- (a) You must apply in writing for each written agreement no later than the sales closing date, except as provided in section 13(e):
- (b) The application for a written agreement must contain all variable terms of the contract between you and us that will be in effect if the written agreement is not approved;
- (c) If approved, the written agreement will include all variable terms of the contract, including, but not limited to, crop type or variety, the guarantee, premium rate, and price election;
- (d) Each written agreement will only be valid for one year (If the written agreement is not specifically renewed the following year, insurance coverage for subsequent crop years will be in accordance with the printed policy); and
- (e) An application for a written agreement submitted after the sales closing date may be approved if, after a physical inspection of the acreage, it is determined that no loss has occurred and the crop is insurable in accordance with the policy and written agreement provisions.

Signed in Washington, DC, on June 16, 1997

#### Kenneth D. Ackerman,

Manager, Federal Crop Insurance Corporation.

[FR Doc. 97–16274 Filed 6–20–97; 8:45 am] BILLING CODE 3410–08–P

### DEPARTMENT OF AGRICULTURE

### Food Safety and Inspection Service

9 CFR 318 and 381

[Docket No. 96-010DF]

RIN 0583-AC11

### Use of Sodium Acetate and Sodium Diacetate as Flavoring Agents in Meat and Poultry Products

**AGENCY:** Food Safety and Inspection

Service, USDA.

**ACTION:** Direct final rule.

SUMMARY: The Food Safety and Inspection Service (FSIS) is amending the Federal meat and poultry products inspection regulations to permit the use of sodium acetate at the level of 0.12 percent of the product formulation and sodium diacetate at the level of 0.1 percent of the product formulation as flavoring agents in meat and poultry products. Sodium acetate and sodium diacetate are listed in the Food and Drug Administration's (FDA) regulations as substances generally recognized as safe for several uses in accordance with good manufacturing practice. This direct final rule is in response to a petition.

**DATES:** This rule will be effective on August 22, 1997 unless the Agency receives written adverse comments

within the scope of the rulemaking or written notice of intent to submit adverse comments within the scope of the rulemaking on or before July 23, 1997.

ADDRESSES: Please send an original and two copies of written adverse comments or notice of intent to submit written adverse comments to the FSIS Docket Clerk, Docket #96–010DF, Room 102 Cotton Annex, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

FOR FURTHER INFORMATION CONTACT: Charles R. Edwards, Director, Facilities, Equipment, Labeling, and Compound Review Division, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250; (202) 48–8900.

### SUPPLEMENTARY INFORMATION:

### Background

FSIS was petitioned by Armour Swift-Eckrich to allow the use of sodium acetate and sodium diacetate as flavoring agents in meat and poultry products to improve the overall flavor and consumer acceptance. Sodium acetate is the sodium salt of vinegar and sodium diacetate is a blend of vinegar and salt of vinegar. Both ingredients are used as flavoring agents and adjuvants, and as pH control agents. The petitioner requested that FSIS amend the regulations to permit sodium acetate at the level of 0.12 percent of the product formulation and sodium diacetate at the level of 0.1 percent of the product formulation as flavoring agents in meat and poultry products. Data and information submitted by the petitioner showed that after products are prepared in sauces, spices, and seasoning blends that are made using these ingredients, the overall flavor is improved and the products are more acceptable to the consumer. Levels of sodium acetate and sodium diacetate higher than those indicated were not shown to be effective. Therefore, the levels in the direct final rule represent the lowest necessary to achieve the intended effect.

After reviewing the petitioner's data and information, FSIS determined that the charts of approved substances in the meat and poultry regulations should be amended to allow the use of sodium acetate at the level of 0.12 percent and sodium diacetate at the level of 0.1 percent of formulation weight as flavoring agents in meat and poultry products. The technical data demonstrate the efficacy of sodium acetate and sodium diacetate for these uses.

FDA lists sodium acetate (21 CFR 184.1721) and sodium diacetate (21 CFR 184.1754) as generally recognized as safe for several uses when used in accordance with good manufacturing practice at maximum levels of 0.12 percent for sodium acetate and 0.1 percent for sodium diacetate. Therefore, FSIS is amending the charts of approved substances in 9 CFR 318.7(c)(4) and 381.147(f)(4) to allow the use of sodium acetate at the level of 0.12 percent of the formulation by weight and sodium diacetate at a level of 0.1 percent of the formulation by weight as flavoring agents in meat and poultry products.

FSIS expects no adverse public reaction resulting from the changes in regulatory language, because the compounds have received FDA approval for various other uses, as here, in small amounts for flavoring only. Therefore, unless the Agency receives written adverse comments within the scope of this rulemaking or a written notice of intent to submit adverse comments within the scope of the rulemaking within 30 days, the action will become final 60 days after publication in the Federal Register. If written adverse comments within the scope of the rulemaking are received, the final rulemaking notice will be withdrawn and a proposed rulemaking notice will establish a comment period.

