

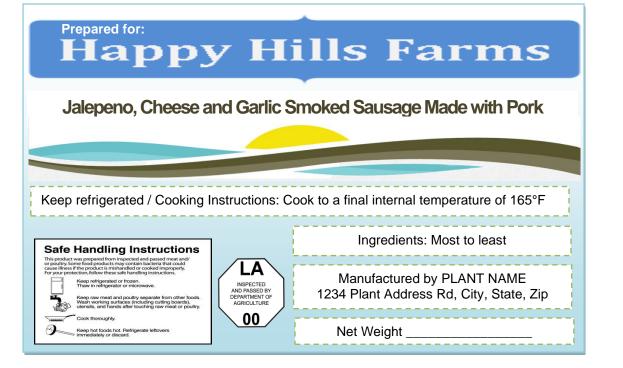
LDAF Meat Inspection Label Approval Process:

- 1. Choose and contact a processing establishment (Inspected slaughter or processor for private labelers)
 - List of official establishments on website: http://www.ldaf.state.la.us/wp-content/uploads/2019/05/Plant-List-All-May-2019.pdf 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

General Label Feature Requirements:

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 numbe
Net Weight	← Bottom 30% of label
Handling Statement	← Does not apply to non-perishable products. Keep Refrigerated or Keep Frozen
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.
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
Safe Handling Instruction	← Does not apply to RTE products. Must meet the requirements of 9 CFR 317.2 (L)
Nutrition Facts	← If not exempt, these must meet the requirements of 9 CFR 317.300







Happy Hills Farms

Since 1956

Boudin (A Pork and Rice Product)

Ingredients: Most to least

Keep Refrigerated

Net Weight

1234 Plant Address Rd, City, State, Zip

Nutrition Serving size	Facts 3.2 oz (91g)
Amount Per Serving Calories	260
	% Daily Value
Total Fat 21g	27%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 470mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sug	ars 2%
Protein 15g	30%
Vitamin D 0mcg	0%
Calcium 26mg	2%



INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE

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Vitamin D 0r
Calcium 26n
Iron 1.08mg
Potassium 0

'The % Daily Vaserving of flood

SKILLET: Lightly oil skillet. Cook links over medium-low heat,

BAKE: Preheat oven to 350°F. Lightly oil baking pan and bake,

COOK UNTIL TEMPERATURE IS 160°F AND THE CENTER IS NO LONGER PINK

partially covered, turning often, for 12-15 minutes.

uncovered, for 15-20 minutes, turning several times.

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he % Daily Value (DV) tells you how much a nutrierving of food contributes to a daily diet. 2,000 calay is used for general nutrition advice.

CTIONS Safe Handling Instructions

Directions are for frozen links.

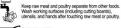
Directions are for frozen links.

Cooking times are approximate.

This product use, superaged from inspected and possed meat and or possed products may contain bed product in superation between the tax could cause illness if the product is inhalanded or cooked improperly.

For your protection, follow these set harding instructions.

Keep refrigerated or frozen. Thaw in refrigerator or microwa



Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.