

MAINE STATE LEGISLATURE

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LAWS
OF THE
STATE OF MAINE

AS PASSED BY THE

ONE HUNDRED AND TWELFTH LEGISLATURE

FIRST REGULAR SESSION

December 5, 1984 to June 20, 1985

Chapters 1-384

PUBLISHED BY THE REVISOR OF STATUTES IN ACCORDANCE WITH
MAINE REVISED STATUTES ANNOTATED, TITLE 3, SECTION 163-A,
SUBSECTION 4.

J.S. McCarthy Co., Inc.
Augusta, Maine
1986

PUBLIC LAWS
OF THE
STATE OF MAINE

AS PASSED AT THE
FIRST REGULAR SESSION

of the
ONE HUNDRED AND TWELFTH LEGISLATURE

1985

CHAPTER 254

H.P. 1052 - L.D. 1528

AN ACT to Require Final Usage Labeling for all Surimi Products.

Emergency preamble. Whereas, Acts of the Legislature do not become effective until 90 days after adjournment unless enacted as emergencies; and

Whereas, it is essential that people are able to know the full content of foods eaten in order to protect themselves against possible dangerous physical reactions; and

Whereas, it is important to preserve the good reputation of Maine seafoods and seafood products in the eyes of Maine citizens and visitors to Maine who rely on the high quality of Maine products; and

Whereas, a large volume of seafood and seafood products are sold to summer visitors to this State; and

Whereas, in the judgment of the Legislature, these facts create an emergency within the meaning of the Constitution of Maine and require the following legislation as immediately necessary for the preservation of the public peace, health and safety; now, therefore,

Be it enacted by the People of the State of Maine as follows:

12 MRSA c. 605, sub-c. III-A is enacted to read:

SUBCHAPTER III-A

SURIMI or SURIMI PRODUCTS

§6111. Definitions

As used in this chapter, unless the context otherwise indicates, the following terms have the following meanings.

1. Surimi. "Surimi" means an intermediate raw material consisting of a semiprocessed, wet fish protein or fish paste, from which a variety of finished products are derived, including, but not limited to,

chikuwa, kamaboko, date-maki, tsumire, fish sausages, fish hams and other related products.

2. Surimi-based analogue. "Surimi-based analogue" means a product containing surimi which is processed to resemble crab, lobster, scallops, shrimp or other specific variety of shellfish or fish.

§6112. Labeling of food products containing surimi

No food product may be sold in this State consisting of or containing surimi unless the packaging containing the food product is clearly and conspicuously labeled as "imitation," followed by the name of the food imitated, in the case of surimi-based analogues or as "processed seafood" in the case of generic seafood products.

§6113. Serving food containing surimi

No food containing surimi or a surimi product may be served in any eating establishment in the State whether for consumption on or off the premises, unless on the menu and all notices advertising the food it is clearly and conspicuously labeled with the term "imitation," followed by the name of the food imitated, in the case of surimi-based analogues or as "processed seafood" in the case of generic seafood products.

§6114. Violation; enforcement

1. Forfeiture. A violation of this chapter is a civil violation for which a forfeiture not to exceed \$100 may be adjudged.

Emergency clause. In view of the emergency cited in the preamble, this Act shall take effect when approved.

Effective June 6, 1985.

CHAPTER 255

H.P. 1065 - L.D. 1547

AN ACT to Clarify the Law Regarding the Taking of Soft-shell Clams.

Be it enacted by the People of the State of Maine as follows: