

Chapter Ag 71

**GRADE A MILK AND MILK PRODUCTS;
STANDARDS OF IDENTITY AND LABELING**

Ag 71.01	Definitions	Ag 71.03	Product definitions; standards
Ag 71.02	Vitamin and mineral supplements; permits	Ag 71.04	of identity Labeling

History: Chapter Ag 71 as it existed on July 31, 1975 was repealed and a new chapter Ag 71 was created effective August 1, 1975.

Ag 71.01 Definitions. In addition to definitions under sections 97.01 and 97.24, Wis. Stats., the following shall apply in the interpretation and enforcement of this chapter:

(1) "Department" is the state of Wisconsin department of agriculture.

(2) "Federal act" means the federal food, drug, and cosmetic act of 1938, as amended (21 USC 301 et. seq.) and includes definitions and standards of identity for milk and cream adopted thereunder (21 CFR, Part 18).

(3) "Milk and milk products" are grade A milk and milk products as defined under section 97.24, Wis. Stats., and includes cream, light whipping cream, heavy whipping cream, sour cream, cultured sour cream, half-and-half, sour half-and-half, cultured half-and-half, concentrated milk, concentrated milk products, skim milk, nonfat milk, lowfat milk, milk and milk products with vitamins and minerals added, homogenized milk, flavored milk or milk products, cultured buttermilk, cultured milk and milk products, yogurt, egg nog, nog dairy drinks, and acidified milk and milk products. The term does not apply to such products as sterilized milk or milk products hermetically sealed in a container and so processed, either before or after sealing, as to prevent microbial spoilage, or evaporated milk, condensed milk, ice cream and other frozen desserts, butter, dry milk products (except as defined under section Ag 71.03 (8)), or cheese, except when such products are used in the manufacturing and processing of any pasteurized milk or milk products.

(4) "Homogenized milk" is milk which has been treated to insure breakup of the fat globules to such an extent that, after 48 hours of quiescent storage at 45° F., no visible cream separation occurs on the milk, and the fat percentage of the top 100 milliliters of milk in a quart, or of proportionate volumes in containers of other sizes, does not differ by more than 10% from the fat percentage of the remaining milk as determined after thorough mixing. The word "milk" shall be interpreted to include homogenized milk.

(5) "Pasteurized" means that every particle of milk or milk product has been heated to at least 145° F., and held continuously at or above this temperature for at least 30 minutes, or to at least 161° F., and held continuously at or above this temperature for at least 15 seconds, in equipment which is properly operated and approved by the department, except for milk products which have a higher milkfat content than milk or contain added sweeteners, in which case every