and be at least equal in size and as prominent as the true name. “Packer graded” meat shall be so described if the packer name is used to indicate grade or quality.

(j) Qualifying statements, such as “water-added” or “chopped, shaped and cubed,” shall be contiguous to the product name, not less than two-thirds of the size, and in the same style type as the product name.

(k) The term “larding” or “fat added” means the addition of fat in a uniform layer not more than  $\frac{1}{4}$  inch in thickness surrounding the exterior of a roast with a thickness of not more than  $\frac{1}{4}$  inch of fat in any portion thereof. If a piece of meat is larded, it shall contain the name thereof, the true name of the meat with the words “fat added” contiguous to the true name and not less than  $\frac{2}{3}$  of the size in the same style lettering as the true name. The



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fat shall be fat from the same species of animal as the meat to which it is added.

(l) The term “steak” when used in conjunction with meat shall mean the whole portion of meat as removed from the carcass. Ground or chopped meat shall not be labeled as steak.

(m) The term “hanging tender” means meat derived from the thick muscular dorsal attachment (pillar) of the diaphragm of cattle. Whenever such meat is labeled or advertised for sale at retail, the term “hanging tender” and only such term shall be used in said labeling or advertising and then only if used in conjunction with the term “pillar of diaphragm.”

(n) For pork chops, the true name shall consist of one of the following primal sources: shoulder or blade, rib, loin, center, or loin end or sirloin. When a quarter loin is cut into chops and sold in a combination pack or family pack, the label shall specify the number of center cut pork chops and the number of end cut pork chops included in the package.

(Effective June 22, 1990)

**Sec. 21a-100-6. Administrative provisions**

(a) These regulations shall apply to any meat which is produced, prepared, packaged, advertised, sold, or offered for sale, whether packaged or unpackaged, which is identified or named in any way, whether it be by labeling, advertising, or any other means.

(b) All food establishments within this state shall be subject to periodic investigations by inspectors duly authorized by the Commissioner.

(c) Any meat or meat food product failing to meet the labeling requirements of these regulations is “misbranded” within the meaning of the Uniform Food, Drug, and Cosmetic Act, Section 21a-102 of the Connecticut General Statutes. Such misbranding constitutes a prohibited act under Section 21a-93 and subjects the operator of the food establishment selling such meat or meat food products to the penalties enumerated in Section 21a-95.

(d) The use in radio, television, newspaper or other advertising of a name in addition to the true name of a particular cut of meat without an immediate reference to the true name shall constitute a false and misleading advertisement within the meaning of Section 21a-113 of the Connecticut General Statutes. The dissemination of such false and misleading advertisement is a prohibited act under Section 21a-93 (e). The violation of Section 21a-93 (e) shall subject the operator to the penalties prescribed in Section 21a-95.

(e) Before any such penalty is imposed, the operator shall be given the opportunity to request a hearing before the Commissioner to be conducted pursuant to the provisions of the Administrative Procedure Act, Chapter 54 of the Connecticut General Statutes.

(f) Nothing herein shall be construed as requiring the Commissioner to initiate proceedings against an operator allegedly guilty of a minor violation of these regulations. A written notice or warning to the operator may be sufficient whenever the Commissioner feels that the public interest will be adequately served thereby. A continuing violation, or second or subsequent offense, will subject the operator to the full penalties prescribed in the Uniform Food, Drug, and Cosmetic Act.

(g) Exemptions from the labeling requirements contained in these regulations may be granted at the discretion of the Commissioner for special cuts of meat intended for a

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particular ethnic group. Retailers desiring such exemptions shall submit a written request for exemptions to the Commissioner.

(h) In order to allow a sufficient period of time for any necessary changes in printing procedures, retail food establishments shall have 60 days from the effective date of these regulations in which to implement the new labeling requirements.

(i) These regulations shall not apply to any meat which is produced, prepared, or packaged for sale within this state under the procedures prescribed by the U.S. Department of Agriculture until after such meat leaves the premises of a U.S.D.A. official establishment for distribution.

