Agricultural Marketing Service, USDA

§ 58.236 Quality specifications for raw materials

§ 58.231 General.
All raw materials received at the drying plant shall meet the following quality specifications.

§ 58.232 Milk.
Raw milk shall meet the requirements as outlined in §§ 58.132 through 58.138 and, unless processed within two hours after being received, it shall be cooled to and held at a temperature of 45 °F. or lower until processed.

§ 58.233 Skim milk.
The skim milk shall be separated from whole milk meeting the requirements as outlined in §§ 58.132 through 58.138, and unless processed immediately, it shall be cooled to and maintained at a temperature of 45 °F. or lower from the time of separating until the time of processing.

§ 58.234 Buttermilk.
Buttermilk for drying as dry buttermilk or dry buttermilk product shall be fresh and derived from the churning of butter, with or without the addition of harmless lactic culture. No preservative, neutralizing agent or other chemical may be added. Fluid buttermilk, unless cultured, shall be held at 45 °F. or lower unless processed within 2 hours.

[56 FR 33855, July 24, 1991]

§ 58.235 Modified dry milk products.
Dry milk products to which approved neutralizing agents or chemicals have been added or constituents removed to alter their original characteristics for processing or usage shall come from products meeting the requirements of §§ 58.232, 58.233, or 58.234. These products shall meet the applicable labeling requirements.

§ 58.236 Pasteurization and heat treatment.
All milk and buttermilk used in the manufacture of dry milk products and modified dry milk products shall be