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COMMONLY USED ABBREVIATIONS

C.F.R.	Code of Federal Regulations
Customs (or CBP)	Bureau of Customs and Border Protection
DRV	Daily Reference Value
DV	Daily Value
FALCPA	Food Allergen Labeling and Consumer Protection Act
FDA	Food and Drug Administration
FDC Act	Federal Food, Drug, and Cosmetic Act
Fed. Reg./FR	Federal Register
FMIA	Federal Meat Inspection Act
FPLA	Fair Packaging and Labeling Act
FSIS	Food Safety and Inspection Service
FTC	Federal Trade Commission
NLEA	Nutrition Labeling and Education Act
PDP	Principal Display Panel
PPIA	Poultry Products Inspection Act
RDI	Reference Daily Intake
U.S.C.	United States Code
USDA	U.S. Department of Agriculture