

## Food and Drug Administration, HHS

## § 133.5

- 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):

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

<sup>1</sup> If 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](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".