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AGRICULTURE HANDBOOK NO. 265

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A SUMMARY OF

LAWS AND REGULATIONS AFFECTING THE CHEESE INDUSTRY

U.S. DEPARTMENT OF AGRICULTURE · AGRICULTURAL MARKETING SERVICE

PREFACE

Cheese is a versatile food with an expanding market for both the natural varieties and thepasteurized process cheeses and related products. There is, therefore, a growing interest in Federal and State laws and regulations affecting the industry. Federal requirements, which apply to cheese moving in interstate commerce, are detailed and specific. Some State requirements, which apply only to intrastate commerce, are also specific; some are more generalized; others follow the provisions of Federal requirements. Labeling requirements have gained more prominence as the number of cheese varieties and cheese products available to consumers has increased.

This publication contains information as of July 1, 1963, except as noted. Information was obtained from a questionnaire, correspondence, and copies of laws and regulations furnished by Federal, State, and Canadian officials. It is designed for use by firms and individuals interested in the manufacture, processing or distribution of cheese, as well as by others who have an interest in the marketing of cheese. It may be used as a quick reference to composition requirements, labeling requirements, and added ingredients. Information pertaining to cottage cheese has not been included.

The laws and regulations cataloged in this publication are subject to periodic change. Further information or interpretation regarding these laws or regulations should be obtained directly from the appropriate State or Federal authority.

The State and Canadian laws and regulations apply to cheese and cheese products produced and marketed within their jurisdictions. The Federal regulations promulgated by the Food and Drug Administration of the U.S. Department of Health, Education and Welfare apply to products entering into interstate commerce.

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TABLE 1.--PASTEURIZATION AND CURING LAWS AND REGULATIONS FOR NATURAL CHEESES

Jurisdiction	Minimum curing time required for most varieties made from unpasteurized milk	Minimum temperature required	Varieties for which longer curing time is required	Minimum time	Varieties for which pasteurization of milk is required	Requirements based on
Federal	60 days	35°F.	Asiago medium Asiago old Caciocavallo Siciliano Gorgonzola Gruyere Parmesan, Reggiano Romano Sap sago Hard Grating	6 months 1 year 90 days 90 days 90 days 14 months 5 months 5 months 6 months	Muenster Monterey, Monterey jack High-moisture jack Neufchatel Cream	Regulation
Alabama	60 days	35°F.	(1)	(1)	(1)	Regulation
Alaska	(1)	(1)	(1)	(1)	(1)	Law
Arizona	1 year	---	---	---	All except "hard" cheese cured 1 year or more	Law
Arkansas	(2)	---	---	---	(2)	Law
California	60 days	---	Asiago medium Asiago old Caciocavallo Gorgonzola Gruyere Parmesan, Reggiano Romano Sap sago Hard Grating	6 months 1 year 90 days 90 days 90 days 14 months 5 months 5 months 6 months	Muenster, Cook or Koch; also Caciocavallo or Mozzarella when sold fresh or current (3)	Law Regulation
Colorado	60 days	---	---	---	---	Regulation
Connecticut	(1)	(1)	(1)	(1)	---	Law
Delaware	---	---	---	---	---	---
District of Columbia	(4)	(4)	(4)	(4)	(4)	---
Florida	(1)	(1)	(1)	(1)	(1)	Regulation
Georgia	---	---	---	---	---	---
Hawaii	(1)	(1)	(1)	(1)	(1)	---
Idaho	(1)	(1)	(1)	(1)	(1)	Law
Illinois	60 days	35°F.	---	---	---	Law
Indiana	60 days	35°F.	(1)	(1)	(1)	Law Regulation
Iowa	(1)	(1)	(1)	---	(1)	Law
Kansas	---	---	---	---	---	---
Kentucky	60 days	35°F.	Swiss	69 days	---	Regulation
Louisiana	---	---	---	---	---	---
Maine	(1)	(1)	(1)	(1)	(1)	Law
Maryland	(1)	(1)	(1)	(1)	(1)	Law
Massachusetts	(1)	(1)	(1)	(1)	(1)	Law
Michigan	60 days	35°F.	---	---	---	Law

See footnotes at end of table.

TABLE 1.--Continued

Jurisdiction	Minimum curing time required for most varieties made from unpasteurized milk	Minimum temperature required	Varieties for which longer curing time is required	Minimum time	Varieties for which pasteurization of milk is required	Requirements based on
Minnesota	60 days	35°F.	Asiago medium Asiago old Caciocavallo Siciliano Gorgonzola Gruyere Parmesan, Reggiano Romano Sap sago Hard Grating	6 months 1 year 90 days 90 days 90 days 14 months 5 months 5 months 6 months	Muenster Monterey High-moisture jack Neufchatel Cream (3)	Law
Mississippi	---	---	---	---	---	---
Missouri	60 days	35°F.	---	---	---	Law
Montana	---	---	---	---	---	---
Nebraska	---	---	---	---	---	---
Nevada	---	---	---	---	---	---
New Hampshire	(1)	(1)	(1)	(1)	(1)	Regulation
New Jersey	60 days	35°F.	---	---	(3)	Regulation
New Mexico	(1)	(1)	(1)	(1)	(1)	Regulation
New York	60 days	35°F.	---	---	Mozzarella (3)	Law Regulation
North Carolina	---	---	---	---	---	---
North Dakota	(2)	---	---	---	(2)	Law
Ohio	(1)	(1)	---	---	---	Regulation
Oklahoma	---	---	---	---	---	---
Oregon	60 days	---	---	----	---	Regulation
Pennsylvania	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	(1)	(1)	Regulation
South Carolina	(1)	(1)	(1)	(1)	(1)	Regulation
South Dakota	60 days	35°F.	Gruyere Brick Gorgonzola Romano	90 days 90 days 90 days 150 days	---	Regulation
Tennessee	---	---	---	---	---	---
Texas	(1)	(1)	(1)	(1)	(1)	Law Regulation
Utah	---	---	---	---	---	---
Vermont	(1)	(1)	(1)	(1)	(1)	---
Virginia	---	---	---	---	---	---
Washington	---	---	---	---	---	---
West Virginia	60 days	35°F.	Swiss	30 days (5)	(1)	Regulation
Wisconsin	---	---	---	---	---	---
Wyoming	60 days	---	(1)	(1)	Muenster, Monterey, High-moisture jack	Law Regulation

[1] Follow regulations of Food and Drug Administration, U.S. Department of Health, Education and Welfare. [2] All cheese must be made from pasteurized milk. [3] Laws or regulations provide for heat treatment of cheese during the manufacturing process, equivalent to pasteurization of milk. [4] Under jurisdiction of Food and Drug Administration, U.S. Department of Health, Education and Welfare. [5] Temperature requirement 75° F.

TABLE 2.--LABELING LAWS AND REGULATIONS FOR NATURAL CHEESES: BULK

Jurisdiction	General requirements applicable to all cheese	Additional labeling applicable only to cheese made from unpasteurized milk	Additional labeling applicable only to cheese made from pasteurized milk	Requirements based on
Federal	(1) (2)	---	Labeling as to pasteurization optional, but statement must be factual	Regulation
Alabama	(1)	---	(3)	Law Regulation
Alaska	(3)	---	(3)	Law
Arizona	Variety Grade If made within the State, manufacturer's plant number assigned annually by dairy commissioner, if made outside the State, name and address of manufacturer or distributor (10)	Date of manufacture	(4)	Law
Arkansas	(1) (10)	---	(4)	Law
California	Variety Plant number (out-of-State cheese may use name and address of plant in lieu of plant number) State of origin (10)	Date of manufacture	"Pasteurized"	Regulation
Colorado	Name and address of manufacturer or distributor. Grade, i.e. "full cream", "whole" "part-skim" or "skim" Plant number assigned by State Dept. of Agriculture Date of manufacture	---	All cheese "Made from pasteurized milk" so labeled by recommendation of the State Department of Agriculture	Regulation
Connecticut	(3)	---	(3)	Law
Delaware	---	---	---	---
District of Columbia	(11)	---	(11)	---
Florida	(3)	---	(3)	Regulation
Georgia	(1)	---	"Made from pasteurized milk" or "pasteurized"	Law Regulation
Hawaii	(3)	---	(3)	---
Idaho	(3)	---	(3)	Law
Illinois	Name of product (5) Variety (5) Official factory number if any, of state where manufactured, or name and address of manufacturer (5) Month and day of manufacture (5) Vat number if more than one vat made on same day	Date of manufacture or statement, cured for 60 days or more	"Pasteurized or "Made from pasteurized milk"	Law Regulation
Indiana	(1)	---	(3)	Law Regulation

See footnotes at end of table.

TABLE 2.--Continued

Jurisdiction	General requirements applicable to all cheese	Additional labeling applicable only to cheese made from unpasteurized milk	Additional labeling applicable only to cheese made from pasteurized milk	Requirements based on
Iowa	(1) (10)	---	(3)	Law Regulation
Kansas	(1) (10)	---	---	Law
Kentucky	(1) If no standard of identity, statement of ingredients and, if used, statement of artificial coloring or chemical preservative	---	May be labeled "Pasteurized" if made from pasteurized milk (6)	Law
Louisiana	(1) (10)	---	(4)	Law Regulation
Maine	(3)	---	(3)	Law
Maryland	(3)	---	(3)	Law
Massachusetts	(3)	---	(3)	Law
Michigan	Name of manufacturer or number issued by State Dept. of Agriculture Date of manufacture (10)	"Raw milk cheese"	"Pasteurized milk cheese"	Law
Minnesota	Name of variety or name of product Factory number where manufactured In States where official number not assigned, name and address of plant where manufactured	Date of manufacture or statement, "cured for 60 days or more"	"Pasteurized"	Law
Mississippi	(1)	---	"Made from pasteurized milk" or "Pasteurized"	Law
Missouri	Name of product Name and address of manufacturer, packer or distributor or official symbol or identifying number Net weight	"Aged over 60 days" and Code indicating date of manufacture	"Pasteurized"	Law
Montana	(1)	---	(4)	Regulation
Nebraska	(1)	---	(4)	Law
Nevada	(1)	---	---	Law
New Hampshire	(3)	---	(3)	Regulation
New Jersey	Common name of cheese Name of manufacturer, packer, or distributor Place of manufacture, packer, or distributor	Date of manufacture	"Pasteurized"	Regulation
New Mexico	(3) (10)	---	(3)	Regulation
New York	(1) (7) State brand cheese to be marked with stamp obtained from commissioner (7) Factory number	Date of manufacture or in lieu thereof be marked or labeled: "Aged 60 days or more". Cheese held longer may show longer period	"Pasteurized"	Law Regulation
North Carolina	(1)	---	"Pasteurized"	Law Regulation

See footnotes at end of table.

TABLE 2. --Continued

Jurisdiction	General requirements applicable to all cheese	Additional labeling applicable only to cheese made from unpasteurized milk	Additional labeling applicable only to cheese made from pasteurized milk	Requirements based on
North Dakota	Brand, code, or mark to be registered if name of manufacturer not given (1)	(6)	"Pasteurized"	Law
Ohio	Place where made Date of manufacture Name of manufacturer or distributor (10)	---	(4)	Law
Oklahoma	(1)	(1)	(1)	Law
Oregon	(1)	Date of manufacture	"Pasteurized"	Regulation
Pennsylvania	Name and address of manufacturer, packer or distributor or code in lieu of manufacturer or distributor Net weight	---	---	Law
Puerto Rico	(1)	---	(4)	Regulation
Rhode Island	(3)	---	(3)	Regulation
South Carolina	(3)	---	(3)	Regulation
South Dakota	(1)	(8)	(4)	Law Regulation
Tennessee	(1) (10) Also variety	---	"Pasteurized"	Law Regulation
Texas	(3)	---	(3)	Law Regulation
Utah	"Utah Factory No._____" If from outside state, name and address of manufacturer or other marking to identify. Name and address of manufacturer or distributor (10)	---	May be labeled: "Made from pasteurized milk" if made from pasteurized milk	Law
Vermont	(3)	---	(3)	Regulation
Virginia	(1)	(8)	(4)	Law
Washington	(1) (10)	---	May be labeled "Made from pasteurized milk" if made from pasteurized milk	Law
West Virginia	(3)	---	"Made from pasteurized milk" or "Pasteurized"	Law Regulation
Wisconsin	Factory number Month and day of manufacture Vat number if more than one vat made on same day Grade stamp, if graded "Ungraded" if not graded (9)	---	Any labeling as to pasteurization acceptable, if correct	Law Regulation

See footnotes at end of table.

TABLE 2. --Continued

Jurisdiction	General requirements applicable to all cheese	Additional labeling applicable only to cheese made from unpasteurized milk	Additional labeling applicable only to cheese made from pasteurized milk	Requirements based on
Wyoming	Name of product Name and address of manufacturer or distributor If distributor is used, a code or registered plant number also necessary Net weight	Labeled as made from raw milk Date of manufacture	"Pasteurized"	Regulation

[1] Name of product, name and address of manufacturer or distributor, net weight of contents.
[2] Applicable only to cheese moving into interstate commerce.
[3] Follow regulations of Food and Drug Administration, U.S. Department of Health, Education and Welfare.
[4] Optional as to whether labeled as made from pasteurized milk.
[5] Applicable only to Cheddar, Washed curd, Soaked curd, Colby, Goat's milk cheese, Brick, Swiss cheese, Cream and Neufchatel cheese.
[6] Cheese made from heated milk (not pasteurized) is labeled "For manufacturing" and used only in processing.
[7] Applicable only to "Cheddar" and "Washed curd."
[8] Optional as to labeling regarding curing.
[9] Labeling requirements not applicable to Italian type cheese, but labeling must be factual.
[10] "Part-skim" or "Skim" cheese shall be so labeled, as the case may be.
[11] Under jurisdiction of Food and Drug Administration, U.S. Department of Health, Education and Welfare.

TABLE 3. --LABELING LAWS AND REGULATIONS FOR NATURAL CHEESES: PREPACKAGED (CUT AND WRAPPED)

Jurisdiction	At plant, warehouse or distributor's establishment for sale at: Wholesale	Retail	On premises where sold at retail	Requirements based on
Federal	(1) (2) (7)	(1) (2) (7)	---	Regulation
Alabama	(1)	(1)	(1)	Law Regulation
Alaska	(3)	(3)	---	Law
Arizona	(1) (5)	(1) (5)	(1) (5)	Law
Arkansas	(1) (5)	(1) (5)	(1) (5)	Law
California	Same as bulk, except statement "cured for at least 60 days", if made from unpasteurized milk (5) (8)	Place of business of manufacturer, packer or distributor Packages must show name of variety, except when cut at request of or in presence of consumer (5) (8)	Place of business of manufacturer, packer or distributor Packages must show name or variety except when cut at request of or in presence of consumer (5)	Regulation
Colorado	(1) (5)	(1) (5)	(1) (5)	Regulation
Connecticut	(3)	(3)	---	Law
Delaware	---	---	---	---
District of Columbia	(6)	(6)	---	---
Florida	(3)	(3)	---	Regulation
Georgia	(1)	(1)	Packages must show weight, price per pound and total price	Law Regulation
Hawaii	(3)	(3)	---	---
Idaho	(3)	(3)	---	Law
Illinois	Same as bulk	Same as bulk, except name and address of distributor shall be substituted for manufacturer.		Law Regulation
Indiana	(1)	(1)	(1)	Law Regulation
Iowa	(1) (5)	(1) (5)	(1) (5)	Law Regulation
Kansas	(1) (5)	(1) (5)	(1) (5)	Law
Kentucky	(9) Same as bulk, including pasteurization	(9)	Same as bulk, if sold in prepackaged form (9)	Law
Louisiana	(1) (5) (4)	(1) (5) (4)	(1) (5) (4)	Law Regulation
Maine	(3)	(3)	---	Law
Maryland	(3)	(3)	---	Law
Massachusetts	(3)	(3)	---	Law
Michigan	(1) (5) also same as bulk as to pasteurization and raw milk cheese	(1) (5)	(1) (5)	Law
Minnesota	Same as bulk, except name and address of distributor may be used in place of name of manufacturer, also net weight declarations required. Also same as bulk as to pasteurization and aging.			Law
Mississippi	(1)	(1) also same as bulk as to pasteurization.	(1)	Law
Missouri	(1)	(1) also same as to pasteurization and aging.	(1)	Law
Montana	(1)	(1)	(1)	Regulation

See footnotes at end of table.

