

Senate Bill 550

Published  
November 9, 1965.

**CHAPTER 328**

AN ACT to amend 97.02 (9) (k) of the statutes, relating to the definition and labeling of cottage cheese.

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

97.02 (9) (k) of the statutes is amended 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% (calculated as anhydrous calcium chloride) of the weight of such skim milk; ~~coagulation may be accomplished by the addition of harmless lactic acid producing bacteria, with or without rennet, are added and it is held until it becomes coagulated~~ lactic acid, citric acid, phosphoric acid, hydrochloric acid, or by a combination of these. ~~Rennet may or may not be added.~~ 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% of moisture. *Cottage cheese or creamed cottage cheese produced by the controlled acidification process shall bear a label statement approved by the department of agriculture and asserting this fact.*

Approved November 3, 1965.