

Chapter Ag 83

MUNSTER CHEESE

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Ag 83.01 Definitions. The following terms, whenever used in these regulations, shall have the following meaning:

(1) "Department", whenever used in these regulations, shall mean the state department of agriculture.

(2) "Grader" is a person authorized by the department to grade cheese.

(3) "Stamps" shall mean stamps for putting factory number and date on cheese and grade mark on cheese.

(4) "Grading unit" means a cheese factory, cheese warehouse, or place where cheese is graded.

(5) "Muenster cheese" is known as a sweet curd variety, made from whole milk, with or without the addition of a starter, coagulated with the aid of rennet or pepsin, salted by immersing in a salt brine solution or by rubbing it with salt and packing it in dry salt from two to four days.

(6) "Flavor and taste practically clean" shall mean a pleasing cheese flavor and taste developed according to the age of the cheese and clean enough to suit our most discriminating markets.

(7) "Good body" means the cheese must be reasonably firm to the touch, may be curdy but must be elastic, and must have somewhat of a velvet-like feeling and cannot be pasty, sticky, crumbly or mealy, or break short.

(8) "Good texture" means the texture of the cheese is reasonably compact, may have a few mechanical openings and a few shot holes, but must be free from pinholes or splits.

(9) "Uniform size" shall mean that where two or more of the same style of cheese are packed in a box, none of the cheese shall vary more than $\frac{1}{2}$ pound in weight from any of the rest of the cheese in the box.

Ag 83.02 History: 1-2-56; r. Register, October, 1960, No. 58, eff. 11-1-60.

Ag 83.03 Wisconsin state brand. Cheese labeled or sold as Wisconsin State Brand shall conform to the following standards:

(1) **FLAVOR.** Flavor and taste shall be practically clean.

(2) **BODY AND TEXTURE.** Cheese of this grade shall have good body and texture.

(3) **COLOR.** Cheese of this grade shall have a bright and uniform color.

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(4) **SALT.** Cheese of this grade shall show uniform distribution of salt taking the age of cheese into consideration.

(5) **FINISH AND APPEARANCE.** Cheese of this grade shall be clean, have practically straight sides, uniform in size, surfaces smooth, and well closed and free from checks and mold.

(6) **MOISTURE.** Cheese of this grade shall not contain over 43% moisture with an allowance or tolerance not to exceed 1% in excess so that in no case shall the moisture content be in excess of 44%.

Ag 83.04 Wisconsin No. 2. Cheese labeled or sold as Wisconsin No. 2 shall conform to the following standards:

(1) **FLAVOR.** Cheese of this grade shall have a fairly clean flavor and taste, may have distinct but only moderate off or undesirable flavor.

(2) **BODY AND TEXTURE.** Cheese of this grade shall have fairly good body and texture, may have open texture but must be free from cracks or split centers, and cannot be crumbly or mealy.

(3) **COLOR.** Cheese of this grade may have a slightly uneven color but cannot be chalky white or dull.

(4) **SALT.** Cheese of this grade shall show uniform distribution of salt, taking age of cheese into consideration.

(5) **APPEARANCE.** Cheese of this grade may have slight defects compared with Wisconsin State Brand but must be clean, free from cracks and mold, and must be reasonably uniform in size.

(6) **MOISTURE.** Cheese of this grade shall not contain over 43% moisture, with an allowance or tolerance of not to exceed 1% in excess, so that in no case shall the moisture content exceed 44%.

Ag 83.05 Undergrade. Muenster cheese which has been graded which does not meet the standards prescribed in this chapter for either of the two grades, Wisconsin State Brand or Wisconsin No. 2, shall be classified as Undergrade and shall be so marked.

History: 1-2-56; am. Register, October, 1960, No. 58, eff. 11-1-60.

Ag 83.06 Factory marks. (1) All Muenster cheese made in Wisconsin and receptacles for the same shall be plainly marked with a factory stamp, which marking shall be applied to the cheese or its wrapper or container, or a tag attached thereto, before it leaves the factory. Such marking shall include the factory serial number as designated by the department; also the number of the month, the number of the day on which it was manufactured, and a designation by letters "A", "B", "C", etc., in any case where more than one vat was used for making cheese.

(2) The following stamp mark illustrates the factory marking to be applied on Muenster cheese in letters $\frac{1}{2}$ inch high:

000—10—20—A
(Factory number, month, day, vat)

History: 1-2-56; am. (1), Register, October, 1960, No. 58, eff. 11-1-60.