TABLE 3.--Continued

Jurisdiction	At plant, warehouse or distributor's establishment for sale at: Wholesale	At plant, warehouse or distributor's establishment for sale at: Retail	On premises where sold at retail	Requirements based on
Nebraska	(1)	(1)	(1)	Law
Nevada	(1)	(1)	Full marking required if placed in self-service counter. Marking not required if cut and handed to customer.	Law
New Hampshire	(3)	(3)	---	Regulation
New Jersey	Same as bulk, except name and address of packer or distributor may appear in place of name and address of manufacturer			Regulation
New Mexico	(3) (5)	(3) (5)	---	Regulation
New York	(1)	(1)	(1)	Law Regulation
	also same as bulk as to pasteurization and aging.			
North Carolina	(1)	(1)	(1)	Law Regulation
	also same as bulk as to pasteurization.			
North Dakota	(1)	(1)	(1)	Law
Ohio	(1) (4) (5)	(1) (4) (5)	(1) (4) (5)	Law
Oklahoma	(1)	(1)	(1)	Law
Oregon	Same as bulk except date of manufacture is not required.			Regulation
Pennsylvania	(1)	(1)	(1)	Law
Puerto Rico	(1) (4)	(1) (4)	(1) (4)	Regulation
Rhode Island	(3)	(3)	---	Regulation
South Carolina	(3)	(3)	---	Regulation
South Dakota	(1) (4)	(1) (4)	(1) (4)	Law Regulation
Tennessee	(1) (5) also variety	(1) (5) also variety	(1) (5) also variety	Law Regulation
Texas	(3)	(3)	---	Law Regulation
Utah	Same as bulk, except factory number not required.			Law
	(5)	(5)	(5)	
Vermont	(3)	(3)	---	Regulation
Virginia	(1) (4)	(1) (4)	(1) (4)	Law
Washington	(1) (5)	(1) (5)	(1) (5)	Law
	also same as bulk as to pasteurization.			
West Virginia	(3)	(3)	---	Law Regulation
	also same as bulk as to pasteurization.			
Wisconsin	Same as bulk, except factory number and date of manufacture not required on retail packages. If cut and wrapped by someone other than manufacturer, packager or distributor shall be shown.			Law Regulation
Wyoming	Same as bulk also same as bulk as to pasteurization and aging			Regulation

See footnotes at end of table.

(Footnotes for Table 3)

[1] Name of product, name and address of manufacturer or distributor, net weight of contents.
[2] Applicable only to cheese moving into interstate commerce.
[3] Follow regulations of Food and Drug Administration, U. S. Department of Health, Education and Welfare.
[4] Optional as to whether labeled as made from pasteurized milk.
[5] "Part-skim" or "Skim" cheese shall be so labeled, as the case may be.
[6] Under jurisdiction of Food and Drug Administration, U. S. Department of Health, Education and Welfare.
[7] The following cheeses in the form of slices or cuts in consumer-sized packages may contain not more than 0.2 percent by weight of sorbic acid, and if the cheese contains sorbic acid it shall be labeled "Sorbic acid added to retard mold growth" or "Sorbic acid added as preservative": (effective July 31, 1963, use of sorbates included--see Table 7)

Cheddar, Washed curd, Colby, Granular, Swiss, Emmentaler, Gruyere, Brick, Muenster, Edam, Gouda, Monterey, High moisture jack, Provolone, Caciocavallo, Asiago fresh, Semisoft, Semisoft part-skim, Spiced and Part-skim spiced.

[8] The following cheeses in the form of slices or cuts in consumer-sized packages may contain not more than 0.2 percent by weight of sorbic acid, and if the cheese contains sorbic acid it shall be labeled "Sorbic acid added to retard mold growth" or "Sorbic acid added as preservative":

Cheddar, Washed curd, Soaked curd, Colby, Granular, Swiss, Emmentaler, Gruyere, Brick, Muenster, Monterey, Monterey jack, Provolone, Caciocavallo, Asiago fresh, Asiago medium, Asiago old, Mozzarella, Semisoft and Semisoft part-skim.

[9] Cheddar cheese in the form of slices or cuts in consumer-size packages may contain not more than 0.2 percent by weight of sorbic acid, and if the cheese contains sorbic acid it shall be labeled "Sorbic acid added to retard mold growth" or "Sorbic acid added as a preservative."

TABLE 4.--COMPOSITION STANDARDS FOR VARIOUS NATURAL CHEESES

Jurisdiction	Asiago cheese						Blue cheese	
	Fresh		Medium		Old			
	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Milkfat in solids	Moisture
	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %
Federal	50.0	45.0	45.0	35.0	42.0	32.0	50.0	46.0
Alabama	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Arizona	---	---	---	---	---	---	---	---
Arkansas	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
California	50.0	45.0	45.0	35.0	42.0	32.0	50.0	46.0
Colorado	---	---	---	---	---	---	---	---
Connecticut	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---
Georgia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Hawaii	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Illinois	---	---	---	---	---	---	50.0	46.0
Indiana	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	---	---	---
Kentucky	(1)	(1)	(1)	(1)	(1)	(1)	50.0	46.0
Louisiana	---	---	---	---	---	---	---	---
Maine	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Michigan	---	---	---	---	---	---	---	---
Minnesota	50.0	45.0	45.0	35.0	42.0	32.0	50.0	46.0
Mississippi	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Missouri	---	---	---	---	---	---	---	---
Montana	---	---	---	---	---	---	---	---
Nebraska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Nevada	---	---	---	---	----	---	---	---
New Hampshire	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Mexico	50.0	45.0	45.0	35.0	42.0	32.0	50.0	46.0
New York	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
North Carolina	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
North Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Ohio	---	---	---	---	---	---	---	---
Oklahoma	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Oregon	---	---	---	---	---	---	50.0	46.0
Pennsylvania	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Carolina	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Tennessee	---	---	---	---	---	---	---	---
Texas	---	---	---	---	---	---	---	---
Utah	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Vermont	---	---	---	---	---	---	---	---
Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Washington	---	---	---	---	---	---	---	---
West Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Wisconsin	---	---	---	---	---	---	---	---
Wyoming	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)

See footnotes at end of table.

TABLE 4. --Continued

Jurisdiction	Brick cheese		Caciocavallo siciliano cheese		Camembert cheese	Cheddar cheese		Colby cheese	
	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Milkfat in solids	Milkfat in solids	Moisture	Milkfat in solids	Moisture
	Min. %	Max. %	Min. %	Max. %	Min. %	Min. %	Max. %	Min. %	Max. %
Federal	50.0	44.0	42.0	40.0	---	50.0	39.0	50.0	40.0
Alabama	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Arizona	---	---	---	---	---	50.0	---	---	---
Arkansas	(1)	(1)	(1)	(1)	---	50.0	39.0	(1)	(1)
California	50.0	44.0	[2] 42.0	[2] 40.0	50.0	50.0	39.0	50.0	42.0
Colorado	---	---	---	---	---	50.0	---	---	---
Connecticut	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	50.0	---	---	---
Georgia	(1)	(1)	(1)	(1)	---	50.0	---	(1)	(1)
Hawaii	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Illinois	50.0	44.0	---	---	---	50.0	39.0	50.0	40.0
Indiana	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	50.0	---	---	---
Kentucky	50.0	---	(1)	(1)	45.0	50.0	39.0	---	(1)
Louisiana	---	---	---	---	45.0	50.0	39.0	---	---
Maine	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Michigan	---	42.0	---	---	43.0	50.0	40.0	50.0	40.0
Minnesota	50.0	44.0	42.0	40.0	---	50.0	39.0	50.0	40.0
Mississippi	(1)	(1)	(1)	(1)	---	50.0	39.0	(1)	(1)
Missouri	---	---	---	---	45.0	50.0	39.0	---	---
Montana	---	---	---	---	---	50.0	39.0	---	---
Nebraska	(1)	42.0	(1)	(1)	---	50.0	38.0	(1)	(1)
Nevada	---	---	---	---	---	50.0	---	50.0	---
New Hampshire	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
New Mexico	50.0	44.0	42.0	40.0	50.0	50.0	39.0	50.0	40.0
New York	(1)	(1)	(1)	(1)	---	50.0	39.0	(1)	(1)
North Carolina	50.0	---	(1)	(1)	45.0	50.0	39.0	(1)	(1)
North Dakota	50.0	(1)	(1)	(1)	45.0	50.0	39.0	50.0	40.0
Ohio	---	---	---	---	---	50.0	39.0	50.0	40.0
Oklahoma	(1)	(1)	(1)	(1)	---	50.0	39.0	50.0	40.0
Oregon	50.0	44.0	---	---	---	50.0	39.0	50.0	40.0
Pennsylvania	---	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	(1)	---	50.0	39.0	(1)	(1)
South Carolina	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Tennessee	50.0	---	---	---	---	50.0	39.0	---	---
Texas	50.0	44.0	---	---	45.0	50.0	39.0	---	---
Utah	50.0	---	(1)	(1)	45.0	50.0	39.0	50.0	40.0
Vermont	---	---	---	---	---	(1)	(1)	---	---
Virginia	(1)	(1)	(1)	(1)	---	50.0	(1)	(1)	(1)
Washington	50.0	---	---	---	45.0	50.0	39.0	---	---
West Virginia	(1)	(1)	(1)	(1)	---	50.0	---	(1)	(1)
Wisconsin	50.0	[3] 43.0	---	---	---	50.0	[3] 39.0	50.0	[3] 39.0
Wyoming	(1)	(1)	(1)	(1)	---	50.0	39.0	(1)	(1)

See footnotes at end of table.

TABLE 4.--Continued

Jurisdiction	Cook cheese	Cream cheese			Edam cheese		Gammelost cheese	Gorgonzola cheese	
	Moisture	Milkfat in solids	Milkfat	Moisture	Milkfat in solids	Moisture	Moisture	Milkfat in solids	Moisture
	Max. %	Min. %	Min. %	Max. %	Min. %	Max. %	Max. %	Min. %	Max. %
Federal	80.0	---	33.0	55.0	40.0	45.0	52.0	50.0	42.0
Alabama	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Alaska	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Arizona	---	65.0	---	56.0	---	---	---	---	---
Arkansas	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
California	80.0	---	33.0	55.0	40.0	45.0	52.0	50.0	42.0
Colorado	---	---	---	---	---	---	---	---	---
Connecticut	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---	---
District of Columbia	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---	---
Georgia	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Hawaii	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Idaho	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Illinois	---	---	33.0	55.0	40.0	45.0	---	---	---
Indiana	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Iowa	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	---	---	---	---
Kentucky	(1)	65.0	---	(1)	(1)	(1)	(1)	(1)	(1)
Louisiana	(1)	---	---	---	---	---	---	---	---
Maine	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Maryland	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Massachusetts	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Michigan	---	---	---	---	43.0	---	---	---	---
Minnesota	80.0	---	33.0	55.0	40.0	45.0	52.0	50.0	42.0
Mississippi	(1)	65.0	---	(1)	(1)	(1)	(1)	(1)	(1)
Missouri	---	65.0	---	---	---	---	---	---	---
Montana	---	---	---	---	---	---	---	---	---
Nebraska	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Nevada	---	---	33.0	55.0	---	---	---	---	---
New Hampshire	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Jersey	(1)	65.0	---	---	(1)	(1)	(1)	(1)	(1)
New Mexico	80.0	---	33.0	55.0	40.0	45.0	52.0	50.0	42.0
New York	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
North Carolina	(1)	65.0	---	---	(1)	(1)	(1)	(1)	(1)
North Dakota	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Ohio	---	---	---	---	---	---	---	---	---
Oklahoma	(1)	---	33.0	55.0	(1)	(1)	(1)	(1)	(1)
Oregon	---	---	---	---	---	---	---	---	---
Pennsylvania	---	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---	---
Rhode Island	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Carolina	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Dakota	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Tennessee	---	65.0	---	---	---	---	---	---	---
Texas	---	---	33.0	55.0	---	---	---	---	---
Utah	(1)	65.0	---	---	(1)	(1)	(1)	(1)	(1)
Vermont	---	---	(1)	(1)	---	---	---	---	---
Virginia	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Washington	---	65.0	---	---	---	---	---	---	---
West Virginia	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Wisconsin	---	---	---	---	---	---	---	---	---
Wyoming	(1)	---	(1)	(1)	(1)	(1)	(1)	(1)	(1)

See footnotes at end of table.

TABLE 4. --Continued

Jurisdiction	Gouda cheese		Granular cheese		Gruyere cheese		Hard cheese	
	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Milkfat in solids	Moisture
	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %
Federal	46.0	45.0	50.0	39.0	45.0	39.0	50.0	39.0
Alabama	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Arizona	---	---	---	---	---	---	---	---
Arkansas	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
California	46.0	45.0	50.0	42.0	45.0	39.0	50.0	39.0
Colorado	---	---	---	---	---	---	---	---
Connecticut	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---
Georgia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Hawaii	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Illinois	46.0	45.0	---	---	---	---	---	---
Indiana	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	---	---	---
Kentucky	45.0	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Louisiana	---	---	---	---	---	---	---	---
Maine	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Michigan	---	---	---	---	---	---	---	---
Minnesota	46.0	45.0	50.0	39.0	45.0	39.0	50.0	39.0
Mississippi	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Missouri	45.0	---	---	---	---	---	---	---
Montana	---	---	---	---	---	---	---	---
Nebraska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Nevada	---	---	---	---	---	---	---	---
New Hampshire	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Mexico	46.0	45.0	50.0	39.0	45.0	39.0	50.0	39.0
New York	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
North Carolina	45.0	---	(1)	(1)	(1)	(1)	(1)	(1)
North Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Ohio	---	---	---	---	---	---	---	---
Oklahoma	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Oregon	---	---	50.0	39.0	45.0	39.0	---	---
Pennsylvania	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Carolina	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Tennessee	---	---	---	---	---	---	---	---
Texas	45.0	---	---	---	---	---	---	---
Utah	45.0	---	(1)	(1)	(1)	(1)	(1)	(1)
Vermont	---	---	---	---	---	---	---	---
Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Washington	45.0	---	---	---	---	---	---	---
West Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Wisconsin	---	---	50.0	[3] 39.0	---	---	---	---
Wyoming	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)

See footnotes at end of table.

