

"AN ACT TO DEFINE AND ESTABLISH THE STANDARDS FOR ARKANSAS BACON; AND FOR OTHER PURPOSES."

BE IT ENACTED BY THE GENERAL ASSEMBLY OF THE STATE OF ARKANSAS:

SECTION 1. The term "Arkansas Bacon" shall not be used to identify any meat product other than the pork shoulder blade Boston roast prepared in Arkansas in accordance with this Act. Pork shoulder blade Boston roast prepared outside the State of Arkansas, but in the manner prescribed by this Act, may be identified as "Arkansas Style Bacon".

SECTION 2. "Arkansas Bacon" and "Arkansas Style Bacon" is produced from the pork shoulder blade Boston roast by removing the neck bones and rib bones by cutting close to the underside of those bones, removing the blade bone (scapula), and removing the dorsal fat covering including the skin (clear plate) and leaving no more than one-quarter inch of the fat covering the roast. The meat is then dry cured with salt, sugar, nitrites and spices and smoked with natural smoke. The meat may not be injected or soaked in curing brine, nor may any artificial or liquid smoke be applied to the meat. The pork shoulder blade Boston roast includes the porcine muscle, fat and bone cut interior of the second or third thoracic vertebrae and posterior of the atlas joint (first cervical vertebrae), and dorsal of the center of the humerus bone.

SECTION 3. Any person who labels or otherwise identifies meat contrary to the provisions of this Act shall be deemed guilty a misdemeanor punishable by a fine not to exceed \$1,000.00.

SECTION 4. All laws and parts of laws in conflict with this Act are hereby repealed.

APPROVED: 3/19/87
