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Products - UC Food Safety • A Retail Facility May Process And Sell USDA-inspected Cuts Of Meat Or Ground Product. Retail Sale Is Defined As Selling To The Final Consumer On The Premises Where The Product Was Produced Or On Other Premises Under The Control Of The Processor. The Local County Department Of Environmental Health Will 1th, 2024 Determination Of Fat, Moisture, And Protein In Meat And ...Organization (ISO) And AOAC Methods; However, Because Samples Came From Many Countries, Many Locally Approved Methods Were Also Used. Methods Included Combustion And Kjeldahl For Protein, Soxhlet With And Without Acid Hydrolysis For Fat, And Drying 2th, 2024.

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