§ 135.160 Water ices.

(a) Description. Water ices are the foods each of which is prepared from the same ingredients and in the same manner prescribed in §135.140 for sherbets, except that the mix need not be pasteurized, and complies with all the provisions of §135.140 (including the requirements for label statement of ingredients), except that no milk or milk-derived ingredient, other than egg white, is used.

(b) Nomenclature. The name of the food is “Ice”, the blank being filled in, in the same manner as specified in §§135.140(f)(1) (i) and (ii), as appropriate.

[42 FR 19132, Apr. 12, 1977, as amended 58 FR 2876, Jan. 6, 1993]

PART 136—BAKERY PRODUCTS

Subpart A—General Provisions

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Subpart B—Requirements for Specific Standardized Bakery Products

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Subpart A—General Provisions

§ 136.3 Definitions.

For purposes of this part, the following definitions apply:

(a) The word bread when used in the name of the food means the unit weighs one-half pound or more after cooling.

(b) The words rolls and buns when used in the name of the food mean the unit weighs less than one-half pound after cooling.

Subpart B—Requirements for Specific Standardized Bakery Products

§ 136.110 Bread, rolls, and buns.

(a) Bread, white bread, and rolls, white rolls, or buns, and white buns are the foods produced by baking mixed yeast-leavened dough prepared from one or more of the farinaceous ingredients listed in paragraph (c)(1) of this section and one or more of the moistening ingredients listed in paragraphs (c) (2), (6), (7), and (8) of this section and one or more of the leavening agents provided for by paragraph (c)(3) of this section. The food may contain additional ingredients as provided for by paragraph (c) of this section. Each