

Food and Drug Administration, HHS

§ 133.3

- 133.106 Blue cheese.
- 133.108 Brick cheese.
- 133.109 Brick cheese for manufacturing.
- 133.111 Caciocavallo siciliano cheese.
- 133.113 Cheddar cheese.
- 133.114 Cheddar cheese for manufacturing.
- 133.116 Low sodium cheddar cheese.
- 133.118 Colby cheese.
- 133.119 Colby cheese for manufacturing.
- 133.121 Low sodium colby cheese.
- 133.123 Cold-pack and club cheese.
- 133.124 Cold-pack cheese food.
- 133.125 Cold-pack cheese food with fruits, vegetables, or meats.
- 133.127 Cook cheese, koch kaese.
- 133.128 Cottage cheese.
- 133.129 Dry curd cottage cheese.
- 133.133 Cream cheese.
- 133.134 Cream cheese with other foods.
- 133.136 Washed curd and soaked curd cheese.
- 133.137 Washed curd cheese for manufacturing.
- 133.138 Edam cheese.
- 133.140 Gammelost cheese.
- 133.141 Gorgonzola cheese.
- 133.142 Gouda cheese.
- 133.144 Granular and stirred curd cheese.
- 133.145 Granular cheese for manufacturing.
- 133.146 Grated cheeses.
- 133.147 Grated American cheese food.
- 133.148 Hard grating cheeses.
- 133.149 Gruyere cheese.
- 133.150 Hard cheeses.
- 133.152 Limburger cheese.
- 133.153 Monterey cheese and monterey jack cheese.
- 133.154 High-moisture jack cheese.
- 133.155 Mozzarella cheese and scamorza cheese.
- 133.156 Low-moisture mozzarella and scamorza cheese.
- 133.157 Part-skim mozzarella and scamorza cheese.
- 133.158 Low-moisture part-skim mozzarella and scamorza cheese.
- 133.160 Muenster and munster cheese.
- 133.161 Muenster and munster cheese for manufacturing.
- 133.162 Neufchatel cheese.
- 133.164 Nuworld cheese.
- 133.165 Parmesan and reggiano cheese.
- 133.167 Pasteurized blended cheese.
- 133.168 Pasteurized blended cheese with fruits, vegetables, or meats.
- 133.169 Pasteurized process cheese.
- 133.170 Pasteurized process cheese with fruits, vegetables, or meats.
- 133.171 Pasteurized process pimento cheese.
- 133.173 Pasteurized process cheese food.
- 133.174 Pasteurized process cheese food with fruits, vegetables, or meats.
- 133.175 Pasteurized cheese spread.
- 133.176 Pasteurized cheese spread with fruits, vegetables, or meats.
- 133.178 Pasteurized neufchatel cheese spread with other foods.
- 133.179 Pasteurized process cheese spread.
- 133.180 Pasteurized process cheese spread with fruits, vegetables, or meats.
- 133.181 Provolone cheese.
- 133.182 Soft ripened cheeses.
- 133.183 Romano cheese.
- 133.184 Roquefort cheese, sheep's milk blue-mold, and blue-mold cheese from sheep's milk.
- 133.185 Samsoe cheese.
- 133.186 Sap sago cheese.
- 133.187 Semisoft cheeses.
- 133.188 Semisoft part-skim cheeses.
- 133.189 Skim milk cheese for manufacturing.
- 133.190 Spiced cheeses.
- 133.191 Part-skim spiced cheeses.
- 133.193 Spiced, flavored standardized cheeses.
- 133.195 Swiss and emmentaler cheese.
- 133.196 Swiss cheese for manufacturing.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

Subpart A—General Provisions

§ 133.3 Definitions.

(a) *Milk* means the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows, which may be clarified and may be adjusted by separating part of the fat therefrom; concentrated milk, reconstituted milk, and dry whole milk. Water, in a sufficient quantity to reconstitute concentrated and dry forms, may be added.

(b) *Nonfat milk* means skim milk, concentrated skim milk, reconstituted skim milk, and nonfat dry milk. Water, in a sufficient quantity to reconstitute concentrated and dry forms, may be added.

(c) *Cream* means cream, reconstituted cream, dry cream, and plastic cream. Water, in a sufficient quantity to reconstitute concentrated and dry forms, may be added.

(d) *Pasteurized* when used to describe a dairy ingredient means that every particle of such ingredient shall have been heated in properly operated equipment to one of the temperatures specified in the table of this paragraph and held continuously at or above that temperature for the specified time (or other time/temperature relationship which has been demonstrated to be equivalent thereto in microbial destruction):

§ 133.5

Temperature	Time
145 °F ¹	30 min.
161 °F ¹	15 s.
191 °F	1 s.
204 °F	0.05 s.
212 °F	0.01 s.