TABLE 4. --Continued

Jurisdiction	Hard grating cheese		High Moisture Jack cheese			Limburger cheese		Monterey cheese	
	Milkfat in solids	Moisture	Milkfat in solids	Moisture		Milkfat in solids	Moisture	Milkfat in solids	Moisture
	Min. %	Max. %	Min. %	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %
Federal	32.0	34.0	50.0	>44.0	50.0	50.0	50.0	50.0	44.0
Alabama	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Arizona	---	---	---	---	---	---	---	---	---
Arkansas	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
California	32.0	34.0	50.0	---	50.0	50.0	50.0	50.0	44.0
Colorado	---	---	---	---	---	---	---	---	---
Connecticut	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---	---
Georgia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Hawaii	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Illinois	---	---	---	---	---	50.0	50.0	---	---
Indiana	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	---	---	---	---
Kentucky	(1)	(1)	(1)	(1)	(1)	50.0	(1)	(1)	(1)
Louisiana	---	---	---	---	---	50.0	---	---	---
Maine	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Michigan	---	---	---	---	---	---	---	---	---
Minnesota	32.0	34.0	50.0	44.0	<50.0	50.0	50.0	50.0	44.0
Mississippi	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Missouri	---	---	---	---	---	50.0	---	---	---
Montana	---	---	---	---	---	---	---	---	---
Nebraska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Nevada	---	---	---	---	---	---	---	---	---
New Hampshire	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Mexico	32.0	34.0	50.0	44.0	50.0	50.0	50.0	50.0	44.0
New York	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
North Carolina	(1)	(1)	(1)	(1)	(1)	50.0	---	(1)	(1)
North Dakota	(1)	(1)	(1)	(1)	(1)	50.0	(1)	(1)	(1)
Ohio	---	---	---	---	---	---	---	---	---
Oklahoma	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Oregon	---	---	(4)	(4)	(4)	---	---	50.0	44.0
Pennsylvania	---	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Carolina	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Tennessee	---	---	---	---	---	---	---	---	---
Texas	---	---	---	---	---	50.0	---	---	---
Utah	(1)	(1)	(1)	(1)	(1)	50.0	---	50.0	44.0
Vermont	---	---	---	---	---	---	---	---	---
Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Washington	---	---	---	---	---	50.0	---	---	---
West Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Wisconsin	---	---	---	---	---	50.0	---	---	---
Wyoming	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)

See footnotes at end of table.

TABLE 4.--Continued

Jurisdiction	Munster cheese		Pineapple cheese	Neufchatel cheese				Parmesan cheese	
	Milkfat in solids	Moisture	Milkfat in solids	Milkfat in solids	Milkfat		Moisture	Milkfat in solids	Moisture
	Min. %	Max. %	Min. %	Min. %	Min. %	Max. %	Max. %	Min. %	Max. %
Federal	50.0	46.0	---	---	20.0	<33.0	65.0	32.0	32.0
Alabama	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Arizona	---	---	---	---	---	---	---	---	---
Arkansas	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
California	50.0	46.0	---	(5)	(5)	(5)	(5)	32.0	32.0
Colorado	---	---	---	---	---	---	---	---	---
Connecticut	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---	---
Georgia	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Hawaii	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Illinois	50.0	46.0	---	---	---	---	---	32.0	32.0
Indiana	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	---	---	---	---
Kentucky	(1)	(1)	50.0	50.0	---	---	(1)	(1)	(1)
Louisiana	---	---	---	50.0	---	---	---	---	---
Maine	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Michigan	---	---	---	---	---	---	---	---	---
Minnesota	50.0	46.0	---	---	20.0	<33.0	65.0	32.0	32.0
Mississippi	(1)	(1)	---	50.0	---	---	---	(1)	(1)
Missouri	---	---	50.0	50.0	---	---	---	---	---
Montana	---	---	---	---	---	---	---	---	---
Nebraska	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Nevada	---	---	---	---	---	---	---	---	---
New Hampshire	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
New Mexico	50.0	46.0	---	---	20.0	33.0	65.0	32.0	32.0
New York	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
North Carolina	(1)	(1)	50.0	50.0	---	---	---	(1)	(1)
North Dakota	(1)	(1)	50.0	50.0	(1)	(1)	(1)	(1)	(1)
Ohio	---	---	---	---	---	---	---	---	---
Oklahoma	(1)	(1)	---	---	20.0	<33.0	65.0	(1)	(1)
Oregon	---	---	---	---	---	---	---	---	---
Pennsylvania	---	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
South Carolina	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Tennessee	---	---	---	---	---	---	---	---	---
Texas	---	---	50.0	50.0	---	---	---	---	---
Utah	(1)	(1)	50.0	50.0	(1)	(1)	(1)	(1)	(1)
Vermont	---	---	---	---	---	---	---	---	---
Virginia	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Washington	---	---	50.0	50.0	---	---	---	---	---
West Virginia	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)
Wisconsin	50.0	[3] 43.0	---	---	---	---	---	---	---
Wyoming	(1)	(1)	---	---	(1)	(1)	(1)	(1)	(1)

See footnotes at end of table.

TABLE 4. --Continued

Jurisdiction	Provolone cheese		Romano cheese		Roquefort cheese		Sap sago cheese	Swiss cheese	
	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Milkfat in solids	Moisture	Moisture	Milkfat in solids	Moisture
	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %	Max. %	Min. %	Max. %
Federal	45.0	45.0	38.0	34.0	50.0	45.0	38.0	43.0	41.0
Alabama	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Arizona	---	---	---	---	---	---	---	---	---
Arkansas	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
California	45.0	45.0	38.0	34.0	50.0	45.0	38.0	43.0	41.0
Colorado	---	---	---	---	---	---	---	---	---
Connecticut	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---	---
Georgia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Hawaii	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Illinois	45.0	45.0	38.0	34.0	50.0	45.0	---	43.0	41.0
Indiana	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Kansas	---	---	---	---	---	---	---	---	---
Kentucky	(1)	(1)	(1)	(1)	(1)	(1)	(1)	43.0	41.0
Louisiana	---	---	---	---	---	---	---	45.0	---
Maine	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Michigan	---	---	---	---	---	---	---	43.0	---
Minnesota	45.0	45.0	38.0	34.0	50.0	45.0	38.0	43.0	41.0
Mississippi	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Missouri	---	---	---	---	---	---	---	43.0	---
Montana	---	---	---	---	---	---	---	---	---
Nebraska	(1)	(1)	(1)	(1)	(1)	(1)	(1)	43.0	---
Nevada	---	---	---	---	---	---	---	---	---
New Hampshire	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
New Mexico	45.0	45.0	38.0	34.0	50.0	45.0	38.0	43.0	41.0
New York	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
North Carolina	(1)	(1)	(1)	(1)	(1)	(1)	(1)	45.0	---
North Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Ohio	---	---	---	---	---	---	---	---	---
Oklahoma	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Oregon	---	---	---	---	---	---	---	43.0	41.0
Pennsylvania	---	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Carolina	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Tennessee	---	---	---	---	---	---	---	---	---
Texas	---	---	---	---	---	---	---	45.0	---
Utah	(1)	(1)	(1)	(1)	(1)	(1)	(1)	43.0	---
Vermont	---	---	---	---	---	---	---	---	---
Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Washington	---	---	---	---	---	---	---	45.0	---
West Virginia	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)
Wisconsin	---	---	---	---	---	---	---	[8] 45.0	---
Wyoming	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)	(1)

See footnotes at end of table.

TABLE 4.--Continued

Jurisdiction	Semisoft cheese			Part-skim cheddar cheese		Part-skim spiced cheese	
	Milkfat in solids	Moisture	Moisture	Milkfat in solids		Milkfat in solids	
	Min. %	Min. %	Max. %	Min. %	Max. %	Min. %	Max. %
Federal	50.0	>39.0	50.0	---	---	20.0	<50.0
Alabama	(1)	(1)	(1)	---	---	(1)	(1)
Alaska	(1)	(1)	(1)	---	---	(1)	(1)
Arizona	---	---	---	---	---	---	---
Arkansas	(1)	(1)	(1)	---	---	(1)	(1)
California	50.0	39.0	50.0	30.0	<50.0	20.0	<50.0
Colorado	---	---	---	---	<50.0	---	---
Connecticut	(1)	(1)	(1)	---	---	(1)	(1)
Delaware	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	---	---	(1)	(1)
Florida	---	---	---	---	---	---	---
Georgia	(1)	(1)	(1)	---	---	(1)	(1)
Hawaii	(1)	(1)	(1)	---	---	(1)	(1)
Idaho	(1)	(1)	(1)	---	---	(1)	(1)
Illinois	---	---	---	---	---	---	---
Indiana	(1)	(1)	(1)	---	---	(1)	(1)
Iowa	(1)	(1)	(1)	---	---	(1)	(1)
Kansas	---	---	---	---	---	---	---
Kentucky	(1)	(1)	(1)	---	---	(1)	(1)
Louisiana	---	---	---	---	---	---	---
Maine	(1)	(1)	(1)	---	---	(1)	(1)
Maryland	(1)	(1)	(1)	---	---	(1)	(1)
Massachusetts	(1)	(1)	(1)	---	---	(1)	(1)
Michigan	---	---	---	---	---	---	---
Minnesota	50.0	>39.0	50.0	---	---	20.0	<50.0
Mississippi	(1)	(1)	(1)	---	---	(1)	(1)
Missouri	---	---	---	---	---	---	---
Montana	---	---	---	---	---	---	---
Nebraska	(1)	(1)	(1)	---	---	(1)	(1)
Nevada	---	---	---	---	---	---	---
New Hampshire	(1)	(1)	(1)	---	---	(1)	(1)
New Jersey	(1)	(1)	(1)	---	---	(1)	(1)
New Mexico	50.0	39.0	50.0	---	---	[6] 20.0	[6] 50.0
New York	(1)	(1)	(1)	---	---	(1)	(1)
North Carolina	(1)	(1)	(1)	---	---	(1)	(1)
North Dakota	(1)	(1)	(1)	---	---	(1)	(1)
Ohio	---	---	---	---	---	---	---
Oklahoma	(1)	(1)	(1)	---	---	(1)	(1)
Oregon	---	---	---	25.0	[7] 50.0	---	---
Pennsylvania	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	---	---	(1)	(1)
South Carolina	(1)	(1)	(1)	---	---	(1)	(1)
South Dakota	(1)	(1)	(1)	---	---	(1)	(1)
Tennessee	---	---	---	---	---	---	---
Texas	---	---	---	---	---	---	---
Utah	(1)	(1)	(1)	---	---	(1)	(1)
Vermont	---	---	---	---	---	(1)	(1)
Virginia	(1)	(1)	(1)	---	---	(1)	(1)
Washington	---	---	---	---	---	---	---
West Virginia	(1)	(1)	(1)	---	---	(1)	(1)
Wisconsin	---	---	---	---	---	---	---
Wyoming	(1)	(1)	(1)	---	---	(1)	(1)

See footnotes at end of table.

TABLE 4.--Continued

Jurisdiction	Semisoft part-skim cheese			Skim milk cheese	Soft ripened cheese	Spiced cheese	Washed curd cheese	
	Milkfat in solids		Moisture	Milkfat in solids	Milkfat in solids	Milkfat in solids	Milkfat in solids	Moisture
	Min. %	Max. %	Max. %	Max. %	Min. %	Min. %	Min. %	Max. %
Federal	45.0	<50.0	50.0	---	50.0	50.0	50.0	42.0
Alabama	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Alaska	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Arizona	---	---	---	<16.5	---	---	---	---
Arkansas	(1)	(1)	(1)	[9] <50.0	(1)	(1)	(1)	(1)
California	45.0	<50.0	50.0	<30.0	50.0	50.0	50.0	42.0
Colorado	---	---	---	<50.0	---	---	---	---
Connecticut	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Delaware	---	---	---	---	---	---	---	---
District of Columbia	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Florida	---	---	---	---	---	---	---	---
Georgia	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Hawaii	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Idaho	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Illinois	---	---	---	---	---	---	---	---
Indiana	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Iowa	(1)	(1)	(1)	(10)	(1)	(1)	(1)	(1)
Kansas	---	---	---	<50.0	---	---	---	---
Kentucky	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Louisiana	---	---	---	[9] <50.0	---	---	---	---
Maine	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Maryland	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Massachusetts	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Michigan	---	---	---	<50.0	---	---	---	---
Minnesota	45.0	<50.0	50.0	---	50.0	50.0	50.0	42.0
Mississippi	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Missouri	---	---	---	---	---	---	---	---
Montana	---	---	---	---	---	---	---	---
Nebraska	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Nevada	---	---	---	---	---	---	---	---
New Hampshire	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
New Jersey	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
New Mexico	45.0	50.0	50.0	<50.0	50.0	50.0	50.0	42.0
New York	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
North Carolina	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
North Dakota	(1)	(1)	(1)	---	(1)	(1)	50.0	42.0
Ohio	---	---	---	<50.0	---	---	50.0	42.0
Oklahoma	(1)	(1)	(1)	---	(1)	(1)	50.0	42.0
Oregon	---	---	---	[7] 25.0	---	---	50.0	42.0
Pennsylvania	---	---	---	---	---	---	---	---
Puerto Rico	---	---	---	---	---	---	---	---
Rhode Island	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
South Carolina	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
South Dakota	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Tennessee	---	---	---	<50.0	---	---	---	---
Texas	---	---	---	---	---	---	---	---
Utah	(1)	(1)	(1)	---	(1)	(1)	50.0	42.0
Vermont	---	---	---	---	---	---	---	---
Virginia	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Washington	---	---	---	(11)	---	---	---	---
West Virginia	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)
Wisconsin	---	---	---	---	---	---	50.0	[3] 39.0
Wyoming	(1)	(1)	(1)	---	(1)	(1)	(1)	(1)

[1] Follow Federal Food and Drug Standards.
[2] Uncured whole milk: Milkfat-in-solids, minimum 40.0 percent, Moisture maximum 52.0 percent; Uncured part-skim: Milkfat-in-solids, minimum 30.0 percent, moisture maximum 52.0 percent.
[3] Tolerance of 1.0 percent.
[4] See Monterey.
[5] Classified "Soft ripened cheese."
[6] Part-skim cheese: same composition.
[7] Moisture; maximum 39.0 percent.
[8] Tolerance of 2.0 percent.
[9] Moisture; more than 39.0 percent.
[10] Milkfat; less than 30.0 percent.
[11] Milkfat; less than 12.0 percent.

TABLE 4.--Continued

MISCELLANEOUS CHEESE

Half-Skim Cheddar

Washington: Milkfat-in-solids, not less than 25.0 percent, but less than 50.0 percent.
Utah: Milkfat-in-solids, not less than 30.0 percent.

Medium Skim Milk cheese

New York: Milkfat, not less than 13.0 percent.

Part-skim No. 1 cheese

Arizona: Milkfat-in-solids, not less than 30.0 percent.

Part-skim No. 2 cheese

Arizona: Milkfat-in-solids, less than 30.0 percent, but not less than 16.5 percent.

Quarter-skim Cheddar

Washington: Milkfat-in-solids, not less than 12.0 percent, but less than 25.0 percent.

Special skim milk cheese

New York: Milkfat, not less than 18.0 percent.
Utah: Milkfat, maximum, less than 30.0 percent.

Mozzarella (or Scamorza)

New York: Brined, milkfat, not less than 18.0 percent; moisture, more than 52.0 percent, but not more than 58.0 percent. Unbrined, if sold at retail within 24 hours after its manufacture, milkfat not less than 16.0 percent; moisture, not more than 65.0 percent.
California: Uncured; milkfat-in-solids, minimum 40.0 percent; moisture, maximum 52.0 percent.

Part-skim Mozzarella (or Part-skim Scamorza)

New York: Brined, milkfat, not less than 13.0 percent, but less than 18.0 percent; moisture, more than 52.0 percent, but not more than 60.0 percent. Unbrined, when sold at retail within 24 hours after manufacture, milkfat, not less than 11.0 percent; moisture, not more than 65.0 percent.
California: Uncured; milkfat-in-solids, minimum 30.0 percent; moisture, maximum 52.0 percent.

