

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

Bellevue Meat Processing	Chris Nesbit	Haughton	318/949-3794
Coastal Plains Meat Co	Randall Perrin	Eunice	337/466-7341
Creole Country, Inc.	Vaughn Schmidt	New Orleans	504/488-1263
Dubach Beef Factory	W. Kyle Green	Dubach	318/777-8800
French Settlement Sausage Co	Brad Dixon	French Settlement	225/698-3667
Louisiana Tech Meat Lab	Gorden Reger	Ruston	318/257-4220
McCain Farms	Evan McCommon	Calhoun	318/644-2677
Parish Meat Processing	Jackson McConnico	Sibley	318/545-5808
River Parish Foods	Garrett Sheets	Prairieville	225/622-3262
Tangi Meats, LLC	Kim Duplessis	Ponchatoula	985/386-3104
T-Moise Farms	Tim Melancon	Sunset	337/591-5979
Voiron's Abattoir LLC	Gary Voiron	Greensburg	504/430-0268

Product Name

-Approved nomenclature, check off style, product standard compliance

LDAF inspection Logo

-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.

Boudin
(A Pork and Rice Product)



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
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"/> _____	
Safe Handling Instructions <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 Keep Frozen
 Keep refrigerated or frozen. Thaw in refrigerator or microwave.	Packed For: 1234 Farm Address Rd, City, State, Zip
 Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.	Net Weight _____
 Cook thoroughly.	
 Keep hot foods hot. Refrigerate leftovers immediately or discard.	
	

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