

Assembly Bill 1007

Date published:  
January 5, 1968

CHAPTER 262, LAWS OF 1967

AN ACT to amend 97.02 (9) (a) and (b) of the statutes, relating to definitions and standards for cheese and skim milk cheese.

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

97.02 (9) (a) and (b) 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, *other safe and suitable milk-clotting enzymes*, 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 for manufacturing is the sound, solid and ripened cheese product not conforming to any other state or federal cheese standard made from skim milk, by coagulating the casein thereof with rennet, pepsin, *other safe and suitable milk-clotting enzymes*, or lactic acid, with or without the addition of ripening ferments or seasoning or added coloring matter. It is coated with blue colored paraffin or other tightly adhering coating, colored blue, and shall bear a label.

Approved December 19, 1967.