(j) These regulations shall not apply to meat which is produced, prepared, or packaged under the procedures prescribed by the U.S. Department of Agriculture for sale at retail outside the State of Connecticut.

*(See Charts 1, 2, 3 and 4 on following pages.)*

(Effective June 22, 1990)

**Standards of Identity for Olive Oil**

**Sec. 21a-100-7. Statement of purpose and scope**

This standard applies to olive oil and olive-pomace oil presented and sold for human consumption in intrastate commerce in the state of Connecticut.

(Adopted effective November 5, 2008)

**Sec. 21a-100-8. General definitions**

As used in sections 21a-100-7 to 21a-100-10, inclusive of the Regulations of Connecticut State Agencies:

(1) "IOC" means the International Olive Council, an international voluntary consensus trade organization formed for the development of standards on characteristics and performance of olive products and the promotion of trade and knowledge related to the accurate and honest presentation of such products.

(2) "Olive oil" means the olive oil obtained solely from the fruit of the olive tree (*Olea Europaea* L.), to the exclusion of oils obtained using solvents or re-esterification processes and of any mixture with oils of other kinds.

(3) "Olive oil," for the purpose of product labeling, means oil consisting of a blend of refined olive oil, and virgin olive oils fit for consumption as they are. It has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams and its other characteristics correspond to those fixed for this category in sections 21a-100-7 to 21a-100-10, inclusive, of the Regulations of Connecticut State Agencies.

(4) "Olive-pomace oil," for the purpose of product labeling, means oil obtained by treating olive pomace with solvents or other physical treatments, to the exclusion of oils obtained by re-esterification processes and of any mixture with oils of other kinds.

(5) "Refined olive oil," for the purpose of product labeling, means the olive oil obtained

