MI-25 **March99**

Ohio Department of Agriculture
Division of Meat Inspection

Date:	Product Name:	Plant Number:
Inspectors Signature:	Establishment Rep. Sugnature:	

			By-products			Added Ingredients		
Item	wt. lbs.	% formula	Item	wt. lbs.	% formula	Flavoring Agents		
1.		0.00%	1.		0.00%	Item	wt. lbs.	% formula
2.		0.00%	2.		0.00%	1.		0.00%
3.		0.00%	3.		0.00%	2.		0.00%
Total lbs. 0.00			Total lbs. 0.00			3.		0.00%
			By-products			4.		0.00%
Item	wt. lbs.	% formula	Item	wt. lbs.	% formula	5.		0.00%
1.		0.00%	1.		0.00%	6.		0.00%
2.		0.00%	2.		0.00%	7.		0.00%
3.		0.00%	3.		0.00%	8.		0.00%
Total lbs. 0.00			Total lbs. 0.00			9.		0.00%
			By-products			10.		0.00%
Item	wt. lbs.	% formula	Item	wt. lbs.	% formula	Misc. Items		
1.		0.00%	1.		0.00%	Item	wt. lbs.	% formula
2.		0.00%	2.		0.00%	1.		0.00%
3.		0.00%	3.		0.00%	2.		0.00%
Total lbs. 0.00			Total lbs. 0.00			3.		0.00%
Water / Ice			Binders & Extenders			4.		0.00%
Item	wt. lbs.	% formula	Item	wt. lbs.	% formula	5.		0.00%
1.		0.00%	1.		0.00%	Anti-oxidants		
2.		0.00%	2.		0.00%	Item	wt. lbs.	% formula
3.		0.00%	3.		0.00%	1.		0.00%
Total lbs. 0.00			Total lbs. 0.00			2.		0.00%
Total meat and meat by-products				0.00		Curing Agents / Accelatrors		
Total all added ingredients (*)				0.00		Item	wt. lbs.	% formula
Total batch # >				0.00		1.		0.00%
% Contributed group #2 protein >						2.		0.00%
Processing Information		Finished Temperatures				3.		0.00%
☐	Coarse grind	☐	Pre-cooked					
☐	Fine grind	☐	Smoked			Total wt. 0.000		
☐	Chopped	☐	Dry Heating			Remarks / Verifications:		
☐	Mixed	☐	Steam Cooked					
☐	Stuff / Extrude	☐	Water Cooked					
☐		☐	Air Dried					
Remarks:								
Veterinarian / Supervisor Signature:								