Ricotta

Minnesota and New York: Milkfat, not less than 11.0 percent; moisture, not more than 80.0 percent.
California: Moisture, not more than 80.0 percent.

Part-Skim Ricotta

Minnesota and New York: Milkfat, not less than 6.0 percent, not more than 11.0 percent; moisture, not more than 80.0 percent.

Runesten

Wyoming: Milkfat-in-solids, not less than 43.0 percent; moisture, not more than 41.0 percent.

Nuworld Cheese

Federal and Minnesota: Milkfat-in-solids, not less than 50.0 percent; moisture, not more than 46.0 percent.

Samsoe Cheese

Federal: Milkfat-in-solids, not less than 45.0 percent; moisture, not more than 41.0 percent.

TABLE 5.--MOISTURE, FAT AND SPECIFIED REQUIREMENTS FOR NAMED NATURAL CHEESE VARIETIES AND CLASSES, AS PROVIDED IN FEDERAL DEFINITIONS AND STANDARDS

[Code of Federal Regulations, Title 21, Part 19]

Name	Maximum % moisture	Minimum % fat in solids	Specified other requirements
Cheddar	39	50	Made from past. milk or held at least 60 days at not less than 35°F. Antimycotic agent permitted[1]; also hydrogen peroxide permitted with suitable catalase preparation to eliminate the hydrogen peroxide[2]
Cheddar for mfg	39	50	Same as above, except that milk is not pasteurized; curing not required and use of antimycotic agent not applicable.
Washed curd cheese	42	50	Made from past. milk or held at least 60 days at not less than 35°F. Antimycotic agent permitted[1]; also hydrogen peroxide permitted with suitable catalase preparation to eliminate the hydrogen peroxide.[2]
Washed curd for mfg	42	50	Same as above, except that milk is not past.; curing not required and use of antimycotic agent not applicable.
Colby	40	50	Same as Cheddar and Washed curd.
Colby for mfg	40	50	Same as Cheddar and Washed curd for manufacturing.
Granular, Stirred curd	39	50	Same as Cheddar, Washed curd and Colby.
Granular for mfg	39	50	Same as Cheddar, Washed curd and Colby for manufacturing.
Swiss, Emmentaler	41	43	Held for at least 60 days, holes or eyes developed throughout the cheese. Antimycotic agent permitted[1]; also hydrogen peroxide permitted with suitable catalase preparation to eliminate the hydrogen peroxide.[2] Authorized artificial color may be added. Milk may be bleached.[3] If milk is bleached, vitamin A addition required.[4]
Swiss for mfg	41	43	Held for at least 60 days; "eyes" not developed throughout entire cheese. Antimycotic agent not applicable.
Gruyere	39	45	Held for at least 90 days; contains small holes or "eyes." Antimycotic agent permitted.[1]
Samsoe	41	45	Held for at least 60 days at not less than 35° F. Small amount of eye formation of approximate uniform size of about 5/16 inch. Weight approximately 30 pounds; diameter approximately 17 inches; height approximately 4 inches.
Brick	44	50	Made from past. milk or held at least 60 days at not less than 35° F. Antimycotic agent permitted.[1]
Brick for mfg	44	50	Same as above, except holding not required and use of antimycotic agent not applicable.
Muenster	46	50	Made from past. milk; antimycotic agent permitted.[1]
Muenster for mfg	46	50	Milk not pasteurized; use of antimycotic agent not applicable.
Edam	45	40	Made from past. milk or held at least 60 days at not less than 35° F. Made in ball or loaf shapes, surface covered with red colored paraffin or other tightly adhering coating, colored red. Antimycotic agent permitted.[1]

See footnotes at end of table.

TABLE 5.--Continued

Name	Maximum % moisture	Minimum % fat in solids	Specified other requirements
Gouda	45	46	Made from past. milk or held at least 60 days at not less than 35° F. Made in shape of compressed sphere, compressed sides are parallel or flat. Surface may or may not be covered with red-colored paraffin or similar coating. Antimycotic agent permitted.[1]
Blue	46	50	Held for at least 60 days; bluish-green mold throughout the cheese, harmless artificial green or blue coloring in a quantity to neutralize natural yellow color in curd may be added. Milk may be bleached.[3] If milk is bleached, vitamin A addition required.[4]
Gorgonzola	42	50	Held for at least 90 days; bluish-green mold throughout the cheese, harmless artificial green or blue coloring in a quantity to neutralize natural yellow color in curd may be added. Milk may be bleached.[3] If milk is bleached, vitamin A addition required.[4] May be made from cow's milk, goat's milk or mixture of these. Loaves weigh 14-17 pounds.
Nuworld	46	50	Held at least 60 days; artificial green or blue coloring may be added to neutralize any natural yellow coloring in the curd. Creamy-white mold throughout the cheese.
Roquefort	45	50	Made from sheep's milk. Held for at least 60 days. Bluish-green mold throughout the cheese.
Limburger	50	50	Made from past. milk or held for at least 60 days at not less than 35° F.
Monterey, Monterey Jack	44	50	Made from past. milk; antimycotic agent permitted.[1]
High Moisture Jack	44 to <50	50	Made from past. milk; antimycotic agent permitted.[1]
Provolone	45	45	Made from past. milk or held for at least 60 days at not less than 35° F. Blue or green coloring may be added to neutralize any natural yellow coloring in the curd. Rennet, rennet paste or extract of rennet paste may be used. Milk may be bleached.[3] If bleached, vitamin A addition required.[4] Antimycotic agent permitted.[1] Name may include common name of the shape such as "Salami provolone." If not smoked, the name includes the words "not smoked."
Caciocavallo siciliano	40	42	Made from past. milk or held for at least 90 days at not less than 35° F. Made from cow's, sheep's, or goat's milk or a mixture of these. Artificial blue or green coloring may be added to neutralize any natural yellow coloring in the curd. Rennet, rennet paste or extract of rennet paste may be used. Antimycotic agent permitted.[1] When made solely from cow's milk the name is "Caciocavallo siciliano cheese." When made from sheep's or goat's milk or mixtures of one or both of these with cow's milk the name is followed by the words, "made from _____" the blank being filled in with the name or names of the milk used, in order of predominance by weight.
Parmesan, Reggiano	32	32	Held for at least 14 months; milk may be pasteurized. Milk may be bleached.[3] If bleached, vitamin A addition required.[4] Cheese has granular texture with hard brittle rind, grates readily.

See footnotes at end of table.

TABLE 5.--Continued

Name	Maximum % moisture	Minimum % fat in solids	Specified other requirements
Romano	34	38	Held for not less than 5 months. Artificial blue or green coloring may be added to neutralize any natural yellow coloring in the curd. Rennet, rennet paste, or extract of rennet paste may be added. It grates readily, has a granular texture and hard, brittle rind. Made from cow's, goat's or sheep's milk or mixture of these. Milk may be bleached.[3] If bleached, vitamin A addition required.[4] When made solely from cow's milk, the name is "Romano cheese made from cow's milk" and may be preceded by the word "Vaccino" or "Vacchino." When made solely from sheep's milk, the name is "Romano cheese made from sheep's milk" and may be preceded by the word "Pecorino." When made solely from goat's milk, the name is "Romano cheese made from goat's milk" and may be preceded by the word "Caprino." When a mixture of two or all of these is used, the name is "Romano cheese made from _____" the blank being filled in with the names of the milk used, in order of predominance by weight.
Asiago, fresh, soft	45	50	Held for not less than 60 days. Artificial blue or green coloring may be added to neutralize any natural yellow color in the curd. Milk may be bleached.[3] If bleached, vitamin A addition required.[4] Antimycotic agent permitted.[1]
Asiago, medium	35	45	Held for not less than 6 months. Other provisions same as Asiago fresh, except antimycotic agent not applicable.
Asiago, old	32	42	Held for not less than one year. Other provisions same as Asiago fresh, except antimycotic agent not applicable.
Cook, koch kaese	80	NS[5]	Cheese pasteurized during making process. Made from skim milk, concentrated skim milk, nonfat dry milk or a mixture of these which may be pasteurized. A culture of white mold may be added.
Sap sago	38	NS[5]	Held for not less than 5 months; made from skim milk. Buttermilk may be added; sour whey added to precipitate casein. Dried clover of the species melilotus coerulea is added. Cheese is shaped in truncated cones.
Gammelost	52	NS[5]	Cheese pasteurized during making process; made from skim milk.
Hard	39	50	Made from past. milk or held at least 60 days at not less than 35° F. Rennet, rennet paste or extract of rennet paste may be used. Made from cow's, goat's or sheep's milk or mixtures of these. The name "Hard cheese" is preceded or followed by the common or usual name if such has become recognized or by an arbitrary or fanciful name not false or misleading. When made from milk other than cow's milk, in whole or in part, the name includes statement "made from _____," the blank being filled in with the name or names of the milk used, in order of predominance by weight. Identity applies to all hard cheeses for which no specific identity has been prescribed.
Semisoft	>39 to 50	50	Name shall be designated as "Semisoft cheese." All other provisions same as for "hard" cheese. Antimycotic agent permitted.[1]

See footnotes at end of table.

TABLE 5.--Continued

Name	Maximum % moisture	Minimum % fat in solids	Specified other requirements
Semisoft part-skim.....	50	45 to <50	Name shall be designated as "Semisoft part-skim cheese." All other provisions same as "hard" cheese. Antimycotic agent permitted.[1]
Soft ripened.....	NS[5]	50	Name shall be designated as "Soft ripened cheese." All other provisions same as "hard" cheese.
Spiced.....	NS[5]	50	Contains one or more spices or spice oils except any which simulate flavor of any age or variety in an amount not less than 0.015 ounce per pound of cheese. Antimycotic agent permitted.[1] All other provisions same as "hard" cheese.
Part-skim spiced.....	NS[5]	20 to <50	Same as "spiced" cheese.
Hard grating.....	34	32	Held for at least 6 months. Name designated as "Hard grating cheese." All other provisions same as "hard" cheese.
Skim-milk cheese for mfg.....	50	NS[5]	Coated with blue-colored paraffin or other tightly adhering blue coating. Made from skim milk, concentrated skim milk, nonfat dry milk or mixtures of any of these. Proteins from the whey may be added.
Cream cheese.....	55	33[6]	Made from past. cream or mixtures with milk, skim milk, concentrated milk, concentrated skim milk and nonfat dry milk. Specified stabilizers may be added.[7]
Neufchatel.....	65	20 to <33[6]	Made from past. milk or a mixture of cream, milk, skim milk, concentrated milk, concentrated skim milk and nonfat dry milk. Specified stabilizers may be added.[7]

[1] In the form of slices or cuts in consumer-sized packages, may contain not more than 0.2 percent by weight of sorbic acid, potassium sorbate, sodium sorbate, or any combination of two or more of these. If added, the label shall bear the statement "_____ added to retard mold growth" or "_____ added as a preservative," the blank being filled in with the name or names of the mold-inhibiting ingredient or ingredients used.

[2] If the milk is treated with hydrogen peroxide, the amount of solution used shall be such that the weight of the hydrogen peroxide added thereby does not exceed 0.05 percent of the weight of the milk treated. The amount of catalase preparation used shall be such that the weight of the catalase added thereby does not exceed 20 parts per million of the weight of the milk treated.

[3] Milk may be bleached by the use of benzoyl peroxide or a mixture of benzoyl peroxide with potassium alum, calcium sulphate, and magnesium carbonate; the weight of the benzoyl peroxide is not more than 0.002 percent of the weight of the milk bleached and the weight of the potassium alum, calcium sulphate and magnesium carbonate singly or combined is not more than six times the weight of the benzoyl peroxide used. If milk bleached, label shall bear statement, "milk bleached with benzoyl peroxide."

[4] If the milk is bleached sufficient vitamin A is added to the curd to compensate for the vitamin A or its precursors destroyed in the bleaching process and artificial color is not used. Words or statements appearing on label showing optional ingredients used shall immediately and conspicuously precede or follow the name of the cheese without intervening written, printed or graphic matter.

[5] Not specified (NS).

[6] Fat on a "total weight" basis.

[7] When any of the specified stabilizers are added the label shall bear the statement, "_____ added" or "with added _____," the blank being filled in with the word or words "vegetable gum," "gelatin," "algin" or "propylene glycol alginate" or any combination as the case may be. Wherever the name "cream cheese" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

TABLE 6.--STANDARDS OF IDENTITY FOR PASTEURIZED PROCESS CHEESE AND RELATED PRODUCTS AS PROVIDED IN FEDERAL DEFINITIONS AND STANDARDS

[Code of Federal Regulations, Title 21, Part 19]

Item no.	Item	General name		
		Pasteurized process cheese (Section 19.750)	Pasteurized blended cheese (Section 19.751)	Pasteurized process cheese with fruits, vegetables or meats (Section 19.755)
1	Minimum percent fat in solids	One variety: Same as cheese used but in no case less than 47; except for Swiss 43, Gruyere 45. Two or more varieties: Not less than average of cheeses used but in no case less than 47; except for Gruyere and Swiss, 45.	One variety: Same as Past. process cheese. Two or more varieties: Same as Past. process cheese.	One variety: 1 percent less than specified for Past. process cheese. Two or more varieties: 1 percent less than specified for Past. process cheese.
2	Maximum percent moisture	One variety: 1 percent above moisture of cheese used but not over 43. Exceptions: Washed curd, Colby, 40; Swiss, Gruyere 44; Limburger, 51. Two or more varieties: 1 percent above average of cheese used but not over 43. Exceptions: Cheddar, Washed curd, Colby, Granular, 40; Swiss, Gruyere 44.	One variety: Same as Past. process cheese. Two or more varieties: Same as Past. process cheese, except if Cream or Neuf. used, not more than average of varieties used.	One variety: 1 percent more than specified for Past. process cheese. Two or more varieties: 1 percent more than specified for Past. process cheese.
3	Heat	Pasteurized	Pasteurized	Pasteurized
4	Emulsifier	Required[1]	---	Required[1]
5	Acid	Optional[2]	---	Optional[2]
6	Stablizer	---	---	---
7	Cheese ingredient	Any, except Cream, Neuf., Cottage, Creamed cottage, Cook, Hard grating, Semisoft part-skim, Part-skim spiced and Skim-milk cheese for manufacturing.[3]	Same as Past. process cheese except, Cream and Neuf., permitted if mixtures of two or more cheeses used.	Same as Pasteurized process cheese.
8	Other dairy ingredients	Cream optional[4]	Cream optional	Cream optional
9	Sweetening	---	---	---
10	Smk/flavor	Optional	Optional	Optional
11	Spice or flavoring	Optional[5]	Optional[5]	Optional[5]
12	Fruits, veg. or meats	---	---	Required[6]
13	Water	Optional	Optional	Optional
14	Salt	Optional	Optional	Optional
15	Coloring	Optional	Optional	Optional
16	Antimycotics	Optional[7]	Optional[7]	Optional[7]
17	Ingredient clause	Item no. 10, 11, 16	Item no. 10, 11, 16	Item no. 10, 11, 13, 16

See footnotes at end of table.