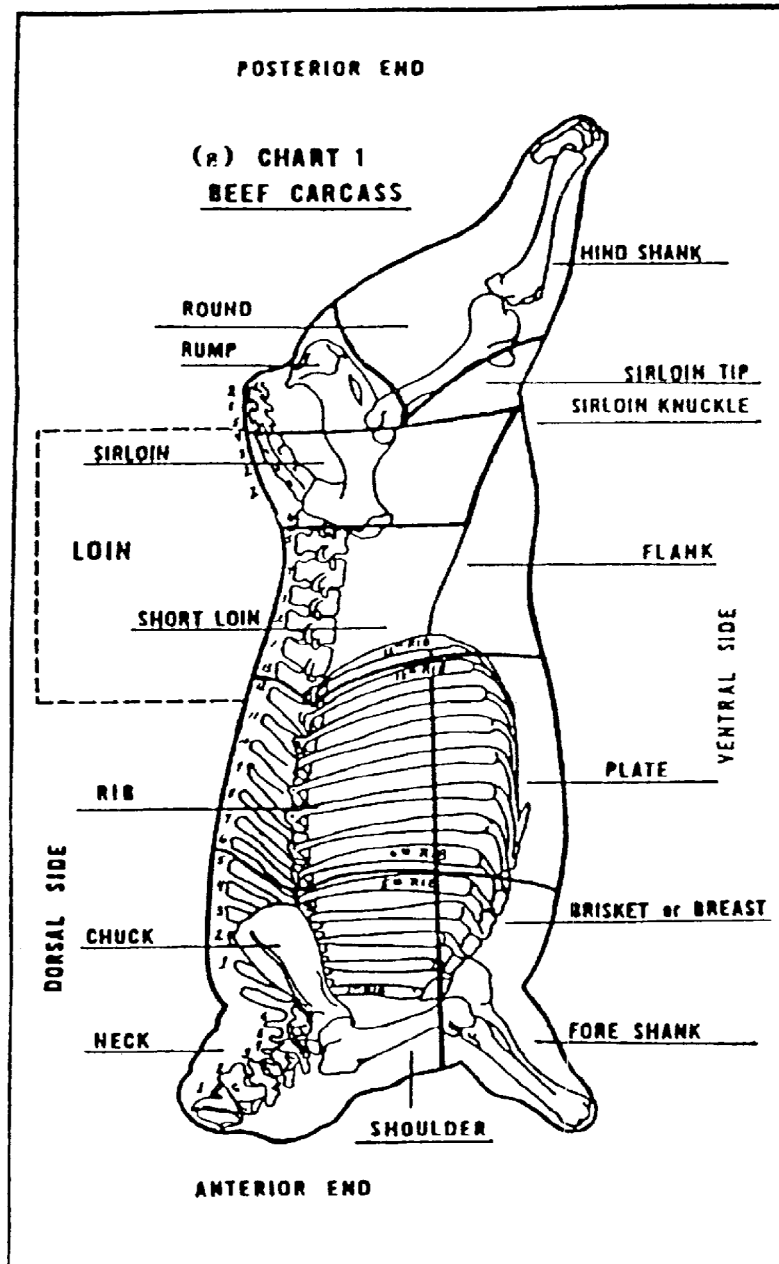
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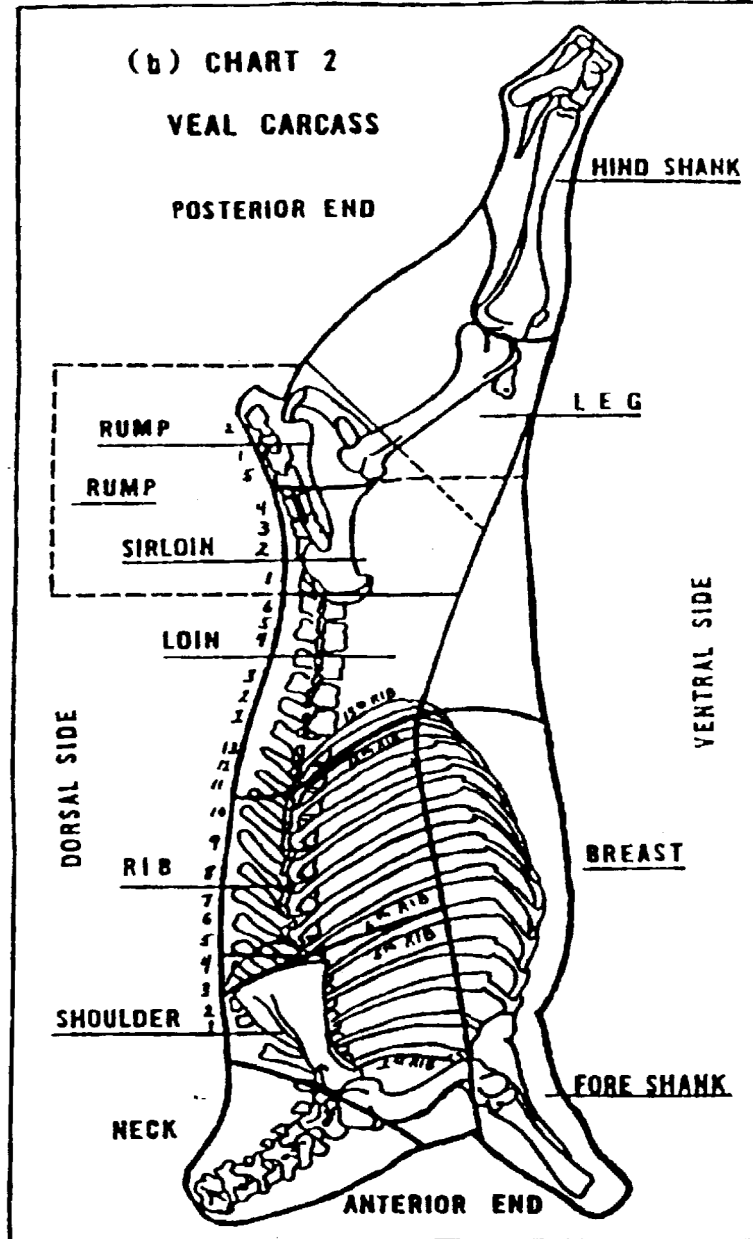
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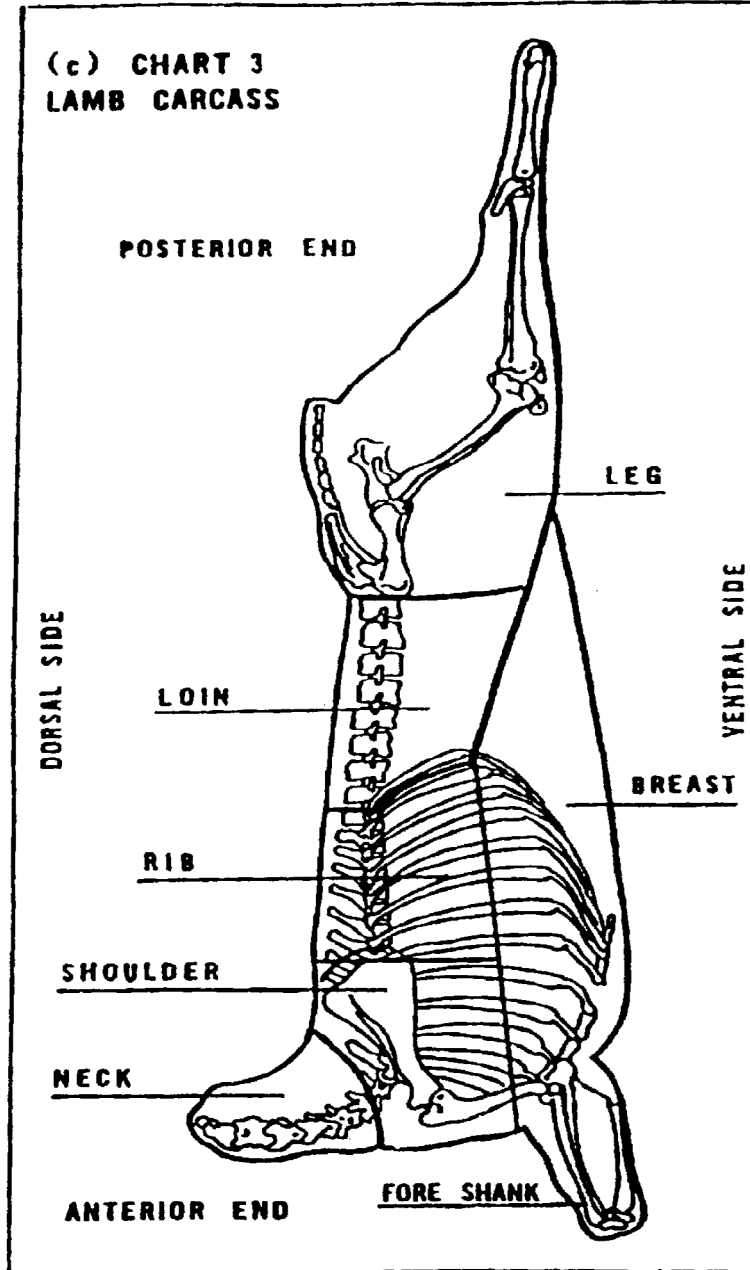
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from virgin olive oils by refining methods which do not lead to alterations in the initial glyceridic structure. It has a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams and its other characteristics correspond to those fixed for this category in sections 21a-100-7 to 21a-100-10, inclusive of the Regulations of Connecticut State Agencies.

