

## 11430 Frankfurter Fact Sheet

### Frankfurter Fact Sheet (Revised)

(Also includes bologna, knockwurst and vienna sausage)

There are several different types of meat frankfurters, poultry frankfurters, and corn dogs available for use in the Child Nutrition Programs. The meat frankfurters are produced under standards established by the Food Safety and Inspection Service (FSIS); the poultry frankfurters are not. There are several different formulations that may be used in producing frankfurter products, and not all of these frankfurter products are listed in the Food Buying Guide for Child Nutrition Programs (FBG). Consequently, questions have been raised concerning the use of various frankfurter products and their contribution towards the child nutrition meal pattern requirements.

The following is intended to clarify the information for frankfurter products in the Food Buying Guide and to provide guidance on the use of these products in the child nutrition programs.

- Q. What types of frankfurters are listed in the Food Buying Guide and what is their contribution toward meal pattern requirements?
- A. The Food Buying Guide currently recognizes red meat (beef, pork, etc.) and poultry (turkey, chicken) frankfurters that do not contain meat byproducts<sup>1</sup>, variety meats<sup>2</sup>, cereals, binders, or extenders. Meat and poultry frankfurters that meet this standard are credited on an ounce per ounce basis, or 1 ounce product provides 1 ounce cooked lean meat. For example, a 2 ounce frankfurter provides 2 ounces of cooked lean meat. (To check the weight of a frankfurter, weigh it on a scale.)

### Resources – 42

*Texas Department of Agriculture – January 2015  
Child and Adult Care Food Program – Child Care Centers Handbook*

<sup>1</sup> Meat byproducts are pork stomachs or snouts; beef, veal, lamb or goat stripe; beef, veal, lamb, goat or pork hearts, tongues, fat, lips, weasand, and spleen; and partially defatted pork fatty tissue or partially defatted beef fatty tissue.

<sup>2</sup> Variety meats are defined the same as meat byproducts except that the term variety meats is used specifically in reference to frankfurters, hot dogs, bologna, and similar cooked sausages. A label which states “Frankfurter with Variety Meats” indicates the use of meat byproducts.

Frankfurters containing limited amounts of fortified vegetable protein product (VPP) are also being allowed to receive this ounce per ounce credit. The fortified VPP used must meet the FNS regulations as stated in 7 CFR Parts 210, 225 and 226 Appendix A – Alternate Foods for Meals; Vegetable Protein Products. The specific limits allowed are 3.5 percent for VPP containing soy flour or soy protein concentrate and 2.0 percent for VPP containing isolated soy protein. If additions are made above these limits, the product must be labeled as “Imitation Frankfurter” and it is not creditable. No other binders or extenders may be used to receive this ounce per ounce credit.

Q. What specific ingredients are considered binders and extenders?

- |                          |                          |
|--------------------------|--------------------------|
| A. Cereal                | Soy flour*               |
| Dried milk               | Soy protein concentrate* |
| Isolated soy protein*    | Starchy vegetable flour  |
| Sodium caseinate         | Vegetable starch         |
| Dry or dried whey        | Wheat gluten             |
| Whey protein concentrate | Tapioca dextrin          |

*A complete listing of binders and extenders and the limitations regarding their use in meat products may be found in 9 CFR 318.7 (c).*

\*These products can be generally categorized as vegetable protein products (VPP), and **only** when fortified and used according to FNS regulations can they be credited as a meat alternate toward the meal pattern requirements.

Q. Must binders and extenders always be listed in the ingredient statement on the product's label?

- A. Yes, binders and extenders must be listed in the ingredient statement and will be listed in descending order of their predominance along with the other ingredients.

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**Resources – 43**

Q. How can you tell if a product is available to receive ounce per ounce crediting?

- A. There are several ways to identify these products. First, look at the product name. If the name on the label does not state “with byproducts” or “with variety meats,” then the product may be eligible for ounce per ounce crediting. For example, a product named “Frankfurter – Variety Meats Added” would not be eligible for this crediting.

Second, look at the ingredient statement on the product. If any ingredients are listed on the product label that also appear on the above list of binders or extenders (except VPP, which include fortified soy flour, fortified soy protein concentrate, or fortified isolated soy protein), then the product is not eligible for ounce per ounce crediting.

Third, if the product name is frankfurter, frank, furter, hot dog, wiener, vienna sausage, bologna, garlic bologna or knockworst (with no byproducts), and the only binder appearing in the ingredient statement is VPP, then verify that this ingredient is fortified. FNS regulation requires that VPP contain specific levels of a number of nutrients in order to be credited as a meat alternate, making it necessary for VPP manufacturers to fortify their products with some or all of these nutrients. If the VPP is fortified, then the nutrient fortification along with the type of soy product will be sublisted (in parentheses) in the ingredient statement immediately after the words “vegetable protein product.”

The following examples of frankfurter ingredient statements illustrate products that can be credited on an ounce per ounce basis and also the proper sublisting of fortified VPP on a product label.

Frankfurter without added binders or extenders:

Ingredients: Beef, water, pork, corn syrup, salt, dextrose, flavorings, sodium phosphate, sodium erythorbate, sodium nitrite.

Frankfurter containing vegetable protein product:

Ingredients: Beef, water, pork, salt, corn syrup, vegetable protein product (soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, Vitamin A palmitate, calcium panthothenate, thiamine mononitrate (B<sub>1</sub>), pyridoxine hydrochloride (B<sub>6</sub>), riboflavin (B<sub>2</sub>) cyanocobalamin (B<sub>12</sub>)), flavorings, sodium erythorbate, sodium nitrite.

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The following frankfurter example **cannot** be credited on an ounce per ounce basis.

Frankfurter with added binders/extendere (not creditable):

Ingredients: Beef, water, pork, starchy vegetable flour, nonfat dried milk, corn syrup, flavoring, sodium phosphate, sodium erythorbate, sodium nitrite.

**Resources - 44**

*Texas Department of Agriculture - January 2015  
Child and Adult Care Food Program - Child Care Centers Handbook*

This frankfurter would not be creditable because it contains starchy vegetable flour and nonfat dried milk which are binders and/or extenders.