TABLE 6.--Continued

Item no.	Item	General name			
		Pasteurized process pimento (Section 19.760)	Past. blended cheese with fruits, or veg. or meats (Section 19.763)	Pasteurized process cheese food (Section 19.765)	Pasteurized process cheese food with fruits, vegetables, or meats[8] (Section 19.770)
1	Minimum percent fats in solids	49	One variety or two or more varieties: 1 percent less than standard for Past. blended cheese	23 (total fat)	22 (total fat)
2	Maximum percent Moisture	41	One variety: 1 percent more than standard for Past. blended cheese Two or more varieties: 1 percent more than standard for Past. blended cheese	44	44
3	Heat	Pasteurized	Pasteurized	Pasteurized	Pasteurized
4	Emulsifier	Required[1]	---	Optional[1]	Optional[1]
5	Acid	Optional[2]	---	Optional[2]	Optional[2]
6	Stabilizer	---	---	---	---
7	Cheese ingredient	Cheddar, Washed curd, Colby, Granular or any combination, and each of these for manufacturing.	Same as Pasteurized blended cheese.	Any, except Cream, Neuf., Cottage, Creamed cottage, Cook, Skim-milk cheese for mfg. and except Hard grating, Semisoft Part-skim, and Part-skim spiced are not used, alone or in combination with each other as cheese ingredient.[3 9]	Same as Pasteurized process cheese food.[9]
8	Other dairy ingredients	Cream optional	Cream optional	Cream, Milk, Skim milk, and cheese whey or any above with any water removed, albumin from cheese whey and Skim-Milk cheese for mfg.	Same as for pasteurized process cheese food.
9	Sweetening	---	---	---	---
10	Smk/flavor	---	Optional	Optional	Optional
11	Spice or flavoring	---	Optional[5]	Optional[5]	Optional[5]
12	Fruits, veg. or meats	Pimento only	Required[6]	---	Required[6]
13	Water	Optional	Optional	Optional	Optional
14	Salt	Optional	Optional	Optional	Optional
15	Coloring	Optional	Optional	Optional	Optional
16	Antimycotics	Optional[7]	Optional[7]	Optional[7]	Optional[7]
17	Ingredient clause	Item no. 16	Item no. 10, 11, 12, 16	Item no. 4, 5, 7, 8, 10, 11, 13, 14, 15, 16	Item no. 4, 5, 7, 8, and 10-16

See footnotes at end of table.

TABLE 6.--Continued

Item no.	Item	General name		
		Pasteurized process cheese spread[10] (Section 19.775)	Pasteurized cheese spread[10] (Section 19.776)	Pasteurized process cheese spread with fruits, vegetables, or meats[10] (Section 19.780)
1	Minimum percent fat	20	20	20
2	Maximum percent moisture	>44 + to 60	>44 + to 60	>44 + to 60
3	Heat	Pasteurized	Pasteurized	Pasteurized
4	Emulsifier	Required[1]	---	Required[1]
5	Acid	Optional[2]	Optional[2]	Optional[2]
6	Stabilizer	Optional[11]	Optional[11]	Optional[11]
7	Cheese ingredient	Any, except Skim-milk cheese for manufacturing and except that Cream, Neufchatel, Cottage, Creamed cottage, Cook, Hard grating, Semisoft part-skim and Part-skim spiced cheese are not used, alone or in combination with each other as cheese ingredient.[3 9]	Same as Pasteurized process cheese spread[9]	Same as Pasteurized process cheese spread[9]
8	Other dairy ingredients	Same as Pasteurized process cheese food	Same as Pasteurized process cheese food	Same as Pasteurized process cheese food
9	Sweetening	Optional[12]	Optional[12]	Optional[12]
10	Smk/flavor	Optional	Optional	Optional
11	Spice or flavoring	Optional[5]	Optional[5]	Optional[5]
12	Fruits, veg. or meats	---	---	Required[6]
13	Water	Optional	Optional	Optional
14	Salt	Optional	Optional	Optional
15	Coloring	Optional	Optional	Optional
16	Antimycotics	Optional[13]	Optional[13]	Optional[13]
17	Ingredient clause	Item no. 4-11 and 13-16	Item no. 5-11 and 13-16	Item no. 4-11 and 13-16

See footnotes at end of table.

TABLE 6.--Continued

Item no.	Item	General name		
		Pasteurized cheese spread with fruits, vegetables or meats[10] (Section 19.781)	Cream cheese with other foods[14] (Section 19.782)	Pasteurized Neufchatel cheese spread with other foods[10 14] (Section 19.783)
1	Minimum percent fat	20	27	20
2	Maximum percent moisture	>44 + to 60	60	65
3	Heat	Pasteurized	Optional	Required
4	Emulsifier	---	---	---
5	Acid	Optional[2]	---	Optional[2]
6	Stabilizer	Optional[11]	Optional[11]	Optional[11]
7	Cheese ingredient	Same as Pasteurized process cheese spread[3 9]	Cream cheese	Neufchatel cheese
8	Other dairy ingredients	Same as Pasteurized process cheese spread	---	Cream, milk, skim milk and cheese whey or any mixture of two or more of these, or any of the foregoing from which part of the water has been removed, and albumin from cheese whey.
9	Sweetening	Optional[12]	---	Optional[12]
10	Smk/flavor	Optional	---	---
11	Spice or flavoring	Optional[5]	---	---
12	Fruits, veg. or meats	Required[6]	Required[14]	Required[14]
13	Water	Optional	---	---
14	Salt	Optional	---	---
15	Coloring	Optional	Optional	Optional
16	Antimycotics	Optional[13]	---	---
17	Ingredient clause	Item no. 5-11 and 13-16	Item no. 6, 12, 15	Item no. 5, 6, 8, 9, 12, 15

See footnotes at end of table.

TABLE 6. --Continued

Item no.	Item	General name		
		Cold pack cheese, Club cheese Comminuted cheese (Section 19.785)	Cold pack cheese food (Section 19.787)	Cold pack cheese food with fruits, vegetables, or meats (Section 19.788)
1	Minimum percent fat in solids	One variety: Same as cheese used but not less than 47 percent, except Swiss not less than 43, Gruyere 45. Two or more varieties: Average of varieties used but not less than 47 percent, except Swiss and Gruyere not less than 45 percent.	23 (total fat)	22 (total fat)
2	Maximum percent moisture	One variety: Same as cheese used but if variety has no standard no water may be added. Two or more varieties: Average of varieties used but not over 42 percent, except American 39 percent.	44	44
3	Heat	---	---	---
4	Emulsifier	---	---	---
5	Acid	Optional[2]	Optional[2]	Optional[2]
6	Stabilizer	---	---	---
7	Cheese ingredient	Any made from pasteurized milk or held for not less than 60 days, except Cream, Neuf., Cottage, Creamed cottage, Hard grating, Semisoft part-skim, Part-skim spiced and Skim milk cheese for manufacturing.[3]	Any made from past. milk or held for not less than 60 days, except Cream, Neuf., Cottage, Creamed cottage, Cook, and Skim milk cheese for mfg. and except Semisoft Part-skim, Part-skim spiced and Hard grating may not be used, alone or in combination with each other as cheese ingredient.[3 9]	Same as Cold pack cheese food
8	Other dairy ingredients	---	Same as Pasteurized process cheese food.[15]	Same as Cold pack cheese food[15]
9	Sweetening	---	Optional[12]	Optional[12]
10	Smk/flavor	Optional	Optional	Optional
11	Spice or flavoring	Optional[5]	Optional[5]	Optional[5]
12	Fruits, vegetables or meats	---	---	Required
13	Water	Optional	Optional	Optional
14	Salt	Optional	Optional	Optional
15	Coloring	Optional	Optional	Optional
16	Antimycotics	Optional[13]	Optional[16]	Optional[16]
17	Ingredient Clause	Item no. 5, 10, 11, 16	Item no. 5, 7-11, 13-16	Item no. 5, 7-16

See footnotes at end of table.

(Footnotes for Table 6)

[1] The emulsifying agent is one or a mixture of the following: Monosodium phosphate, disodium phosphate, dipotassium phosphate, trisodium phosphate, sodium metaphosphate (sodium hexametaphosphate), sodium acid pyrophosphate, tetrasodium pyrophosphate, sodium citrate, potassium citrate, calcium citrate, sodium tartrate, and sodium potassium tartrate in such quantity that the weight of the solids of such emulsifying agents is not more than 3 percent of the weight of the pasteurized process cheese. (Effective October 19, 1963, sodium aluminum phosphate also included).

[2] An acidifying agent consisting of one or more of the following: A vinegar, lactic acid, citric acid, acetic acid, and phosphoric acid, in such quantity that the pH of the pasteurized process cheese is not below 5.3 for Sections 19.750, 19.755, and 19.760 (of the Code of Federal Regulations, Title 21, Part 19); not below 5.0 for Sections 19.765 and 19.770; not below 4.0 for Sections 19.775, 19.776, 19.780 and 19.781; and not below 4.5 for Sections 19.785, 19.787, and 19.788.

[3] For the purpose of Sections 19.750, 19.751, 19.755, 19.763 and 19.785, the weight of each variety of cheese in a product made from two varieties of cheese is not less than 25 percent of the total weight of both, except that the weight of Blue cheese, Nuworld cheese, Roquefort cheese, or Gorgonzola cheese, is not less than 10 percent of the total weight of both, and the weight of Limburger cheese is not less than 5 percent of the total weight of both.

The weight of each variety of cheese in a product made from three or more varieties of cheese is not less than 15 percent of the total weight of all, except that the weight of Blue cheese, Nuworld cheese, Roquefort cheese, or Gorgonzola cheese is not less than 5 percent of the total weight of all, and the weight of Limburger cheese is not less than 3 percent of the total weight of all.

These limits do not apply to the quantity of Cheddar cheese, Washed curd cheese, Colby cheese and Granular cheese in mixtures which are designated "American cheese." Such mixtures are considered as one variety of cheese for the purpose of these Sections. For the purpose of Sections 19.765, 19.770, 19.775, 19.776, 19.780, 19.781, 19.787 and 19.788, the above limits apply. EXCEPT that the weight of Limburger in a product made from two varieties is not less than 10 percent of the total weight of both and EXCEPT that the weight of Limburger in a product made from three or more varieties is not less than 5 percent of the total weight of all.

[4] Cream, if used, shall be in such quantity that the weight of the fat derived therefrom is less than 5 percent of the weight of the pasteurized process cheese.

[5] Except spices which simulate the flavor of a cheese of any age or variety.

[6] It contains one or any mixture of two or more of the following: any properly prepared cooked, canned or dried fruit; any properly prepared cooked, canned or dried vegetable; any properly prepared cooked or canned meat.

[7] If the cheese product is in sliced or cut form in consumer-sized packages, it may contain not more than 0.2 percent by weight of sorbic acid, potassium sorbate, sodium sorbate, or any combination of two or more of these or not more than 0.3 percent by weight of sodium propionate, calcium propionate, or a combination of sodium propionate and calcium propionate.

[8] If the only vegetable ingredient is pimento and no meat or fruit ingredients is used, and the weight of the solids of such pimento is not less than 0.2 percent of the weight of the finished food, the name of this food is "Pimento Pasteurized Process Cheese Food" or "Pasteurized Process Pimento Cheese Food."

[9] Cheese ingredient must be at least 51 percent by weight of the finished product.

[10] The product is spreadable at 70° F.

[11] One or a mixture of the following stabilizers: Carob bean gum, gum karaya, gum tragacanth, guar gum, gelatin, sodium carboxy methylcellulose (cellulose gum), carrageen, oat gum, algin (sodium alginate), and algin derivative (propylene glycol ester of alginic acid), in an amount not to exceed 0.8 percent of the weight of the finished product. Carob bean gum, gum karaya, gum tragacanth, guar gum, and oat gum may be designated as "vegetable gum" or "vegetable gums."

[12] A sweetening agent consisting of one or more of the following: Sugar, dextrose, corn sugar, corn sirup, corn sirup solids, glucose sirup, glucose sirup solids, maltose, malt sirup, and hydrolyzed lactose, except, "Pasteurized Neufchatel Cheese Spread with Other Foods" in which case the sweetening agent may consist of one or more of the following: Sugar, dextrose, corn sirup, corn sirup solids, glucose sirup, glucose sirup solids, maltose, malt sirup, and hydrolyzed lactose.

[13] Consumer size packages may contain not more than 0.2 percent by weight of sorbic acid.

[14] One or a mixture of two or more properly prepared foods (except other cheeses) such as fresh, cooked, canned or dried fruits or vegetables; cooked or canned meats; relishes, pickles or other foods suitable for blending with cream cheese. The amount of the added food or foods must be sufficient to so differentiate the mixture that it does not simulate the cheese used.

[15] All optional dairy ingredients used are pasteurized or made from products which have been pasteurized.

[16] Consumer size packages may contain not more than 0.2 percent by weight of sorbic acid, or not more than 0.3 percent by weight of sodium propionate, calcium propionate or a combination of sodium and calcium propionate.

NAMES AND LABEL REQUIREMENTS FOR PASTEURIZED PROCESS CHEESE AND RELATED PRODUCTS BASED ON FEDERAL STANDARDS

[Code of Federal Regulations, Title 21, Part 19]

(See Notes on pages 33-35)

Section 19.750 -- Pasteurized Process Cheese

Name 1 - Single Variety

The name is "Pasteurized Process . . . . Cheese," the blank being filled in with the name of the variety of cheese used.

2 - Two or More Varieties

The name is --
"Pasteurized Process . . . . and . . . . cheese," or
"Pasteurized Process . . . . blended with . . . cheese," or
"Pasteurized Process Blend of . . . and . . . Cheese,"
the blanks being filled in with the names of the varieties of cheese used, in order of predominance by weight,

:EXCEPT, if made from Gruyere cheese and Swiss cheese, and the weight of the Gruyere cheese is not less than 25% of the weight of both, it may be designated "Pasteurized Process Gruyere Cheese," - and

EXCEPT, if the "Pasteurized Process Cheese" is smoked or made from cheeses which have been smoked the word "smoked" shall precede or follow the name of the product, - and

EXCEPT, items A and B.

Label Statement of Ingredients -- Items C, D, E, F, and G.

Section 19.751 -- Pasteurized Blended Cheese

Name Same as Section 19.750, except word "Blended" is substituted for word "Process."

Label Statement of Ingredients -- Items C, D, E, F, and G.

Section 19.755 -- Pasteurized Process Cheese with Fruits, Vegetables or Meats

Name Same as Section 19.750,

EXCEPT, the name there specified is followed by the term "with...," the blank being filled in with the common or usual name or names of the fruits, vegetables or meats used, in order of predominance by weight.

Label Statement of Ingredients -- Items C, D, E, F, and G.

Section 19.760 -- Pasteurized Process Pimento Cheese

Name Pasteurized Process Pimento Cheese

Label Statement of Ingredients -- Item G

Section 19.763 -- Pasteurized Blended Cheese with Fruits, Vegetables or Meats

Name Same as Section 19.751.

EXCEPT, that the name there specified is followed by the term "with . . . .," the blank being filled in with the common or usual name or names of the fruits, vegetables, or meats used, in order of predominance by weight.

Label Statement of Ingredients -- Items C, D, E, F, and G.

Section 19.765 -- Pasteurized Process Cheese Food

Name Pasteurized Process Cheese Food

EXCEPT, that if the pasteurized process cheese food is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, B, C, D, E, F, G, H, I, J, M, N, O, and R.

Section 19.770 -- Pasteurized Process Cheese Food with Fruits, Vegetables or Meats

Name "Pasteurized Process Cheese Food with . . . .," the blank being filled in with the common or usual name or names of the fruits, vegetables or meats used, in order of predominance by weight, and

EXCEPT, that if pimento is the only vegetable added, and the weight of the solids of such pimentos is not less than 0.2 percent of the weight of the finished food, and no other fruits, vegetables, or meats are used the name is -- "Pimento Pasteurized Process Cheese Food" or "Pasteurized Process Pimento Cheese Food" and

EXCEPT, that if the product is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, B, C, D, E, F, G, H, I, J, M, N, O, and R.