### **Executive Order 12988**

This direct final rule has been reviewed under Executive Order 12988, Civil Justice Reform. This rule: (1) Preempts all State and local laws and regulations that are in conflict with this rule; (2) has no retroactive effect; and (3) does not require administrative proceedings before parties may file suit in court challenging this rule.

## **Executive Order 12866 and Regulatory Flexibility Act**

This direct final rule has been determined to be not significant and, therefore, has not been reviewed by the Office of Management and Budget.

The Administrator has made an initial determination that this direct final rule will not have a significant economic impact on a substantial number of small entities, as defined by the Regulatory Flexibility Act (5 U.S.C. 601). The direct final rule will permit the use of sodium acetate at a level of 0.12 percent of the product formulation and sodium diacetate at a level of 0.1 percent of the product formulation as flavoring agents in meat and poultry products. This direct final rule will impose no new requirements on small entities.

### Paperwork Requirements

Abstract: FSIS has reviewed the paperwork and recordkeeping requirements in this direct final rule in accordance with the Paperwork Reduction Act. Manufacturers opting to use sodium acetate and/or sodium diacetate as flavoring agents in meat or poultry products are required to revise their product label and submit such labeling to FSIS for approval.

Estimate of Burden: FSIS estimates that it takes 60 minutes to design and modify a label in accordance with these regulations. For label submissions, FSIS estimates a 15 minute response time to prepare the label application form, submit it, along with the label, to FSIS or to a label expediter who will deliver the form and label to FSIS.

*Respondents:* Meat and poultry establishments.

Estimated Number of Respondents: 50 meat and poultry establishments.

Estimated Number of Responses per Respondent: FSIS estimates that each establishment would modify about 10 product labels.

Estimated Total Annual Burden on Respondents: 625 hours.

Copies of this information collection assessment can be obtained from Lee Puricelli, Paperwork Specialist, Food Safety and Inspection Service, USDA, Room 109, Cotton Annex, Washington DC 20250–3700.

Comments are invited on: (a) Whether the proposed collection of information is necessary for the proper performance of the functions of the Agency, including whether the information will have practical utility; (b) the accuracy of the Agency's estimate of the burden of the proposed collection of information including the validity of the method and the assumptions used; (c) ways to enhance the quality, utility, and clarity of the information to be collected; (d) ways to minimize the burden of the collection of information on those who are to respond; including through use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology. Comments may be sent to Lee Puricelli, Paperwork Specialist, see the address above, and Desk Officer for Agriculture, Office of Information and Regulatory Affairs, Office of Management and Budget (OMB), Washington, DC 20253.

Comments are requested by August 22, 1997. To be most effective, comments should be sent to OMB within 30 days of the publication date of this final rule.

### List of Subjects

9 CFR Part 318

Food additives, Meat inspection.

9 CFR Part 381

Food additives, Poultry and poultry products.

For the reasons discussed in this preamble, FSIS is amending 9 CFR parts 318 and 381 of the Federal meat and poultry products inspection regulations as follows:

# PART 318—ENTRY INTO OFFICIAL ESTABLISHMENTS; REINSPECTION AND PREPARATION OF PRODUCTS

1. The authority citation for part 318 continues to read as follows:

**Authority:** 7 U.S.C. 450,1901–1906; 21 U.S.C. 601–695; 7 CFR 2.18, 2.53.

2. Section 318.7(c)(4) is amended by adding at the end of the chart of substances, under the Class of Substance "Flavoring Agents, Protectors and Developers," new entries for "sodium acetate" and "sodium diacetate" to read as follows:

### § 318.7 Approval of substances for use in the preparation of products.

*	*		*	*	*
	(c) *	*	*		
	(4) *	*	*		

Class of sub- stance	Substance	Purpose		Products	Amounts		
*	*	*	*	*	*	*	
	Sodium acetate	To flavor product .	Vario	ous	Not to exceed 0.12 prin accordance	percent of formulate	
	Sodium diacetate	dodododo			<ul> <li>Not to exceed 0.1 percent of formulate in accordance with 21 CFR 184.1754.</li> </ul>		
*	*	*	*	*	*	*	

## PART 381—POULTRY PRODUCTS INSPECTION REGULATIONS

3. The authority citation for part 381 continues to read as follows:

**Authority:** 7 U.S.C. 138f; 7 U.S.C. 450; 221 U.S.C. 451–470; 7 CFR 2.18, 1.53.

4. Section 381.147(f)(4) is amended by adding at the end of the chart of substances, under the Class of Substance "Flavoring agents; Protectors and Developers," the substances

"sodium acetate" and "sodium diacetate" to read as follows:

§ 381.147 Restriction on the use of substances of in poultry products.

\* \* \* \* \* (f) \* \* \*

(f) \* \* \* (4) \* \* \*

Done at Washington, DC, on: June 11, 1997. List of Subjects in 12 CFR Part 613 Thomas J. Billy.

