

Chapter Ag 58

DRESSINGS FOR FOOD

- Ag 58.01 Mayonnaise, mayonnaise dressing; identity; label statement of optional ingredients
- Ag 58.02 French dressing; identity; label statement of optional ingredients
- Ag 58.03 Salad dressing; identity; label statement of optional ingredients

Ag 58.01 Mayonnaise, mayonnaise dressing; identity; label statement of optional ingredients. (1) Mayonnaise, mayonnaise dressing, is the emulsified semisolid food prepared from edible vegetable oil, one or both of the acidifying ingredients specified in subsection (2) of this section, and one or more of the egg-yolk-containing ingredients specified in subsection (3) of this section. It may be mixed and packed in an atmosphere in which air is replaced in whole or in part by carbon dioxide or nitrogen. It contains not less than 65% by weight of vegetable oil. It may be seasoned or flavored with one or more of the following ingredients:

(a) Salt.

(b) Sugar, dextrose, corn syrup, invert sugar syrup, non-diatatic maltose syrup, glucose syrup, honey. The foregoing sweetening ingredients may be used in syrup or dried form.

(c) Mustard, paprika, other spice, or any spice oil or spice extract, except that no turmeric or saffron is used and no spice oil or spice extract is used which imparts to the mayonnaise a color simulating the color imparted by egg yolk.

(d) Monosodium glutamate.

(e) Any suitable, harmless food seasoning or flavoring (other than imitations), provided it does not impart to the mayonnaise a color simulating the color imparted by egg yolk.

(2) The acidifying ingredients referred to in subsection (1) of this section are:

(a) Any vinegar or any vinegar diluted with water to an acidity, calculated as acetic acid, of not less than 2½% by weight, or any such vinegar or diluted vinegar mixed with the additional optional acidifying ingredient citric acid, but in any such mixture the weight of citric acid is not greater than 25% of the weight of the acids of the vinegar or diluted vinegar calculated as acetic acid. For the purpose of this subsection, any blend of 2 or more vinegars is considered to be a vinegar.

(b) Lemon juice or lime juice or both or any such juice in frozen, canned, concentrated, or dried form, or any one or more of these diluted with water to an acidity, calculated as citric acid, of not less than 2½% by weight.

(3) The egg-yolk-containing ingredients referred to in subsection (1) of this section are: Liquid egg yolks, frozen egg yolks, liquid whole eggs, frozen whole eggs, or any one or more of the foregoing with liquid egg white or frozen egg white.

(4) (a) When the additional optional acidifying ingredient as provided in subsection (2) (a) of this section is used, the label shall bear the statement "Citric acid added" or "With added citric acid".

(b) Wherever the name "Mayonnaise" or "Mayonnaise Dressing" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements specified in this subsection, showing the optional ingredients present, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

History: Cr. Register, August, 1957, No. 20, eff. 9-1-57.

Ag 58.02 French dressing; identity; label statement of optional ingredients. (1) French dressing is the separable liquid food or the emulsified viscous fluid food prepared from edible vegetable oil and one or both of the acidifying ingredients specified in subsection (3) of this section. It may be mixed and packed in an atmosphere in which air is replaced in whole or in part by carbon dioxide or nitrogen. It contains not less than 35% by weight of vegetable oil. It may be seasoned or flavored with one or more of the following ingredients:

(a) Salt.

(b) Sugar, dextrose, corn syrup, invert sugar syrup, non-diatatic maltose syrup, glucose syrup, honey. The foregoing sweetening ingredients may be used in syrup or dried form.

(c) Mustard, paprika, other spice, or spice oil or spice extract.

(d) Monosodium glutamate.

(e) Any suitable, harmless food seasoning or flavoring (other than imitations).

(f) Tomato paste, tomato puree, catsup, sherry wine.

(2) French dressing may be emulsified. Subject to the conditions hereinafter prescribed, one or both of the optional emulsifying ingredients specified in subsection (4) (a) and (b) of this section may be added.

(3) The acidifying ingredients referred to in subsection (1) of this section are:

(a) Any vinegar or any vinegar diluted with water, or any such vinegar or diluted vinegar mixed with the additional optional acidifying ingredient citric acid, but in any such mixture the weight of citric acid is not greater than 25% of the weight of the acids of the vinegar or diluted vinegar calculated as acetic acid. For the purpose of this subsection, any blend of 2 or more vinegars is considered to be a vinegar.

(b) Lemon juice or lime juice or both or any such juice in frozen, canned, concentrated, or dried form, or any one or more of these diluted with water.

(4) The optional emulsifying ingredients referred to in subsection (2) of this section are:

(a) Gum acacia (also called gum arabic), carob bean gum (also called locust bean gum), guar gum, gum karaya, gum tragacanth, extract of Irish moss, pectin, propylene glycol ester of alginic acid, sodium carboxymethylcellulose, or any mixture of 2 or more of these.

(b) Liquid egg yolks, frozen egg yolks, liquid whole eggs, frozen whole eggs, or any one or more of these with liquid egg white or frozen egg white. For the purpose of this paragraph, the quantity of egg-yolk-containing ingredient is calculated as the weight of the egg-yolk solids contained therein.