Section 19.775 -- Pasteurized Process Cheese Spread

Name Pasteurized Process Cheese Spread

EXCEPT, that if the pasteurized process cheese spread is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, B, C, D, E, F, H, I, J, K, M, N, O, P, Q, R, and T.

Section 19.776 -- Pasteurized Cheese Spread

Name Pasteurized Cheese Spread

EXCEPT, that if the pasteurized cheese spread is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, B, C, D, E, F, H, J, K, M, N, O, P, Q, R, and T.

Section 19.780 -- Pasteurized Process Cheese Spread with Fruits, Vegetables or Meats

Name "Pasteurized Process Cheese Spread with . . . .," the blank being filled in with the name or names of the fruits, vegetables, or meats used, in order of predominance by weight,

EXCEPT, that if the product is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, B, C, D, E, F, H, I, J, K, M, N, O, P, Q, R, and T.

Section 19.781 -- Pasteurized Cheese Spread with Fruits, Vegetables or Meats

Name "Pasteurized Cheese Spread with . . . .," the blank being filled in with the name or names of the fruits, vegetables, or meats used, in order of predominance by weight,

EXCEPT, that if the product is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, B, C, D, E, F, H, J, K, M, N, O, P, Q, R, and T.

Section 19.782 -- Cream Cheese with Other Foods

Name "Cream Cheese with . . . ." or "Cream Cheese and . . . .," the blank being filled in with the common or usual name or names of the fruits, vegetables, or meats, or other foods added, in order of predominance by weight.

Label Statement of Ingredients -- Item P, and if artificial coloring is used, the label shall bear the statement "artificially colored,"
EXCEPT, that if the food added to the cream cheese is the only portion artificially colored, the label shall bear the statement ". . . . artificially colored," the blank being filled in with the name or names of the food so colored.

Section 19.783 -- Pasteurized Neufchatel Cheese Spread with other Foods

Name "Pasteurized Neufchatel Cheese Spread with . . . ."or "Pasteurized Neufchatel Cheese Spread and . . . ., "the blank being filled in with the common names of the foods added, in order or predominance by weight.

Label Statement of Ingredients -- Items H, J, P, Q, and S. If artificial coloring is used, the label shall bear the statement "artificially colored," EXCEPT, that if the food added to the Neufchatel cheese is the only portion artificially colored, the label shall bear the statement ". . . . artificially colored," the blank being filled in with the name or names of the foods so colored.

Section 19.785 -- Cold-Pack Cheese, Club Cheese, Comminuted Cheese

Name "Cold-Pack . . . . Cheese" or ". . . . Club Cheese" or "Comminuted . . . . Cheese," the blanks being filled in with the name or names of the varieties of cheese used, in order of predominance by weight.

EXCEPT, if the Cold-Pack cheese is smoked the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, C, D, E, F, L, and T.

Section 19.787 -- Cold-Pack Cheese Food

Name Cold-Pack Cheese Food

EXCEPT, that if the "Cold-Pack Cheese Food" is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, C, D, E, F, H, J, K, M, N, O, Q, R, and U.

Section 19.788 -- Cold-Pack Cheese Food with Fruits, Vegetables or Meats

Name "Cold-Pack Cheese Food with . . . . ," the blank being filled in with the common or usual name or names of the fruits, vegetables, or meats used, in order of predominance by weight,

EXCEPT, that if the product is smoked, the word "smoked" shall precede or follow the name of the product.

Label Statement of Ingredients -- Items A, C, D, E, F, H, J, K, M, N, O, Q, R, and U.

NOTES

The following apply to the names and label statements of the ingredients for "Pasteurized Process Cheese and Related Products" as provided in the Federal Definitions and Standards of Identity for such products. Some of the requirements apply to one or more of the various products included in the definition for "Pasteurized Process Cheese and Related Products" and accordingly have been set forth and reference made to them by letter designation under each specific definition or standard.

A- If the cheese used is Cheddar, Washed curd, Colby, Granular or a mixture of two or more of these, the cheese may be designated "Pasteurized Process American Cheese or Cheese Food or Cheese Spread" as applicable. If Cheddar, Washed curd, Colby, Granular or a mixture of two or more of these is combined

with other varieties of cheese in the cheese ingredient, any of such cheeses or such mixture may be designated as "American Cheese."

B- Cheddar cheese for manufacturing, Washed curd cheese for manufacturing, Colby cheese for manufacturing, Granular cheese for manufacturing, Brick cheese for manufacturing and Swiss cheese for manufacturing are considered as Cheddar cheese, Washed curd cheese, Colby cheese, Granular cheese, Brick cheese and Swiss cheese, respectively.

C- If the product is made from cheeses which have been smoked, the word "smoked" shall precede or follow the name of the cheese ingredient which was smoked.

D- If the product contains a substance prepared by condensing or precipitating wood smoke, the label shall bear the term "with added . . . .," the blank being filled in with the common or usual name of such ingredient.

E- If the product contains spice the label shall bear the term "spiced," or "spice added," or "with added spice," or in lieu of the word "spice," the common or usual name of the spice.

F- If the product contains added flavoring, the label shall bear the term "flavoring added," "with added flavoring," or "flavored with . . . .," the blank being filled in with the common or usual name of the flavoring; if the flavoring is artificial the word "artificial" shall precede the word "flavoring," or the word "artificially" shall precede the term "flavored with . . . ."

G- If the product contains an optional mold-inhibiting ingredient as specified, the label shall bear the statement". . . . added to retard mold growth" or ". . . . added as a preservative," the blank being filled in with the name or names of the mold-inhibiting ingredient or ingredients used.

H- The label shall bear the name of any optional dairy ingredient (other than cheese) used.

I- If it contains an emulsifying agent, the label shall bear the name of the agent used.

J- If it contains an acidifying agent, the label shall bear the name of the ingredient used.

K- If the optional acidifying agent is used so that the pH is less than 5.0, there shall appear after its name the words "A Chemical Preservative." In case vinegar is the only acidifying agent added it shall be considered to be acetic acid when the pH of the finished food is less than 5.0. In case vinegar and other acidifying agents are used and the pH of the finished food is less than 5.0, the name of the acidifying agents other than vinegar shall be followed by the statement "A Chemical Preservative."

L- If it contains an added acidifying agent, the label shall bear the statement ". . . . added as a chemical preservative, " the blank being filled in with the name or names of the acidifying agents used.

M- If it contains added water the label shall bear the word "water."

N- If it contains added salt the label shall bear the word "salt."

O- If it contains added artificial coloring the label shall bear the statement "artificially colored" or "contains artificial color."

P- If the product contains a stabilizer the label shall bear the name or names of such ingredient used except that carob bean gum, guar gum, karaya gum, tragacanth gum and oat gum may be designated as "vegetable gum" or "vegetable gums."

Q- If the product contains a sweetening agent the label shall bear the name of the optional agent used.

R- The common or usual name of the cheese used.

S- If an optional acidifying agent is used so that the pH of the finished food is less than 4.2, there shall appear after its name the words "A Chemical Preservative." In case vinegar is the only acidifying agent added, it shall be considered to be acetic acid when the pH of the finished food is less than 4.2. In case vinegar and other acidifying agents are used and the pH of the finished food is less than 4.2, only the name or names of the acidifying agents other than vinegar shall be followed by the statement "A Chemical Preservative."

T- If sorbic acid is added to consumer-size packages, the label shall bear the statement "Sorbic acid added to retard mold growth" or "Sorbic acid added as a preservative."

U- If sorbic acid, or sodium propionate, calcium propionate, or a combination of sodium propionate and calcium propionate, is added to consumer-size packages, the label shall bear the statement ". . . . added to retard mold growth" or ". . . . added as a preservative," the blank being filled in with the name or names of the substance or substances used.

Statement of General Policy of Interpretation

[Code of Federal Regulations, Title 21, Section 3.19]

Notice to manufacturers, packers and distributors of pasteurized process cheese, pasteurized blended cheese, pasteurized process cheese food, pasteurized process cheese spread, and related foods. (a) Definitions and standards of identity have recently been promulgated under the authority of the Federal Food, Drug, and Cosmetic Act for a number of foods made in part from cheese, including pasteurized process cheese; pasteurized process cheese with fruits, vegetables or meats; pasteurized blended cheese; pasteurized process cheese food; pasteurized process cheese spread, and related foods. There standards prescribe the name for each such food. The Act requires that this name appear on the label. Many of these names consist of several words. In the past it has been the practice of some manufacturers to subordinate the words "pasteurized," "blended," "process," "food," and "spread" to give undue prominence to the word "cheese" and to words naming the variety of cheese involved.

(b) When placing the names of these foods on labels so as to comply with the requirements of section 403 (a), (f), and (g) of the Act, all the words forming the name specified by a definition and standard of identity should be given equal prominence. This can readily be accomplished by printing the specified name of the food in letters of the same size, color, and style of type, and with the same background.

(c) Where the names of optional ingredients are required to appear on the label, the designations of all such ingredients should be given equal prominence. The names of the optional ingredients should appear priminently and conspicuously but should not be displayed with greater prominence than the name of the food. The word "contains" may precede the names of the optional ingredients, and when so used will not be considered as intervening printed matter between name of food and name of optional ingredients required to be placed on the label.

(d) Where a manufacturer elects to include a label statement of fat and moisture content, the declaration should be on the basis of the food as marketed. A fat declaration on a moisture-free basis is likely to be misleading, and should not be used in labeling.

DEFINITIONS AND STANDARDS OF IDENTITY AND LABELING REQUIREMENTS FOR PASTEURIZED PROCESS CHEESE AND RELATED PRODUCTS, BY STATES

Alabama. - Follow Federal Food and Drug requirements.

Alaska. - Follow Federal Food and Drug requirements.

Arizona. - "Pasteurized cheese" or "pasteurized-blended cheese" means the clean, sound pasteurized product made by combining one or more lots of cheese into a homogeneous mass with the aid of heat and water.

Pasteurized cheese or pasteurized-blended cheese bearing a varietal name shall be made from cheese of the variety indicated and conforming to the requirements for fat and moisture prescribed for cheese of that variety. The standards for composition for pasteurized cheese, pasteurized-blended cheese, emulsified cheese and process cheese shall be fixed by the dairy commissioner and shall conform to those prescribed by the Secretary of the U.S. Department of Agriculture.

The cheese shall be plainly and legibly labeled as to contents, class, name of manufacturer, and net weight.

Arkansas. - Varieties, types and kinds of milk and dairy products not defined in the Arkansas Dairy Law may be marketed under standards of composition by the Food and Drug Administration of the U.S. Department of Health, Education and Welfare or that may be promulgated by the State Health Officer under authority vested in him to make and promulgate rules and regulations.

California. - The composition standards for pasteurized process cheese and related products are the same as the Federal Food and Drug requirements, except no provision is made for weight limitation for certain varieties where two or more varieties are used.

The labeling provisions are the same as the Federal Food and Drug requirements.

Colorado. - Follow Federal Food and Drug requirements.

Connecticut. - Follow Federal Food and Drug requirements.

Delaware. - Follow Federal Food and Drug requirements.

District of Columbia. - Under jurisdiction of Federal Food and Drug Administration.

Florida. - Follow Federal Food and Drug requirements.

Georgia. - Follow Federal Food and Drug requirements.

Hawaii. - Follow Federal Food and Drug requirements.

Idaho. - Follow Federal Food and Drug requirements.

Illinois. - A cheese product obtained by pasteurizing, mixing, blending and uniting with the aid of heat cheese of different lots, sizes, forms, weight, flavors, age and quality, different fat and moisture content, said pasteurized or blended cheese may contain added seasoning, water, harmless coloring matter and an added harmless emulsifying agent, i.e., disodium phosphate, sodium citrate, or similar harmless substances, or mixtures of the same, but pasteurized or blended American cheese shall contain not less than 50 percent of butterfat in the water free substance and not

more than 40 percent of moisture; pasteurized or blended Swiss cheese shall contain not less than 43 percent butterfat in the water-free substance and not more than 44 percent of moisture; and pasteurized or blended Brick cheese shall contain not less than 50 percent of butterfat in the water-free substance and not more than 43 percent of moisture.

The label of such pasteurized or blended cheese or the container thereof must bear either the words "Pasteurized Process" or the words "Pasteurized Blended," and the true name of the product; also, the name and address of the manufacturer, or the name and address of the packer or distributor and the net weight.

Indiana. - Follow Federal Food and Drug requirements.

Iowa. - Follow Federal Food and Drug requirements for standards.

The label shall bear the true name of the product, the net weight, and the name and place of business of the manufacturer, packer, importer, dispenser, distributor, or dealer.

Kansas. - Follow Federal Food and Drug requirements.

Kentucky. - Follow Federal Food and Drug requirements.

Louisiana. - Pasteurized cheese-Pasteurized blended cheese is the pasteurized cheese product made by comminuting and mixing, with the aid of heat and water, one or more lots of cheese into a homogeneous plastic mass. The unqualified name "Pasteurized Cheese," "Pasteurized-blended Cheese" is understood to mean pasteurized Cheddar Cheese, pasteurized-blended Cheddar Cheese, and applies to a product which conforms to the standard of Cheddar Cheese. Pasteurized cheese, pasteurized-blended cheese, bearing a varietal name, is made from cheese of the variety indicated by the name and conforms to the limits for fat and moisture for cheese of that variety.

Process cheese is the modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous plastic mass, with the aid of heat, with or without the addition of water, and with the incorporation of not more than 3 percent of a suitable emulsifying agent. The name "process cheese" unqualified is understood to mean Cheddar Cheese, and applies to a product which contains not more than 40 percent of water and, in the water-free substance, not less than 50 percent of milk fat. Process cheese, qualified by a varietal name, is made from cheese of the variety indicated by the name and conforms to the limits for fat and moisture for cheese of that variety.

The label shall bear the name of the product, the name and place of business of the manufacturer, packer, seller, or distributor, and the net weight.

Maine. - Follow Federal Food and Drug requirements.

Maryland. - Follow Federal Food and Drug requirements.

Massachusetts. - Follow Federal Food and Drug requirements.

Michigan. - No specific standards or labeling requirements, generally follow Federal Food and Drug requirements.

Minnesota. - Standards and labeling requirements same as Federal Food and Drug.

Mississippi. - Follow Federal Food and Drug requirements.

Missouri. - "Process cheese" is the modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous, plastic mass, with the aid of heat, with or without the addition of water, and with the incorporation of not more than 3

percent of a suitable emulsifying agent. The name "process cheese," unqualified, is understood to mean Cheddar cheese, and applies to a product which contains not more than 40 percent of water and, in the water-free substance, not less than 50 percent of milk fat. Process cheese, qualified by a varietal name is made from cheese of the variety indicated by the name, and conforms to the limits for fat and moisture for cheese of that variety.

The label shall contain the common name of the product, the word "pasteurized," the name and place of business of the manufacturer, packager or distributor, or an equivalent symbol or identifying number imprinted on or attached to it, and statement of quantity of contents.

Montana. - Follow Federal Food and Drug requirements.

Nebraska. - Follow Federal Food and Drug requirements.

Nevada. - Follow Federal Food and Drug requirements.

New Hampshire. - Same as Federal Food and Drug requirements.

