Food and Drug Administration, HHS

§ 133.155

Mozzarella cheese and scamorza cheese.

(a) Description. (1) Mozzarella cheese, scamorza cheese is the food prepared from dairy ingredients and other ingredients specified in this section by the procedure set forth in paragraph (a)(3) of this section, or by any other procedure which produces a finished cheese having the same physical and chemical properties. It may be molded into various shapes. The minimum milkfat content is 45 percent by weight of the solids, and the moisture content is more than 52 percent but not more than 60 percent by weight as determined by the methods described in §133.5. The dairy ingredients are pasteurized.

(2) The phenol equivalent value of 0.25 gram of mozzarella cheese is not more than 3 micrograms as determined by the method described in §133.5.

(b) Optional ingredients. The following safe and suitable ingredients may be used:

(i) Dairy ingredients. Cow’s milk, non-fat milk, or cream, as defined in §133.3, or the corresponding products of water buffalo origin, except that cow’s milk products are not combined with water buffalo products.

(ii) Clotting enzymes. Rennet and/or other clotting enzymes of animal, plant, or microbial origin.

(iii) Other optional ingredients. (i) Vinegar.

(ii) Coloring to mask any natural yellow color in the curd.

(iii) Salt.

(iv) Antimycotics, the cumulative levels of which shall not exceed current good manufacturing practice, may be added to the cheese during the kneading and stretching process and/or applied to the surface of the cheese.

(c) Nomenclature. The name of the food is “mozzarella cheese” or, alternatively, “scamorza cheese”. When the food is made with water buffalo milk, the name of the food is accompanied by the phrase “made with water buffalo milk”.

§ 133.153

Monterey cheese.

§ 133.154

High-moisture jack cheese.

High-moisture jack cheese conforms to the definition and standard of identity and is subject to the requirement for label statement of ingredients prescribed for monterey cheese by §133.153, except that its moisture content is more than 44 percent but less than 50 percent.

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(2) The phenol equivalent value of 0.25 gram of mozzarella cheese is not more than 3 micrograms as determined by the method described in §133.5.

(c) Nomenclature. The name of the food is “monterey cheese” or alternatively, “monterey jack cheese”.

(d) 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:

(1) Enzymes of animal, plant, or microbial origin may be declared as “enzymes”, and

(2) The dairy ingredients may be declared, in descending order of predominance, by the use of the terms “milkfat and nonfat milk” or “nonfat milk and milkfat”, as appropriate.

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(2) The dairy ingredients may be declared, in descending order of predominance, by the use of the terms “milkfat and nonfat milk” or “nonfat milk and milkfat”, as appropriate.