

No. 14, S.]

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CHAPTER 300.

AN ACT to repeal and recreate 97.02 (5) (g); to renumber 97.06 (6) to be 97.02 (6) (a); to amend 97.02 (5) (a), (c) and (e), 97.02 (6) (a) as renumbered, and 97.36 (3); and to create 97.02 (5) (ba), (bb), (ea), (ma), (q), (r) and (s), (6) (b) to (f), and (9) (k) and (l) of the statutes, relating to definitions of certain milk, cream and cheese products.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

SECTION 1. 97.02 (5) (a) of the statutes is amended to read:

97.02 (5) (a) Milk is the *whole*, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, * * * excluding that obtained within * * * 15 days before and * * * 5 days after calving, *or such longer period as may be necessary to render the milk colostrum-free*, and contains not less than * * * 3 per cent of * * * milk fat, and not less than * * * 8.25 per cent of milk *solids not fat*.

SECTION 2. 97.02 (5) (ba) and (bb) of the statutes are created to read:

97.02 (5) (ba) Dry whole milk or whole milk powder is milk from which substantially all of the water has been removed and contains not less than 26 per cent milk fat and not more than 5 per cent of moisture. It may be adjusted before dehydration by the addition or removal of cream or skim milk or by the addition of concentrated skim milk.

(bb) Evaporated milk is the liquid food product made by evaporating milk to such a point that it contains not less than 7.9 per cent of milk fat and not less than 25.9 per cent of total milk solids; it may contain one or both of the following optional ingredients: Disodium phosphate or sodium citrate or both, or calcium chloride, added in total quantity of not more than one-tenth of one per cent by weight of the finished product. If represented as vitamin D enriched, the vitamin content shall be not less than 7.5 U. S. P. units per avoirdupois ounce of finished product. It may be homogenized. It is sealed in a container and processed by heat so as to prevent spoilage. It may be adjusted before or after evaporation by the addition or removal of cream or skim milk or by the addition of concentrated skim milk. Concentrated milk and plain condensed milk conform to the foregoing except that they are not heat sterilized, the containers may be unsealed, and the optional ingredients (other than vitamin D) are not used.

SECTION 3. 97.02 (5) (c) of the statutes is amended to read:

97.02 (5) (c) Skim milk is milk from which a part or all of the cream has been removed, and contains not less than * * * 8 1/2 per cent of milk solids.

SECTION 4. 97.02 (5) (e) of the statutes is amended to read:

97.02 (5) (e) * * * *Plain* condensed skim milk or concentrated skim milk is skim milk from which a part of the water has been removed and contains not less than 28 per cent of milk solids and not more than one-half of one per cent of milk fat.

SECTION 5. 97.02 (5) (ea) of the statutes is created to read:

97.02 (5) (ea) Nonfat dry milk solids or defatted milk solids is the product resulting from the removal of fat and water from milk, and contains the lactose, milk proteins, and milk minerals in the same relative proportions as in the fresh milk from which made. It contains not over 5 per centum by weight of moisture. The fat content is not over 1½ per centum by weight unless otherwise indicated.

SECTION 6. 97.02 (5) (g) of the statutes is repealed and recreated to read:

97.02 (5) (g) Pasteurization is the process of heating every particle of any dairy product to at least 143 degrees Fahrenheit and holding it at such temperature for at least 30 minutes, or to at least 160 degrees Fahrenheit and holding it at such temperature for at least 15 seconds or to any other temperature for such time as to cause said dairy product to be pasteurized when tested by the phosphatase test or any other test which is approved by the department, or subjecting it to some other process which is approved by the department.

SECTION 7. 97.02 (5) (ma), (q), (r) and (s) of the statutes are created to read:

97.02 (5) (ma) Cultured buttermilk is a product obtained by ripening pasteurized milk or pasteurized skimmed milk by means of a lactic acid producing culture, or made from reconstituted skim milk. It contains not less than 8.25 per cent of milk solids not fat. Butterfat granules, sodium citrate, salt or milk solids not fat may be added.

(q) Powdered, evaporated and condensed (whether sweetened or not) products in which milk fats and milk solids not fat are important ingredients and which have been manufactured for special uses in the processing of other foods, and which do not meet the requirements of the foregoing definitions, may be sold under their own distinct names or under coined names if so labeled, branded or tagged as plainly to show their true character and composition, and invoiced under said names.

(r) Chocolate milk or chocolate flavored milk is milk sweetened and flavored with chocolate or cocoa. It may contain added salt, milk solids not fat and stabilizers approved by the department, and contains not less than 3 per cent milk fat.

(s) Chocolate drink, chocolate flavored drink, or chocolate dairy drink is skimmed milk, sweetened and flavored with chocolate or cocoa. It may contain added salt, milk solids not fat, and stabilizers approved by the department. The product shall be labeled "made with skim milk", or "made with defatted milk solids".

SECTION 8. 97.02 (6) of the statutes is renumbered 97.02 (6) (a) and is amended to read:

97.02 (6) (a) Cream is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, and contains not less than 18 per cent of milk fat.

* * *

SECTION 9. 97.02 (6) (b) to (f) of the statutes are created to read:

97.02 (6) (b) Whipping cream or heavy cream, is cream which contains not less than 30 per cent of milk fat.

(c) The product commonly known as half and half is a mixture of cream and milk or skim milk, and contains not less than 12 per cent of milk fat. Milk solids not fat may be added.

(d) Plastic cream is cream which contains not less than 75 per cent of milk fat.

(e) Dry cream is cream from which substantially all of the water has been removed and contains not less than 70 per cent of milk fat and not more than 2.5 per cent of moisture.

(f) Cultured cream, soured cream, salad cream or cultured sour cream, is a product obtained by ripening pasteurized cream or pasteurized homogenized cream by means of a lactic acid producing culture. Sodium citrate salt or milk solids not fat may be added.

SECTION 10. 97.02 (9) (k) and (l) of the statutes are created to read:

97.02 (9) (k) Cottage cheese is the soft uncured cheese made from sweet pasteurized skim milk or from plain, condensed skim milk or concentrated skim milk or from nonfat dry milk solids by the following procedure: calcium chloride may be added in quantity not more than 0.02 per cent (calculated as anhydrous calcium chloride) of the weight of such skim milk; harmless lactic acid producing bacteria, with or without rennet, are added and it is held until it becomes coagulated. The coagulated mass may be cut; it may be warmed; it may be stirred; it is then drained. The curd may be washed with water and further drained; it may be pressed, chilled, worked, seasoned with salt. The finished cheese contains not more than 80 per cent of moisture.

(l) Creamed cottage cheese is the soft uncured cheese prepared by mixing cottage cheese with pasteurized cream or a pasteurized mixture of cream with milk or skim milk or both. Such cream or mixture is used in such quantity that the milk fat added thereby is not less than 4 per cent by weight of the finished creamed cottage cheese. The finished creamed cottage cheese contains not more than 80 per cent of moisture.

SECTION 11. 97.36 (3) of the statutes is amended to read:

97.36 (3) Any insanitary milk or any milk containing less than 3 per cent of milk fat; or milk containing less than * * * 8.25 per cent of milk solids, not fat; * * * or to which has been added or into which has been introduced any foreign substance is adulterated milk.

Approved June 17, 1949.