New Jersey. - "Processed cheese" shall mean cheese, cheese foods or cheese spreads made from various types of Cheddar cheese, which have been mixed, blended, heated, melted, and thereafter poured into moulded packaged forms.

The label shall indicate the common name of the cheese, the word "pasteurized," name of manufacturer and place of manufacture, provided that where cheese is manufactured or packaged for a distributor, the name and address of the packer or distributor may appear in lieu of the name and address of the manufacturer.

In the case of blended cheese of the Cheddar type which is made by mixing different lots of aged cheese and which has not been pasteurized or given on equivalent heat treatment a statement on the label that all of the cheese in the blend is at least 60 days old may be used in lieu of the date of manufacture.

New Mexico. - No composition standards for pasteurized process cheese and related products.

The label shall bear a statement showing the common name of the product, name and address of the manufacturer, packer or distributor, and the net weight.

New York. - The composition standards for pasteurized process cheese and related products are the same as the Federal Food and Drug requirements.

The label shall bear the name and address of the manufacturer, packer or distributor, the name of the product and if it is one for which there is no standard, the ingredients must be listed, and a statement of the net weight.

North Carolina. - Pasteurized cheese, pasteurized-blended cheese, is the pasteurized product made by comminuting and mixing, with the aid of heat and water, one or more lots of cheese into a homogeneous, plastic mass. The name "pasteurized cheese," "pasteurized-blended cheese," unqualified, is understood to mean pasteurized Cheddar cheese, pasteurized-blended Cheddar cheese and applies to a product which conforms to the standard for Cheddar cheese. Pasteurized cheese, pasteurized-blended cheese, bearing varietal name, is made from cheese of the variety indicated by the name and conforms to the limits for fat and moisture for cheese of that variety.

Emulsified cheese, "process cheese," is the modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous, plastic mass, with the aid of heat, with or without the addition of water, and with the incorporation of not more than 3 percent of a suitable emulsifying agent. The name "emulsified cheese," Process cheese," unqualified, is understood to mean emulsified Cheddar cheese, Process Cheddar cheese, and applies to a product which contains not more than 40 percent of water and, in the water-free substance, not less than 50 percent

of milk fat. Emulsified cheese, process cheese, qualified by a varietal name, is made from cheese of the variety indicated by the name, and conforms to the limits for fat and moisture for cheese of that variety.

The label shall show the common or usual name of the product, name and place of business of the manufacturer, packer, or distributor, and the net weight.

North Dakota. - Follow Federal Food and Drug requirements.

Ohio. - Follow Federal Food and Drug requirements.

Oklahoma. -Follow Federal Food and Drug requirements.

Oregon. - Follow Federal Food and Drug requirements.

Pennsylvania. - The composition standards for pasteurized process cheese and related products are the same as the Federal Food and Drug requirements.

The label shall bear a statement showing the name and address of the manufacturer or packer, dealer or distributor, preceded by the words, "manufactured by," or "packed by" or "distributed by" or "packed for" as the case may be or followed by the word "manufacturer," or "packer," or "wholesale dealer" or "distributor," as the case may be, or a code marking in lieu thereof; and the common or usual name of the product, and net weight.

Puerto Rico. - Follow Federal Food and Drug requirements.

Rhode Island. - Follow Federal Food and Drug requirements.

South Carolina. - Follow Federal Food and Drug requirements.

South Dakota. - Follow Federal Food and Drug requirements.

Tennessee. - Pasteurized process cheese food is the pasteurized product prepared by comminuting and mixing one or more lots or varieties of cheese into a homogenous plastic mass with the aid of heat and with or without added water and may contain added solids derived from milk. It shall conform to the definitions and standards promulgated by the commissioner, and may contain approved acids, sugars, seasoning, and emulsifying agents in amounts specified. It shall be sold to the consumer in the original unopened package which shall contain not more than two pounds in weight.

Pasteurized cheese spread is a product prepared by mixing with the aid of heat into a homogeneous plastic mass one or more lots or varieties of cheese. It may contain added solids derived from milk, water and spices. It shall conform to the definitions and standards promulgated by the commissioner, and may contain added sugar, acids, emulsifiers, flavoring and seasoning in amounts specified in the rules and regulations promulgated by the commissioner. Pasteurized cheese spreads shall be sold to the consumer in the original unopened package which shall contain not more than two pounds in weight.

The label shall indicate the variety, name of the manufacturer, wholesaler, distributor, or retailer, and the net weight.

Texas. - Pasteurized cheese, pasteurized-blended cheese is the pasteurized product made by comminuting and mixing, with the aid of heat and water, one or more lots of cheese into a homogeneous, plastic mass. The unqualified name "pasteurized cheese," "pasteurized-blended cheese," is understood to mean Cheddar cheese, and applies to a product which conforms to the standard for Cheddar cheese. Pasteurized cheese, pasteurized-blended cheese, bearing a varietal name is made from cheese of the variety indicated by the name and conforms to the limits for fat and moisture for cheese of that variety.

Process Cheese is the modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous, plastic mass, with the aid of heat, with or without the addition of water, and with the incorporation of not more than 3 percent of a suitable emulsifying agent. The name "process cheese" unqualified is understood to mean process Cheddar cheese, and applies to a product which contains not more than 40 percent of water and, in the water-free substance, not less than 50 percent of milk fat. Process cheese qualified by a varietal name is made from cheese of the variety indicated by the name, and conforms to the limits for fat and moisture for cheese of that variety.

Follow Federal Food and Drug labeling requirements.

Utah. - Pasteurized cheese, pasteurized-blended cheese is the pasteurized product made by comminuting and mixing, with the aid of heat and water, one or more lots of cheese into a homogeneous, plastic mass. The unqualified name "pasteurized cheese," is understood to mean pasteurized Cheddar cheese, pasteurized-blended Cheddar cheese, and applies to a product which conforms to the standards for Cheddar cheese. Pasteurized cheese, pasteurized-blended cheese, bearing a varietal name is made from cheese of the variety indicated by the name and conforms to the limits for fat and moisture for cheese of that variety.

Process cheese is the modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous, plastic mass, with the aid of heat, with or without the addition of water, and with the incorporation of not more than 3 percent of suitable emulsifying agent. The name "process cheese" unqualified is understood to mean process Cheddar cheese, and applies to a product which contains not more than 40 percent of water, and, in the water-free substance, not less than 50 percent of milk fat. Process cheese qualified by a varietal name is made from cheese of the variety indicated by the name, and conforms to the limits for fat and moisture for cheese of that variety.

Follow Federal Food and Drug composition standards for other related products.

Follow Federal Food and Drug labeling requirements.

Vermont. - Follow Federal Food and Drug requirements.

Virginia. - Follow Federal Food and Drug requirements.

Washington. - Follow Federal Food and Drug requirements.

West Virginia. - Follow Federal Food and Drug requirements.

Wisconsin. - Process cheese is the food product produced by mixing, blending and uniting with the aid of heat, cheese of one or more lots of different quality, make, flavor, age, size, weight, shape, of like or different milk fat or moisture content, so as to produce a uniform mass readily makable into desired forms, shapes, sizes and weights; and may contain cream, added seasoning, added harmless coloring matter, harmless emulsifying agents as disodium phosphate, sodium citrate, sodium and potassium tartrate or mixtures of the same or other harmless emulsifying chemicals in quantities not exceeding 3 percent; and contains in the water-free substance not less than 50 percent of milk fat; and process American cheese not more than 39 percent of moisture, with an allowance or tolerance of one percent in excess, so that in no case shall the moisture content of said process American cheese exceed 40 percent; and process Brick cheese not more than 42 percent of moisture, with an allowance or tolerance of one per cent in excess, so that in no case shall the moisture content of said process Brick cheese exceed 43 percent; and process Emmenthaler cheese or process domestic Swiss cheese shall contain not more than 40 percent of moisture, with an allowance or tolerance of 1 percent in excess, so that in no case shall the moisture content of said process Emmenthaler cheese or process domestic Swiss cheese exceed 41 percent; except that process Emmenthaler cheese or process domestic Swiss cheese shall contain in the water-free substance not less than 45 percent

of milk fat with an allowance or tolerance of 2 percent so that in no case or event shall the milk fat content in the water-free substance of such cheese fall below 43 percent; provided, that such allowance or tolerance shall not be effective unless and until the Federal Food and Drug Administration provides a like tolerance for such cheese.

Cheese food compounds or mixtures are food products produced by mixing one or more lots of chees with or without the aid of heat into a homogeneous mass and may contain added solids derived from milk, harmless emulsifying agents, harmless coloring matter, seasonings, relishes, condiments, water and other food; except that fats or oils other than milk fat may not be used.

The Federal Food and Drug standards and labeling requirements for pasteurized process cheese and related products are accepted.

Wyoming. - Processed Runesten cheese is food prepared by comminuting and mixing Runesten cheese with an emulsifying agent, which may be one or more of the following: monosodium phosphate, disodium phosphate, dipotassium phosphate, trisodium phosphate, sodium metaphosphate, sodium acid pyrophosphate, tetrasodium pyrophosphate, sodium citrate, potassium citrate, calcium citrate, sodium tartrate, and sodium potassium tartrate in such quantity that the weight of the solids of such emulsifying agents is not more than 3 percent of the weight of the pasteurized process cheese. During the process the preparation is heated to a temperature of at least 150°F. for 30 seconds.

One or more of the following additional ingredients may be used:

1. An acidifying agent consisting of one or a mixture of two or more of the following: vinegar, lactic acid, citric acid, acetic acid, and phosphoric acid in such quantity that the pH is not below 5.3 of the pasteurized processed cheese.

2. Cream in such quantity that the fat derived therefrom is less than 5 percent of the weight of the pasteurized processed cheese.

3. Water.

4. Salt.

5. Harmless artificial coloring.

6. Spices or flavoring, other than any which singly or in a combination stimulates the flavor of cheese of any age or flavor.

The finished product shall contain not more than 44 percent moisture and its solids not less than 43 percent fat. The product shall be labeled with the name and address of the manufacturer, and the name of the product as follows: "PASTEURIZED PROCESSED RUNESTEN CHEESE", and net weight if in package form for final sale.

Follow Federal Food and Drug requirements for other pasteurized process cheeses and related products.

The label shall show the name and place of manufacturer, packer, or distributor, common or usual name of the product, and the net weight.

TABLE 7.--USE OF ANTIMYCOTICS BASED ON FEDERAL STANDARDS

[Code of Federal Regulations, Title 21, Part 19]

(Summary of provisions of the Definitions and Standards of Identity promulgated by the Food and Drug Administration for specified cheeses and related products pertaining to the optional use of sorbic acid, potassium and sodium sorbate and certain specified propionates when specified cheeses and related products are in the form of slices or cuts in consumer-sized packages.)

Section number	Cheese item	Optional use					
		Sorbic acid (in mixture)		Sorbates (in mixture)		Propionates (in mixture)	
		Provided	Not provided	Provided	Not provided	Provided	Not provided
19.500	Cheddar	X		[1] X			X
19.502	Cheddar for manufacturing		X		X		X
19.505	Washed curd, soaked curd	X		[1] X			X
19.507	Washed curd for manufacturing		X		X		X
19.510	Colby	X		[1] X			X
19.512	Colby for manufacturing		X		X		X
19.535	Granular, stirred curd	X		[1] X			X
19.537	Granular for manufacturing		X		X		X
19.540	Swiss, emmentaler	X		[1] X			X
19.542	Swiss for manufacturing		X		X		X
19.543	Gruyere	X		[1] X			X
19.545	Brick	X		[1] X			X
19.547	Brick for manufacturing		X		X		X
19.550	Muenster, munster	X		[1] X			X
19.555	Edam	X		[1] X			X
19.560	Gouda	X		[1] X			X
19.580	Monterey, monterey jack	X		[1] X			X
19.585	High-moisture jack	X		[1] X			X
19.590	Provolone, pasta filata	X		[1] X			X
19.591	Caciocavallo siciliano	X		[1] X			X
19.615	Asiago fresh, asiago soft	X		[1] X			X
19.620	Asiago medium		X		X		X
19.625	Asiago old		X		X		X
19.655	Semisoft	X		[1] X			X
19.660	Semisoft part-skim	X		[1] X			X
19.670	Spiced	X		[1] X			X

Section number	Cheese item	Optional use					
		Sorbic acid (in mixture)		Sorbates (in mixture		Propionates (in mixture)	
		Provided	Not provided	Provided	Not provided	Provided	Not provided
19.675	Part-skim spiced	X		[1] X			X
19.750	Pasteurized process	X		[1] X		X	
19.751	Pasteurized blended	X		[1] X		X	
19.755	Pasteurized process with fruits, vegetables, or meats	X		[1] X		X	
19.760	Pasteurized process pimento	X		[1] X		X	
19.763	Pasteurized blended with fruits, vegetables, or meats	X		[1] X		X	
19.765	Pasteurized process cheese food	X		[1] X		X	
19.770	Pasteurized process cheese food with fruits, vegetables, or meats	X		[1] X		X	
19.775	Pasteurized process cheese spread	X			X		X
19.776	Pasteurized cheese spread	X			X		X
19.780	Pasteurized process cheese spread with fruits, vegetables or meats	X			X		X
19.781	Pasteurized cheese spread with fruits, vegetables or meats	X			X		X
19.785	Cold-pack, Club, Comminuted	X			X		X
19.787	Cold-pack cheese food	X			X	[2] X	
19.788	Cold-pack cheese food with fruits, vegetables, or meats	X			X	[2] X	

[1] Effective July 31, 1963.
[2] Effective July 3, 1963.

REGULATIONS REGARDING EXEMPTION FROM LABELING REQUIREMENTS OF THE FEDERAL FOOD, DRUG AND COSMETIC ACT

The Secretary of the U.S. Department of Health, Education, and Welfare shall promulgate regulations exempting from any labeling requirements of this Act (1) small open containers of fresh fruits and fresh vegetables and (2) food which is, in accordance with the practice of the trade, to be processed, labeled, or repacked in substantial quantities at establishments other than those where originally processed or packed, on condition that such food is not adulterated or misbranded under the provisions of this Act upon removal from such processing, labeling, or repacking establishments. (Code of Federal Regulations, Title 21, Section 405).

Regulations for the Enforcement of the Federal Food, Drug and Cosmetic Act

The pertinent paragraphs of the applicable section 1.13 of the Act are as follows:

(b) Except as provided by paragraphs (c) and (d) of this section, a shipment or other delivery of a food which is, in accordance with the practice of the trade, to be processed, labeled, or repacked in substantial quantity at an establishment other than that where originally processed or packed, shall be exempt, during the time of introduction into and movement in interstate commerce and the time of holding in such establishment, from compliance with the labeling requirements of section 403 (c), (e), (g), (h), (i), (j) and (k) of the Act if:

(1) The person who introduced such shipment or delivery into interstate commerce is the operator of the establishment where such food is to be processed, labeled, or repacked; or

(2) In case such person is not such operator, such shipment or delivery is made to such establishment under a written agreement, signed by and containing the post-office addresses of such person and such operator, and containing such specifications for the processing, labeling, or repacking, as the case may be, of such food in such establishment as will insure, if such specifications are followed that such food will not be adulterated or misbranded within the meaning of the Act upon completion of such processing, labeling, or repacking. Such person and such operator, shall each keep a copy of such agreement until 2 years after the final shipment or delivery of such food from such establishment, and shall make such copies available for inspection at any reasonable hour to any officer or employee of the Department who requests them.

(c) An exemption of a shipment or other delivery of a food under paragraph (b)(1) of this section shall, at the beginning of the act of removing such shipment or delivery, or any part thereof, from such establishment become void ab initio if the food comprising such shipment, delivery, or part is adulterated or misbranded within the meaning of the Act when so removed.