Ag 83.07 Grade marks. (1) Muenster cheese which has been graded and receptacles for the same shall be plainly marked by or under the direction of an authorized Muenster cheese grader or a state grader

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by use of a rubber stamp, to indicate its grade. Such marks shall be applied to the cheese or its wrapper or container, or a tag attached thereto, before it enters retail channels, leaves the state, is converted into another food product, or is delivered to any person, firm or corporation, unless such person, firm or corporation represents an authorized Muenster cheese grading unit located in the state.

(2) The following stamp marks illustrate the grade markings to be applied on Muenster cheese: Same as Brick cheese markings * * * (Section Ag 82.08 (3)).

(3) Cheese which has not been graded shall be plainly marked "Not Graded" in letters at least 1/2 inch high. Such mark shall be applied to the cheese, its wrapper or container, or a tag attached thereto. Marking shall be done at the factory or at the warehouse where it is first delivered in this state.

(4) Muenster cheese assembled in Wisconsin from other states and the receptacles therefor shall be branded or marked in two conspicuous places with the name of the state of its origin and the grader's number and the unit applying the brand or mark, the size of type used to be at least 1/2 inch high.

(5) Muenster cheese containing more than 44% of moisture shall be plainly marked on the mold or round side of each cheese in one or more places by using for identification the proper moisture content label as listed below, which label shall be in type at least 1/2 inch high. Said markings shall be applied before such cheese shall be delivered for sale to any person, firm or corporation, or to any servant or agent of any such person, firm or corporation, before it shall be converted into another food product, or leave the state. Such marking shall also be applied on the outside of each box containing such cheese. Such cheese shall not bear the grade marks fixed by the department.

(Factory No. 000)
(Moisture 44 to 46%)
(Moisture over 46%)

History: 1-2-56; am. (1) and (3), and r. the second paragraph of (5) which is unnumbered, Register, October, 1960, No. 58, eff. 11-1-60.

Ag 83.08 Cheese boxes.

Style of Box	Outside Length of Box	Inside Width of Box	Inside Depth of Box
Full Size.....	25 1/2 in.	22 in.	7 1/4 in.
Half Size.....	23 1/2 in.	12 in.	7 1/4 in.
Third Size.....	16 in.	12 1/4 in.	7 1/4 in.

Ag 83.09 Used cheese boxes. (1) All cheese boxes that have been used as containers for cheese, before being used again in the marketing or transporting of cheese, shall be reconditioned so as to be clean and sanitary, and free from adhering material, objectionable odors and mold; and shall be marked by the reconditioner on the lower band; and marked on the end piece, in case of rectangular shaped boxes; and on the side where other markings are usually applied, with the used box stamp as herein provided.

(2) Before such used cheese boxes are again used in the marketing or transporting of cheese, all markings on such boxes shall be removed excepting the marking used to designate the original manufacturer of each box and except that all marks for used boxes herein provided for shall be left thereon.

(3) Any person desiring to recondition used cheese boxes shall make application to the department for a used box marking stamp. Every such stamp shall remain the property of the department and shall include the words "Used boxes" and letters or figures, or both, identifying such reconditioner.

(4) Every person who uses a used cheese box as a container for marketing or transporting cheese, shall cancel it with a heavy indelible pencil mark in the form of an X through the last reconditioner's identifying letters and figures in the used box marking thereon as soon as he has placed cheese in the same.

(5) Every person who buys or receives any used cheese boxes shall keep available for inspection by the department all invoices of all used cheese boxes bought or received by him.

(6) No person shall buy, receive, use or have in possession with intent to use for marketing or transporting cheese, and no person shall sell, offer for sale, or deliver, or have in possession with intent to sell, or to offer for sale, or deliver, for use in marketing or transporting cheese, any used cheese box which does not conform to these standards or which does not bear the used box markings identifying all the reconditioners thereof as herein required, one of which markings shall be uncanceled; provided that such boxes coming from outside the state of Wisconsin may be so used or possessed if each such box is plainly and conspicuously marked with the name and address of the manufacturer on the body of the box in type at least one-quarter inch high, and if each such box which does not conform to these standards is plainly and conspicuously marked on the body of the box in type at least one-quarter inch high with the words: "Used box not up to Wisconsin standards".