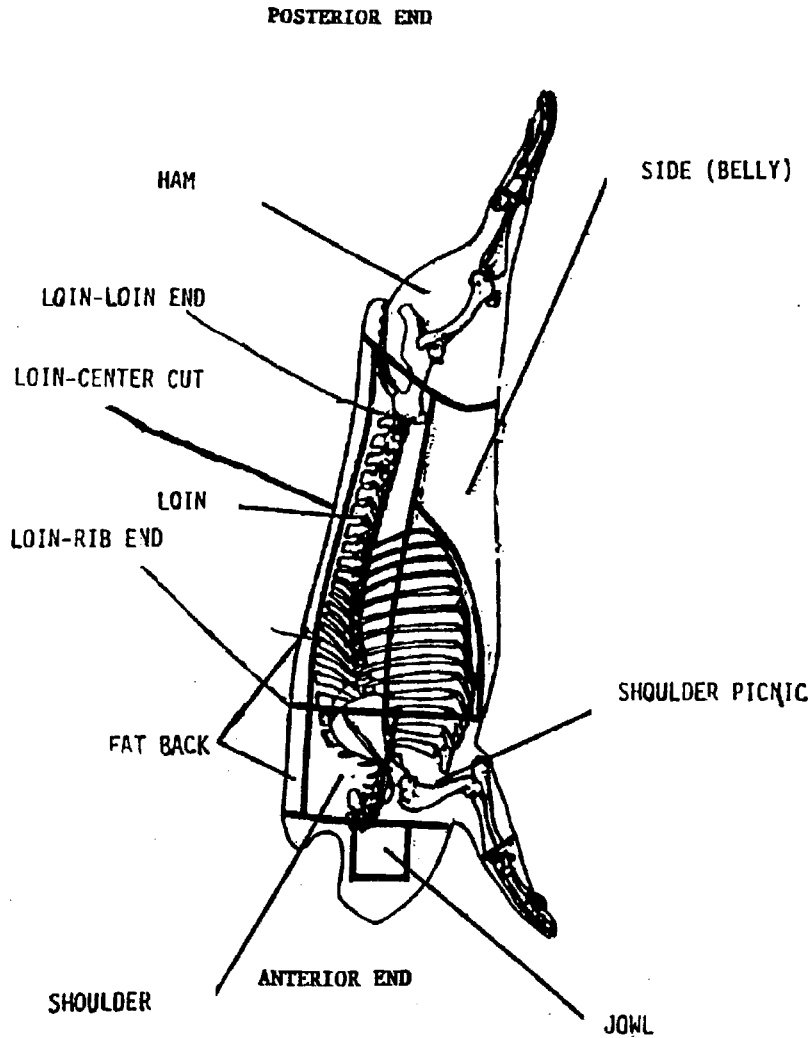






(d) CHART 4

PORK CARCASS



(6) "Virgin olive oil," for the purpose of product labeling, means those oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration. Virgin olive oils fit for consumption as they are include:

(A) "Extra virgin olive oil," which means virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams, and the other

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characteristics of which correspond to those fixed for this category in sections 21a-100-7 to 21a-100-10, inclusive of the Regulations of Connecticut State Agencies.

(B) “Virgin olive oil,” which means virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 2 grams per 100 grams and the other characteristics of which correspond to those fixed for this category in sections 21a-100-7 to 21a-100-10, inclusive of the Regulations of Connecticut State Agencies.

(C) “Ordinary virgin olive oil,” which means virgin olive oil which has a free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams and the other characteristics of which correspond to those fixed for this category in sections 21a-100-7 to 21a-100-10, inclusive of the Regulations of Connecticut State Agencies.

(Adopted effective November 5, 2008)

**Sec. 21a-100-9. Food additives**

(a) **Virgin olive oils.** No additives are permitted in virgin olive oils.

(b) **Refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil.** The addition of alpha-tocopherol to such products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

(Adopted effective November 5, 2008)

**Sec. 21a-100-10. Standards for olive oil, labeling and administrative provisions**

(a) The Commissioner of Consumer Protection and the Director of The Connecticut Agricultural Experiment Station shall require that olive oil presented and sold for human consumption in intrastate commerce in the state of Connecticut shall meet the International Olive Council standards, COI/T.15/NC no.3/ Rev. 2, entitled “Trade Standard Applying to Olive Oils and Olive-Pomace Oils,” as amended from time to time, or the standard of identity for olive oil as adopted by the United States Food and Drug Administration when such standards have been adopted.

(b) A copy of the IOC trade standard applying to olive oils and olive-pomace oils shall be maintained by the department for examination by the public during normal business hours until such time that a standard of identity for olive oil has been adopted by the United States Food and Drug Administration.

(c) Failure to meet the standards required in subsection (a) of this section shall render olive oil sold in intrastate commerce in the state of Connecticut misbranded pursuant to Section 21a-102 of the Connecticut General Statutes.

(Adopted effective November 5, 2008)