(d) An exemption of a shipment or other delivery of a food under paragraph (b)(2) of this section shall become void ab initio with respect to the person who introduced such shipment or delivery into interstate commerce upon refusal by such person to make available for inspection a copy of the agreement, as required by such paragraph.

(e) An exemption of a shipment or other delivery of a food under paragraph (b)(2) of this section shall expire:

(1) At the beginning of the act of removing such shipment or delivery, or any part thereof, from such establishment if the food comprising such shipment, delivery, or part is adulterated or misbranded within the meaning of the Act when so removed: or

(2) Upon refusal by the operator of the establishment where such food is to be processed, labeled, or repacked, to make available for inspection a copy of the agreement, as required by such paragraph.

(f) The word "processed" shall include the holding of cheese in a suitable warehouse at a temperature of not less than 35° F. for the purpose of aging or curing to bring the cheese into compliance with requirements of an applicable definition and standard of identity. The exemption provided for in paragraph (b) of this section shall apply to cheese which is, in accordance with the practice of the trade, shipped to a warehouse for aging or curing, on condition that the cheese is identified in the manner set forth in one of the applicable following subparagraphs, and in such case paragraphs (c), (d), and (e) of this section shall apply:

(1) In the case of varieties of cheeses for which definitions and standards of identity require a period of aging, whether or not they are made from pasteurized milk, each such cheese shall bear on the cheese a legible mark showing the date at which the preliminary manufacturing process has been completed and at which date curing commences, and to each cheese, on its wrapper or immediate container, shall be affixed a removable tag bearing the statement "Uncured . . . . cheese for completion of curing and proper labeling," the blank being filled in with the applicable name of the variety of cheese. In the case of Swiss cheese, the date at which the preliminary manufacturing process has been completed and at which date curing commences is the date on which the shaped curd is removed from immersion in saturated salt solution as provided in the definition and standard of identity for Swiss cheese, and such cheese shall bear a removable tag reading, "To be cured and labeled as 'Swiss cheese,' but if eyes do not form to be labeled as 'Swiss cheese for manufacturing.'"

(2) In the case of varieties of cheese which when made from unpasteurized milk are required to be aged for not less than 60 days, each such cheese shall bear a legible mark on the cheese showing the date at which the preliminary manufacturing process has been completed and at which date curing commences, and to each such cheese or its wrapper or immediate container shall be affixed a removable tag reading, ". . . . cheese made from unpasteurized milk. For completion of curing and proper labeling," the blank being filled in with the applicable name of the variety of cheese.

(3) In the case of Cheddar cheese, Washed Curd cheese, Colby cheese, Granular cheese, and Brick cheese made from unpasteurized milk, each such cheese shall bear a legible mark on the cheese showing the date at which the preliminary manufacturing process has been completed and at which date curing commences, and to each such cheese or its wrapper or immediate container shall be affixed a removable tag reading ". . . . cheese made from unpasteurized milk. For completion of curing and proper labeling, or for labeling as . . . . cheese for manufacturing," the blank being filled in with the applicable name of the variety of cheese.

CHEESE IMPORT RESTRICTIONS

(Source: Foreign Agricultural Service, U.S. Department of Agriculture)

Cheese imports of certain specified types of cheese are presently restricted by Import Regulation 1, Revision 2, Oct. 7, 1960, and Amendment 2 dated June 22, 1962, issued by the Secretary of Agriculture pursuant to Presidential Proclamation under Section 22 of the Agricultural Adjustment Act. The regulation establishes restrictions on imports of specified types of cheese, and these restrictions are limited further to variety of cheese and country of origin. Import licenses issued are based upon the historical record of imports of the applicant, and quotas cover a 12-month period beginning July 1 of each year. During the first four months and the first eight months of any such 12-month period, the imports under any license shall not exceed one-third and two-thirds, respectively, of such specified quantities.

The annual import quota is divided into approximately three parts which are issued prior to and made available on July 1, November 1, and March 1 of each quota year. All of the licenses issued are valid up to and including June 30 of each quota year. The unused portion of an import authorization cannot be carried forward to the next quota year.

Import licenses specify the port of entry and country of origin, and shipments must be made directly from the country of origin specified in the import license. Those cheeses not specified in the import regulation do not require an import license. The following are the only cheeses requiring import licenses and the annual quota of each as of June 30, 1963:

Cheddar cheese, and cheese and substitutes for cheese containing, or processed from Cheddar cheese	2,780,100 lbs.
Edam and Gouda cheese, in original loaves	9,200,400 lbs.
Blue-mold cheese (except Stilton) and cheese and substitutes for cheese containing, or processed from Blue-mold cheese	5,017,000 lbs.
Italian type cheeses made from cow's milk, in original loaves, Romano, Reggiano, Parmesano, Provolone, Provolette, Sbrinz	11,500,100 lbs.

The rules under which additional persons may import Cheddar, Edam, Gouda, Blue-mold, and Italian-type of cheese, from the quotas, specify that an applicant must have made a commercial importation of some food product during the preceding quota period. Licenses will call for not more than 5,000 pounds of Edam, Gouda or Italian-type, 2,500 pounds or less of Blue-mold cheese or 1,000 pounds or less of Cheddar.

TABLE 8.--QUANTITIES OF DAIRY PRODUCTS SUBJECT TO IMPORT CONTROL AUTHORIZED FOR IMPORTATION DURING THE PERIOD JULY 1, 1962, THROUGH JUNE 30, 1963

Country of origin	Cheddar	Blue-mold	Edam and Gouda	Italian types
Argentina.....			285,170	5,290,503
Australia.....	17,060			
Canada.....	514,720			
Netherlands.....			8,393,635	
Norway.....		31,180	14,000	
Sweden.....	6,160	12,630	14,740	
Switzerland.....				
Denmark.....	1,000	4,673,341	405,240	
France.....		2,550		
Ireland.....	2,390			
Italy.....		279,790		6,152,504
Mexico.....				
New Zealand.....	2,225,950			
Portugal.....			33,900	
Finland.....				
TOTAL.....	2,767,300	4,999,491	9,146,685	11,443,007
Quotas.....	2,780,100	5,017,000	9,200,400	11,500,100

LABELING REQUIREMENTS FOR IMPORTED CHEESE

(Shippers of cheese and foods made of cheese should consult Definitions and Standards of Identity for Cheese and Cheese Products (Part 19, Title 21, Code of Federal Regulations) and Requirements of the United States Food, Drug, and Cosmetic Act (FDA Publication No. 2, 1961), Food and Drug Administration, U.S. Department of Health, Education and Welfare)

All imported cheese, in package form, regardless of the size of the package, must bear a label stating:

1. The name and address of either the manufacturer, or the packer, or the distributor. If the food is not manufactured by the person or company whose name appears on the label, the name must be qualified by the statement "manufactured for," "distributed by," or similar expression.

2. An accurate statement of the amount of food in the package. The statement of quantity of contents must express the quantity of food in the package, exclusive of wrappers. The statement shall be expressed in terms of weight, measure, numerical count, or a combination, whichever is generally used and gives accurate information. A statement of weight must be in terms of the avoirdupois pound and ounce, and in terms of largest unit, such as "1 lb.," not "16 oz."

3. The name of the cheese or cheese product specified in the Federal standards and such label declaration as may be required by the standards.

4. The English name of the country of origin.

5. If made from pasteurized milk, the word "Pasteurized," or the words "Made from Pasteurized Milk," and if not made from pasteurized milk, the statement, "Aged 60 days or more," or a longer aging period, or the date of manufacture (required by the States of New York, Minnesota, and California).

What constitutes cheese in package form is dependent upon each individual case. For example, where four unwrapped loaves of cheese are contained in a box, the box is the package which must bear the required labeling, not the individual loaves. If, however, each of the loaves is separately wrapped, not merely for protective purposes but in such manner as to form a package for sales in such package, then each of the packages must bear the required labeling. Whether wrapped or not however, each cheese must bear the name of the country of origin.

Pasteurized Process Cheese Foods and Pasteurized Process Cheese Spreads require a label statement of ingredients in addition to the other required information. Skim milk cheese for manufacturing is not permitted in these products.

Cheese made from other than cow's milk (except in the case of Roquefort Cheese) should bear a statement "Made from . . . . . ," filling in the name or names of the milk used in order of predominance by weight. In the case of Romano cheese made solely from cow's milk, however, it is required that the label state "Romano Cheese made from Cow's Milk." It is not required that the label state "Made from Partly Skim Milk" in the case of such cheese as Romano cheese, Parmesan cheese, Provolone cheese, Gouda cheese, Edam cheese and Reggiano cheese.

It is not required that fat or moisture content be stated on the label.

If the label of a cheese bears representations in a foreign language, the label must bear all of the required statements in the foreign languages as well as in English.

B.08.032. The milk used in the manufacture of cheddar, colby, granular, Swiss and washed curd cheese may be treated with hydrogen peroxide in an amount not to exceeding 500 parts per million and a suitable catalase preparation in such amount that the catalase added does not exceed 20 parts per million, if this treatment is carried out in a manner that does not alter the characteristics of the cheese.

B.08.033. When used in relation to cheese the expression:

(a) "pasteurized source" means milk, skim milk, cream, reconstituted milk powder or a mixture thereof that has been pasteurized by being held at a temperature of not less than 143° F. for a period of not less than 30 minutes, or for a time and a temperature that is equivalent thereto in phosphatase destruction as determined by the official method.

(b) "stored" means to have kept, held or stored, cheese at a temperature of 35° F. or more for a period of 60 days or more from the date of the beginning of the manufacturing process, and

(c) "whole cheese" means a cheese that is of the original size and shape as manufactured.

B.08.034. No person shall sell any cheese, except Cheddar cheese weighing 10 pounds or more, unless the label carries a statement of the variety or type of cheese.

B.08.035. Cheddar Cheese (Canadian Cheddar Cheese) shall be cheese made by the Cheddar process from matted and milled curd obtained from milk, to which no skim milk has been added or from which no milk fat has been removed, by the action of rennet or other coagulating agent, with or without the addition of not more than 2 percent bacterial culture and shall contain on the dry basis, not less than 48 percent milk fat.

B.08.036. The varieties or types of cheese listed in the following table or those cheeses recognized as belonging to these varieties or types shall contain, on the dry basis, not less than the percentage of milk fat required in the table for that variety or type of cheese and hard grating cheese shall contain not more than 34 percent moisture.

Variety or type of cheese	Minimum milk fat content on dry basis
	Percent
PART I	
Alpin, Asiago, Blue Vein, Bel Paese, Brick, Camembert, Cheddar, Feta, Gouda, Granular, Limburger, Neufchatel, Port du Salut	48
PART II	
Esrom, Havarti, Maribo, Pasta Filata, Samsoe, Steppe, Tilsiter	45
PART III	
Emmenthaler, Gruyere, Swiss	43
PART IV	
Bra, Edam, Leyden	40
PART V	
Parmesan, Romano and other Hard Grating cheese	32
PART VI	
Part Skim Pizza, Part Skim Mozzarella, Part Skim Scamorza	30

B.08.037. Skim Milk Cheese shall be cheese, other than cottage cheese, that contains on the dry basis not more than 15 percent milk fat.

B.08.038. Cream Cheese shall be cheese made from cream or from milk to which cream has been added, with or without further processing and may contain not more than 0.5 percent vegetable gum, gelatin or algin, and shall contain
(a) not more than 35 percent moisture, and
(b) on the dry basis not less than 65 percent milk fat.

B.08.039. Cream Cheese with (naming the other cheese, fruit, vegetable or relish) shall be cream cheese to which there has been added another cheese, fruit, vegetable or relish in an amount sufficient to differentiate the product from cream cheese, except that
(a) the finished product shall not contain
    (i) more than 0.5 percent vegetable gum, gelatin and algin,
    (ii) more than 65 percent moisture, or
    (iii) on the dry basis less than 55 percent milk fat; and
(b) where other cheese is added that other cheese shall not exceed in amount 20 per cent of the aggregate cheese content of the finished product, with or without further processing.

B.08.040. Process Cheese, Emulsified Cheese, Process Cheese Spread, and when made from a cream cheese base, Process Cream Cheese or Process Cream Cheese Spread shall be the food produced by comminuting or mixing one or more lots of cheese into a homogenous mass with the aid of emulsifying agents and a sufficient degree of heat to bring about pasteurization in the manner described in paragraph (a) of section B.08.033, with or without the addition of water, solids derived from milk, food colour, seasoning, fruit, vegetable, relish, condiment or Class III[1] preservative, except that the finished product shall not contain
(a) in the case of a product manufactured from a cream cheese base with or without seasoning or condiment,
    (i) more than 55 percent moisture, or
    (ii) on the dry basis, less than 65 percent milk fat;
(b) in the case of a product manufactured from a cheese described in section B.08.039,
    (i) more than 65 percent moisture,
    (ii) on the dry basis, less than 55 percent milk fat, or
    (iii) where the additive is another cheese, more of that other cheese than 20 percent of the aggregate cheese content;
(c) in the case of a product manufactured from any cheese named in PART I of the table in section B.08.036,
    (i) more than 43 percent moisture, or
    (ii) on the dry basis, less than 48 percent milk fat; and
(d) in the case of a product manufactured from any other cheese base,
    (i) more than 43 percent moisture, or
    (ii) on the dry basis, less than 45 percent milk fat.

B.08.040A. For the purpose of sections B.08.039 and B.08.040 "relish" means chives, dates, horse radish, olives, onions, pickles, pimentoes and pineapple or any combination thereof.

B.08.041. Skim Milk Process Cheese shall conform to the standard for process cheese except that it shall contain not more than
(a) 55 percent moisture, and
(b) on the dry basis, 15 percent milk fat.

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[1] Class III preservatives shall be (a) propionic acid, including salts thereof; (b) sodium diacetate; and (c) sorbic acid.

B.08.042. No manufacturer shall sell whole cheese that is not made from a pasteurized source unless the date of the beginning of the manufacturing process is
(a) marked or branded thereon within three days thereof or
(b) marked on the label at the time of packaging, if the cheese is such that, because of its texture, consistency, or physical structure, such date cannot be effectively branded or marked on the cheese.

B.08.043. No manufacturer shall sell any cheese that is not made from a pasteurized source if it has been cut into smaller portions, unless
(a) it has been duly stored or
(b) each portion of cut cheese is marked, branded or labelled with the date of the beginning of the manufacturing process.

B.08.044. No person shall sell cheese that is not made from a pasteurized source unless it has been stored.

B.08.045. Notwithstanding B.08.044, cheese that has not been manufactured from a pasteurized source and has not been stored but is marked or branded with the date of the beginning of the manufacturing process, may be sold to
(a) a wholesaler,
(b) a jobber, or
(c) in quantities of not less than 900 pounds, to a retailer.

B.08.046. No person shall sell any whole cheese that has not been made from a pasteurized source unless there is stamped thereon the date of the beginning of the manufacturing process.

B.08.047. Every manufacturer, wholesaler, or jobber who sells cheese not made from a pasteurized source and which has not been stored shall keep a record of
(a) the registered number of the cheese factory,
(b) the date of manufacture of the cheese,
(c) the vat number or vat numbers,
(d) the name and address of the person to whom the cheese is sold, and
(e) the weight sold from each vat,
for each lot of cheese sold.

B.08.048. The provisions of B.08.044 do not apply to cheese used as an ingredient in any food that is manufactured or processed so as to pasteurize such cheese in the manner described in B.08.033 (a).