Register, August, 1957, No. 20.

(c) The quantity of any such emulsifying ingredient or mixture used amounts to not more than 0.75% by weight of the finished French dressing.

(5) (a) When the additional optional acidifying ingredient as provided in subsection (3) (a) of this section is used, the label shall bear the statement "Citric acid added" or "With added citric acid". When an optional emulsifying ingredient as provided in subsection (4) (a) of this section is used, the label shall bear the statement "_____ added" or "With added _____", the blank being filled in with the common name or names of the emulsifying ingredient or mixture of emulsifying ingredients used, as specified in subsection (4) (a) of this section; or, alternatively, with the words "algin derivative", if propylene glycol ester of alginic acid is used; or with the words "vegetable gum" if any one of the vegetable gums, gum acacia, carob bean gum, guar gum, gum karaya, or gum tragacanth, is used; or with the words "vegetable gums" if 2 or more such vegetable gums are used. Label statements specified in this subsection for declaring the presence of optional ingredients may be combined, as for example, "With added citric acid and sodium carboxymethylcellulose".

(b) Wherever the name "French Dressing" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements specified in this subsection, showing the optional ingredients present, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

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Ag 58.03 Salad dressing; identity; label statement of optional ingredients. (1) Salad dressing is the emulsified semisolid food prepared from edible vegetable oil, one or both of the acidifying ingredients specified in subsection (3) of this section, one or more of the egg-yolk-containing ingredients specified in subsection (4) of this section, and a cooked or partly cooked starchy paste prepared with a food starch, tapioca flour, wheat flour, rye flour, or any 2 or more of these. In the preparation of such starchy paste water may be added. Salad dressing may be mixed and packed in an atmosphere in which air is replaced in whole or in part by carbon dioxide or nitrogen. It contains not less than 30% by weight of vegetable oil and not less egg-yolk-containing ingredient than is equivalent in egg-yolk solids content to 4% by weight of liquid egg yolks. It may be seasoned or flavored with one or more of the following ingredients:

(a) Salt.

(b) Sugar, dextrose, corn syrup, invert sugar syrup, non-diatatic maltose syrup, glucose syrup, honey. The foregoing sweetening ingredients may be used in syrup or dried form.

(c) Mustard, paprika, other spice, or any spice oil or spice extract, except that no turmeric or saffron is used and no spice oil or spice extract is used which imparts to the salad dressing a color simulating the color imparted by egg yolk.

(d) Monosodium glutamate.

(e) Any suitable, harmless food seasoning or flavoring (other than imitations), provided it does not impart to the salad dressing a color simulating the color imparted by egg yolk.

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(2) Subject to the conditions hereinafter prescribed, one or more of the optional emulsifying ingredients specified in subsection (5) of this section may be added.

(3) The acidifying ingredients referred to in subsection (1) of this section are:

(a) Any vinegar or any vinegar diluted with water, or any such vinegar or diluted vinegar mixed with the additional optional acidifying ingredient citric acid, but in any such mixture the weight of citric acid is not greater than 25% of the weight of the acids of the vinegar or diluted vinegar calculated as acetic acid. For the purpose of this paragraph, any blend of 2 or more vinegars is considered to be a vinegar.

(b) Lemon juice or lime juice or both or any such juice in frozen, canned, concentrated, or dried form, or any one or more of these diluted with water.

(4) The egg-yolk-containing ingredients referred to in subsection (1) of this section are: Liquid egg yolks, frozen egg yolks, liquid whole eggs, frozen whole eggs, or any one or more of the foregoing with liquid egg white or frozen egg white.

(5) The optional emulsifying ingredients referred to in subsection (2) of this section are: Gum acacia (also called gum arabic), carob bean gum (also called locust bean gum), guar gum, gum karaya, gum tragacanth, extract of Irish moss, pectin, propylene glycol ester of alginic acid, sodium carboxymethylcellulose, or any mixture of 2 or more of these. The quantity used of any such emulsifying ingredient or mixture amounts to not more than 0.75% by weight of the finished salad dressing.

(6) (a) When the additional optional acidifying ingredient as provided in subsection (3) (a) of this section is used, the label shall bear the statement "Citric acid added" or "With added citric acid". When an optional emulsifying ingredient as provided in subsection (5) of this section is used, the label shall bear the statement "----- added" or "With added -----", the blank being filled in with the common name or names of the emulsifying ingredient or mixture of emulsifying ingredients used, as specified in subsection (5) of this section; or, alternatively, with the words "algin derivative", if propylene glycol ester of alginic acid is used; or with the words "vegetable gum" if any one of the vegetable gums, gum acacia, carob bean gum, guar gum, gum karaya, or gum tragacanth, is used; or with the words "vegetable gums", if 2 or more such vegetable gums are used. Label statements specified in this subsection for declaring the presence of optional ingredients may be combined, as for example, "With added citric acid and sodium carboxymethylcellulose".

(b) Wherever the name "Salad Dressing" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements specified in this subsection, showing the optional ingredients present, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

History: Cr. Register, August, 1957, No. 20, eff. 9-1-57.