

**PROPOSED REGULATION OF THE  
STATE DEPARTMENT OF AGRICULTURE**

**LCB File No. R088-15**

**Statutory Authority - SB 441  
Regulatory Authority - Department**

*NAC 583.--- Approved pH Meters*

*The Department shall maintain and publish a list of pH measuring devices suitable for use in the production of acidified foods.*

*NAC 583.--- Requirements for Approved Recipes for Acidified Foods*

- 1. No recipe may be used unless it has been previously approved by the Department.*
- 2. The Department shall maintain a list of approved recipes and recipes which are included in publications approved by the Department.*
- 3. The following requirements apply to all approved recipes:*
  - 1. The form of the item to be pickled cannot be altered except to make it smaller. A whole cucumber can be sliced, but a recipe for pickle spears cannot be used on whole cucumbers.*
  - 2. The required water bath canning time, adjusted for altitude, cannot be shortened.*
  - 3. Only purchased vinegar with 5% acidity or more is approved for use in any recipes.*
  - 4. The vinegar to water ratio cannot be altered except to increase the vinegar.*
  - 5. One or two items such as a garlic clove or a pepper may be added so long as the primary ingredient to be pickled is not significantly changed.*
  - 6. The total amount of spices in a recipe may be reduced, but only increased by an amount equal to 50% of the total amount specified in the recipe. IE a total of 2 teaspoons can be increased to a total of 3 teaspoons.*
  - 7. The ratio of spices may be altered within the limitations specified in subsection 6.*
  - 8. Any other alteration of an approved recipe requires approval pursuant to section 4.*
- 4. The Department may also approve recipes submitted by individuals if;*
  - a. The recipe is submitted in writing, and;*
  - b. It will be produced pursuant to the requirements of NRS 583, and;*
  - c. A letter from a certified Process Authority approving the recipe is included with the approval request.*
- 5. Recipes submitted by individuals will be considered to be proprietary information except as otherwise provided in law.*

*NAC 583.--- Labeling In addition to any other labeling required by statute, a craft food label must include the statement, "Refrigerate after opening".*

*NAC 583.--- Fees*

- 1. The Department may charge a fee, set by the Director, but not to exceed;*
  - a. For training \$50.00*
  - b. For testing \$30.00*
  - c. For registration \$50.00*
  - d. For renewal \$30.00*
- 2. The Department may charge, pursuant to NRS 588, a fee set by the Director, but not to exceed;*
  - a. For an investigation \$60.00 an hour*
  - b. For mileage The current federal government standard mileage rate for transportation expenses.*