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6. PRODUCT FORMULA	<input type="checkbox"/> PCT <input type="checkbox"/> WEIGHT (see reverse for instructions)	7. PROCESSING PROCEDURES (Approval of the sketch does not convey approval of the processing procedures)
TOTAL (Percent must total 100%)		
8. NAME AND ADDRESS OF FIRM <input type="checkbox"/> PACKED FOR	9. SIGNATURE OF APPLICANT OR AGENT (MAY BE TYPED)	
	DATE	
	<input type="checkbox"/> I CERTIFY THAT THE INFORMATION ON THIS FORM IS NOT FALSE OR MISLEADING.	
10. CONDITIONS APPLYING TO USE OF LABELS OR DEVICE (FOR MMPIP USE ONLY)		
11. MMPIP SIGNATURE		DATE
12. ATTACH PRODUCT LABEL		

INSTRUCTIONS FOR PREPARATION OF MO FORM 350-1347

MAIL COMPLETE APPLICATION TO:

MISSOURI DEPARTMENT OF AGRICULTURE
Missouri Meat and Poultry Inspection Program
1616 Missouri Boulevard, P.O. Box 630
Jefferson City, MO. 65102-0630

1. Provide the company name, address and telephone number of Applicant or Agent.
2. Establishment Number.
- 3a. Provide HACCP process category for the product. Example, Heat Treated-shelf stable, Not heat treated, shelf stable etc.
- 3b. Name of Product. Use common or descriptive product name, i.e., "Frankfurter, Cereal Added" or "Meat Patties in Gravy." (Do not use trade or brand names or coined names, such as "Joe's Corn Dogs" or "Joe's Sloppy Joes.") If coined names such as "Corn Dogs" are used, also show the true product name, such as "Batter wrapped Wiener."
- 4a&b. Type of Approval Requested. If temporary approval or extension, insert number of days requested and number of labels on hand. If previous approval, attach copy of application and label. Include specific reason(s) why requesting a temporary or extension on a separate sheet of paper.
- 5a. Area of Principal Display Panel (PDP). The PDP is the entire side of the package to which the label is affixed.
- 5b. Total available labeling space in square inches for entire package.
6. Product Formula. List the ingredients by percent or weight in order of their predominance. If product consists of several components, e.g., a frozen dinner, list each component separately and indicate the percentage or amount of each component in the product. If additional space is needed, complete a separate sheet of paper. Express all ingredients in the same units, i.e., do not list some in pounds and others in ounces.

Check whether weight or percent is used. It is preferred percentages be used, and the total must equal 100 percent. If weights are used, show in pounds, kilograms or grams. (No gallons, pints, cups, teaspoons, etc.) The total must equal the weights of the individual units. (Example: Crust + Cheese + Sauce + Meat = Total new weight of unit.)

DO NOT use fractions. Express as decimals carried to two places, Example: 1-1/4 lbs., show as 1.25 lbs. Example: 3/4 lbs., show as .75 lbs.
7. Processing Procedures. Poultry Products provide complete processing procedures. Meat Products provide complete processing procedures. Note: Approval of the sketch does not convey approval of the processing procedures. If additional space is needed, complete a separate sheet of paper.
8. Name and Address of Firm. Insert Firm's name and mailing address. Use 2 letter symbols for State. Show postal zip code. Select "Packed for" if packing and labeling product for another firm or individual.
9. Signature and Date of Applicant or Agent. To be signed and dated by the applicant or agent representing the official establishment or plant.
10. Conditions Applying to Use of Label or Device. Leave blank, for MMPIP use only. (Any condition, modification or remarks applied to the application when approved are conditions governing use of the approved devices.)