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 Inspected Plants That Currently Private Label Products

	*Other inspected plants may opt to do Private Labeling as well. See our home page for a list			
В	sellevue Meat Processing	Chris Nesbit	Haughton	318/949-3794
C	Coastal Plains Meat Co	Randall Perrin	Eunice	337/466-7341
C	reole Country, Inc.	Vaughn Schmidt	New Orleans	504/488-1263
D	Subach Beef Factory	W. Kyle Green	Dubach	318/777-8800
F	rench Settlement Sausage Co	Brad Dixon	French Settlement	225/698-3667
L	ouisiana Tech Meat Lab	Gorden Reger	Ruston	318/257-4220
Ν	AcCain Farms	Evan McCommon	Calhoun	318/644-2677
P	arish Meat Processing	Jackson McConnico	Sibley	318/545-5808
R	liver Parish Foods	Garrett Sheets	Prairieville	225/622-3262
Т	angi Meats, LLC	Kim Duplessis	Ponchatoula	985/386-3104
Т	-Moise Farms	Tim Melancon	Sunset	337/591-5979
V	oiron's Abattoir LLC	Gary Voiron	Greensburg	504/430-0268

Product Name -Approved nomenclature, check off style, product standard compliance

> Boudin (A Pork and Rice Product)

-Standard format, specific plant number. Poultry products must contain **LDAF** inspection Logo

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 Prepared by PLANT NAME

"Distributed By" must precede the address.

1234 Plant Address Rd, City, State, Zip

-Does not apply to single ingredient products. Ingredients are listed in order **Ingredient Statement**

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)

> Safe Handling Instruct r o sepular, eus proposer les menorial and procesimos, un riprofitopio par free production, exement baste le hai codel les el free d'expression de la formación de processión Se par processo del del control de la formación de la control de la control Se para processo del del control de la control Supplies the control of the control

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

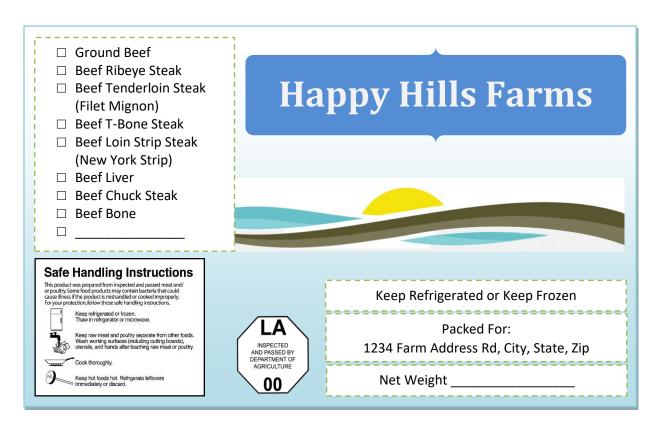
Exemptions are in Title 21 CFR 101.9(j) and 101.36(h): Annual gross sales of

<\$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
- 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



Meat Inspection Program

Louisiana Dept. of Agriculture and Forestry 225-922-1358 fedstatemeat@ldaf.la.gov