

**Agricultural Marketing Service, USDA**

**§ 58.440**

skim milk, nonfat dry milk, and water in a quantity sufficient to reconstitute any concentrated or dry milk used. Such dairy products shall have originated from raw milk meeting the same requirements as outlined under §§ 58.132 through 58.138.

**§ 58.431 Hydrogen peroxide.**

The solution shall comply with the specification of the U.S. Pharmacopeia, except that it may exceed the concentration specified therein and it does not contain added preservative. Application and usage shall be as specified in the "Definitions and Standards of Identity for Cheese and Cheese Products", Food and Drug Administration.

**§ 58.432 Catalase.**

The catalase preparation shall be a stable, buffered solution, neutral in pH, having a potency of not less than 100 Keil units per milliliter. The source of the catalase, its application and usage shall be as specified in the "Definitions and Standards of Identity for Cheese and Cheese Products," Food and Drug Administration.

**§ 58.433 Cheese cultures.**

Harmless microbial cultures used in the development of acid and flavor components in cheese shall have a pleasing and desirable taste and odor and shall have the ability to actively produce the desired results in the cheese during the manufacturing process.

**§ 58.434 Calcium chloride.**

Calcium chloride, when used, shall meet the requirements of the Food Chemical Codex.

**§ 58.435 Color.**

Coloring when used, shall be Annatto or any cheese or butter color which meet the requirements of the Food and Drug Administration.

**§ 58.436 Rennet, pepsin, other milk clotting enzymes and flavor enzymes.**

Enzyme preparations used in the manufacture of cheese shall be safe and suitable.

**§ 58.437 Salt.**

The salt shall be free-flowing, white refined sodium chloride and shall meet the requirements of the Food Chemical Codex.

**OPERATIONS AND OPERATING PROCEDURES**

**§ 58.438 Cheese from pasteurized milk.**

If the cheese is labeled as pasteurized, the milk shall be pasteurized by subjecting every particle of milk to a minimum temperature of 161 °F. for not less than 15 seconds or by any other acceptable combination of temperature and time treatment approved by the Administrator. HTST pasteurization units shall be equipped with the proper controls and equipment to assure pasteurization. If the milk is held more than 2 hours between the time of pasteurization and setting, it shall be cooled to 45 °F. or lower until time of setting.

**§ 58.439 Cheese from unpasteurized milk.**

If the cheese is labeled as "heat treated", "unpasteurized," "raw milk", or "for manufacturing" the milk may be raw or heated at temperatures below pasteurization. Cheese made from unpasteurized milk shall be cured for a period of 60 days at a temperature not less than 35 °F. If the milk is held more than 2 hours between time of receipt or heat treatment and setting, it shall be cooled to 45 °F. or lower until time of setting.

**§ 58.440 Make schedule.**

A uniform schedule should be established and followed as closely as possible for the various steps of setting, cutting, cooking, draining the whey and milling the curd, to promote a uniform quality of cheese.