¹If the dairy ingredient has a fat content of 10 percent or more, the specified temperature shall be increased by 5 °F.

(e) *Ultrapasteurized* when used to describe a dairy ingredient means that such ingredient shall have been thermally processed at or above 280 °F for at least 2 seconds.

[48 FR 2742, Jan. 21, 1983; 48 FR 11426, Mar. 18, 1983]

§ 133.5 Methods of analysis.

Moisture, milkfat, and phosphatase levels in cheeses will be determined by the following methods of analysis from “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th ed., 1980, which is incorporated by reference (copies are available from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html):

(a) Moisture content—section 16.233 “Method I (52)—Official Final Action”, under the heading “Moisture”.

(b) Milkfat content—section 16.255 “Fat (60)—Official Final Action”.

(c) Phenol equivalent value—section 16.275 “Reagents”, section 16.276 “Sampling”, and section 16.277 “Determination”, under the heading “Residual Phosphatase (27) Official Final Action”.

(d) Milkfat in solids (fat on a dry basis)—Subtract the percent of moisture found from 100; divide the remainder into the percent milkfat found. The quotient, multiplied by 100, shall be considered to be the percent of milkfat contained in the solids.

[48 FR 2742, Jan. 21, 1983; 48 FR 11426, Mar. 18, 1983, as amended at 54 FR 24893, June 12, 1989; 63 FR 14035, Mar. 24, 1998]

21 CFR Ch. I (4–1–11 Edition)

§ 133.10 Notice to manufacturers, packers, and distributors of pasteurized blended cheese, pasteurized process cheese, cheese food, 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. These 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 prominently 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.

Subpart B—Requirements for Specific Standardized Cheese and Related Products

§ 133.102 Asiago fresh and asiago soft cheese.

(a) Asiago fresh cheese, asiago soft cheese, is the food prepared from milk and other ingredients specified in this section, by the procedure set forth in paragraph (b) of this section, or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced when the procedure set forth in paragraph (b) of this section is used. It contains not more than 45 percent of moisture, and its solids contain not less than 50 percent of milkfat, as determined by the methods prescribed in § 133.5 (a), (b), and (d). It is cured for not less than 60 days.

(b) Milk which may be pasteurized or clarified or both, and which may be warmed, is subjected to the action of harmless lactic-acid producing bacteria, present in such milk or added thereto. Harmless artificial blue or green coloring in a quantity which neutralizes any natural yellow coloring in the curd may be added. Sufficient rennet, or other safe and suitable milk-clotting enzyme that produces equivalent curd formation, or both, with or without purified calcium chloride in a quantity not more than 0.02 percent (calculated as anhydrous calcium chloride) of the weight of the milk, is added to set the milk to a semisolid mass. The mass is cut, stirred, and heated to promote and regulate separation of the whey from the curd. The whey is drained off. When the curd is sufficiently firm it is removed from the kettle or vat, further drained for a short time, packed into hoops, and pressed. The pressed curd is salted in brine and cured in a well-ventilated room. During curing the surface of the cheese is occasionally rubbed with a vegetable oil. A harmless preparation of enzymes of animal or plant origin capable of aiding in the curing or development of flavor of asiago fresh

cheese may be added during the procedure in such quantity that the weight of the solids of such preparation is not more than 0.1 percent of the weight of the milk used.

(c)(1) For the purposes of this section, the word "milk" means cow's milk, which may be adjusted by separating part of the fat therefrom or by adding thereto one or more of the following: Cream, skim milk, concentrated skim milk, nonfat dry milk, water in a quantity sufficient to reconstitute any concentrated skim milk or nonfat dry milk used.

(2) Such milk may be bleached by the use of benzoyl peroxide or a mixture of benzoyl peroxide with potassium alum, calcium sulfate, and magnesium carbonate; but 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 sulfate, and magnesium carbonate, singly or combined, is not more than six times the weight of the benzoyl peroxide used. If milk is bleached in this manner, sufficient vitamin A is added to the curd to compensate for the vitamin A or its precursors destroyed in the bleaching process, and artificial coloring is not used.

(d) Safe and suitable antimycotic agent(s), the cumulative levels of which shall not exceed current good manufacturing practice, may be added to the surface of the cheese.

(e) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter, except that enzymes of animal, plant, or microbial origin may be declared as "enzymes".

[42 FR 14366, Mar. 15, 1977, as amended at 48 FR 49013, Oct. 24, 1983; 49 FR 10093, Mar. 19, 1984; 58 FR 2891, Jan. 6, 1993]

§ 133.103 Asiago medium cheese.

Asiago medium cheese conforms to the definition and standard of identity and is subject to the requirements for label statement of ingredients prescribed by § 133.102 for asiago fresh cheese, except that it contains not more than 35 percent moisture, its solids contain not less than 45 percent of