Administrator.

[FR Doc. 97-16392 Filed 6-20-97; 8:45 am] BILLING CODE 3410-DM-P

### **FARM CREDIT ADMINISTRATION** 12 CFR Part 613

#### RIN 3052-AB10

Eligibility and Scope of Financing: Loan Policies and Operations; Funding and Fiscal Affairs, Loan Policies and Operations, and Funding Affairs; **General Provisions: Definitions:** Disclosure to Shareholders: Nondiscrimination in Lending; Capital Adequacy and Customer Eligibility; Correction

**AGENCY:** Farm Credit Administration. **ACTION:** Correcting amendment to final rule.

**SUMMARY:** The Farm Credit Administration (FCA) published a final rule (62 FR 4429, January 30, 1997) that amended the regulations which govern the capital adequacy provisions and the customer eligibility provisions for Farm Credit System institutions. This document corrects a typographical error in the final rule.

EFFECTIVE DATE: March 11, 1997. FOR FURTHER INFORMATION CONTACT:

Cindy R. Nicholson, Paralegal Specialist, Office of Policy Development and Risk Control. Farm Credit Administration, McLean, VA 22102-5090, 703) 883-4498, TDD (703) 883-4444.

SUPPLEMENTARY INFORMATION: In preparing the final rule for publication in the Federal Register, a typographical error was inadvertently made in the § 613.3100(b)(1)(iv).

Agriculture, Banks, Banking, Credit, Rural areas.

Accordingly, 12 CFR part 613 is corrected by making the following correcting amendment:

### PART 613—ELIGIBILITY AND SCOPE **OF FINANCING**

1. The authority citation for part 613 continues to read as follows:

Authority: Secs. 1.5. 1.7. 1.9. 1.10. 1.11. 2.2, 2.4, 2.12, 3.1, 3.7, 3.8, 3.22, 4.18A, 4.25, 4.26, 4.27 5.9, 5.17 of the Farm Credit Act (12 U.S.C. 2013, 2015, 2017, 2018, 2019, 2073, 2075, 2093, 2122, 2128, 2129, 2143, 2206a. 2211, 2212, 2213, 2243, 2252).

### Subpart B—Financing for Banks Operating Under Title III of the Farm Credit Act

### § 613.3100 [corrected].

2. On page 4443, second column, paragraph (b)(1)(iv) is corrected by removing the reference "paragraph (b)(1)(i)" and adding in its place, the reference "paragraph (b)(1)".

Dated: June 18, 1997.

### Flovd Fithian.

Secretary, Farm Credit Administration Board. [FR Doc. 97–16374 Filed 6–20–97; 8:45 am] BILLING CODE 6705-01-P

### **DEPARTMENT OF THE TREASURY**

Bureau of Alcohol, Tobacco and **Firearms** 

27 CFR Part 4

IT.D. ATF-388a1

RIN 1512-AB08

### **Gamay Beaujolais Wine Designation** (92F-042P); Correction

**AGENCY:** Bureau of Alcohol, Tobacco and Firearms (ATF), Department of the Treasury.

GAMAY BEAUJOLAIS 1992 CALIFORNIA PINOT NOIR/VALDIGUIÉ

GAMAY BEAUJOLAIS NAPA VALLEY VALDIGUIÉ

1994 GAMAY BEAUJOLAIS SONOMA COUNTY PINOT NOIR

GAMAY BEAUJOLAIS CALIFORNIA VALDIGUIÉ & PINOT NOIR **ACTION:** Final rule; correction.

**SUMMARY:** This document corrects the preamble and regulatory text of a final rule published in the Federal Register of April 7, 1997, regarding Gamay Beaujolais wine designation.

DATES: Effective on June 23, 1997.

### FOR FURTHER INFORMATION CONTACT: Thomas B. Busey, Wine, Beer and Spirits Regulations Branch, Bureau of

Alcohol, Tobacco and Firearms, 650 Massachusetts Avenue, NW., Washington, DC 20226, Telephone (202)

927-8230.

SUPPLEMENTARY INFORMATION: The Bureau of Alcohol, Tobacco and Firearms published a document in the Federal Register of April 7, 1997, (62 FR 16479). The preamble of that document contained an extraneous word in the discussion of one comment and, as published, gave incorrect formats for suggested label wording. Finally, in the text of the regulations, the phrase "[10 years from date of publication]" was left in § 4.28(e)(2) when the date should have read "April 9, 2007". This document corrects all three errors.

In rule FR Doc. 97-8808, published on April 7, 1997, make the following corrections. On page 16483, at the top of the first column, the first full sentence should read "Their comment in response to Notice No. 793 argued that recognition of 'Gamay Beaujolais' as a labeling term would erode the protection of the distinctive designation 'Beaujolais' and would essentially create a new semigeneric wine designation."

On page 16485, in the third column, the four examples of type designations should be centered and should read: BILLING CODE 4810-31-P