§ 133.142 Gouda cheese.

Gouda cheese conforms to the definition and standard of identity and complies with the requirements for label declaration of ingredients prescribed for edam cheese by §133.138, except that the minimum milkfat content is 46 percent by weight of the solids, as determined by the methods described in §133.5 and the maximum moisture content is 45 percent by weight.

[48 FR 2744, Jan. 21, 1983]

§ 133.144 Granular and stirred curd cheese.

(a) Description. (1) Granular cheese, stirred curd cheese is the food prepared 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. The minimum milkfat content is 50 percent by weight of the solids and the maximum moisture content is 39 percent by weight as determined by the methods described in §133.5. If the dairy ingredients used are not pasteurized, the cheese is cured at a temperature of not less than 35 °F for at least 60 days.

(2) If pasteurized dairy ingredients are used, the phenol equivalent value of 0.25 gram of granular 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:

(1) Dairy ingredients. Milk, nonfat milk, or cream, as defined in §133.3, used alone or in combination.

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

(3) Other optional ingredients. (i) Coloring.