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**CHAPTER 221.**

AN ACT to amend 97.02 (9) (a), (b), (c), (d), (e), (f), (g) and (h) and 97.49 (last paragraph) of the statutes, relating to the manufacture and sale of cheese from standardized milk.

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

SECTION 1. 97.02 (9) (a), (b), (c), (d), (e), (f), (g) and (h) of the statutes are amended to read:

97.02 (9) (a) Cheese is the sound, solid and ripened product made from \* \* \* milk or cream by coagulating the casein thereof with rennet, pepsin or lactic acid, with or without the addition of ripening ferments or seasoning or added coloring matter. Purified calcium chloride may be added in a quantity of not more than two-hundredths of one per cent (calculated as anhydrous calcium chloride) of the weight of milk used. \* \* \* *Milk used in making cheese may be standardized by separating part of the milk fat therefrom, or by adding thereto cream or skim milk, concentrated skim milk, nonfat dry milk solids and sufficient water to reconstitute any concentrated skim milk or nonfat dry milk solids used.*

(b) Skim milk cheese is the sound, solid and ripened product made from skim milk \* \* \* by coagulating the casein thereof with rennet, pepsin or lactic acid, with or without the addition of ripening ferments or seasoning or added coloring matter.

(c) Cheese known as American or Cheddar cheese is made by the American, Cheddar, Granular, Colby, or Washed Curd process from \* \* \* milk and contains, in the water-free substance, not less than 50 per cent of milk fat, and contains not more than 39 per cent of moisture, with an allowance or tolerance of not to exceed one per cent in excess, so that in no case shall the moisture content of said cheese exceed 40 per cent.

(d) Cheese known as Brick cheese is made from \* \* \* milk, and contains, in the water-free substance, not less than 50 per cent of milk fat and contains not more than 43 per cent of moisture, with an allowance or tolerance of not to exceed one per cent in excess, so that in no case shall the moisture content of said cheese exceed 44 per cent.

(e) Cheese known as Muenster cheese is made from \* \* \* milk, and contains, in the water-free substance, not less than 50 per cent of milk fat, and contains not more than 43 per cent of moisture, with an allowance or tolerance of not to exceed one per cent in excess.

(f) Cheese known as Limburger cheese is made from \* \* \* milk, and contains in the water-free substance, not less than 50 per cent of milk fat.

(g) Emmenthaler cheese, commonly known as domestic Swiss cheese, is made from \* \* \* milk \* \* \* and contains, in the water-free substance, not less than 45 per cent of milk fat with an allowance or tolerance of 2 per cent so that in no case or event shall the milk fat content in the water-free substance of such cheese fall below 43 per cent.

(h) Process cheese is the food product produced by mixing, blending and uniting with the aid of heat, cheese of one or more lots of different quality, make, flavor, age, size, weight, shape, of like or different milk fat or moisture content, so as to produce a uniform mass readily makable into desired forms, shapes, sizes and weights; and may contain *cream*, added seasoning, added harmless coloring matter, harmless emulsifying agents as disodium phosphate, sodium citrate, sodium and potassium tartrate or mixtures of the same or other harmless emulsifying chemicals in quantities not exceeding 3 per cent; and contains in the water-free substance not less than 50 per cent of milk fat; and process American cheese not more than 39 per cent of moisture, with an allowance or tolerance of one per cent in excess, so that in no case shall the moisture content of said process American cheese exceed 40 per cent; and process Brick cheese not more than 42 per cent of moisture, with an allowance or tolerance of one per cent in excess, so that in no case shall the moisture content of said process Brick cheese exceed 43 per cent; and process Emmenthaler cheese or process domestic Swiss cheese shall contain not more than 40 per cent of moisture, with an allowance or tolerance of one per cent in excess, so that in no case shall the moisture content of said process Emmenthaler cheese or process domestic Swiss cheese exceed 41 per cent;

except that process Emmenthaler cheese or process domestic Swiss cheese shall contain, in the water-free substance not less than 45 per cent of milk fat with an allowance or tolerance of 2 per cent so that in no case or event shall the milk fat content in the water-free substance of such cheese fall below 43 per cent; provided, that such allowance or tolerance shall not be effective unless and until the federal bureau of standards provides a like tolerance for such cheese.

SECTION 2. 97.49 (last paragraph) of the statutes is amended to read:

97.49 (last paragraph) Such cheese shall not bear the grade marks fixed by the department for cheese as described in paragraphs (c), (d) and (e) of subsection (9) of section 97.02. \* \* \*

Approved May 17, 1951.

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