

02 NCAC 09C .0502 DEFINITIONS

The following definitions shall apply to this Section:

- (1) Smoked or smoke-flavored fishery products means the finished food prepared by:
 - (a) Treating fish with salt (sodium chloride), and
 - (b) Subjecting it to the direct action of smoke from burning wood, sawdust, or similar material or imparting to it the flavor of smoke by a means other than the direct action of smoke such as immersing it in a solution of wood smoke. This definition shall not alter the labeling requirements.
 - (c) This Paragraph does not alter the labeling requirements.
- (2) "Hot process smoked or hot-process smoke-flavored fish" means the finished food prepared by subjecting forms of smoked fish to heat.

*History Note: Authority G.S. 106-139;
Eff. January 1, 1985;
Readopted Eff. March 1, 2017.*