

CR 84-146

STATE OF WISCONSIN)
)
DEPARTMENT OF AGRICULTURE,) SS.
TRADE & CONSUMER PROTECTION)

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TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETINGS:

I, Norman E. Kirschbaum, Administrator, Food Division, State of Wisconsin, Department of Agriculture, Trade and Consumer Protection, and custodian of the official records of said Division, do hereby certify that the annexed order adopting rules relating to a standard of identity for baby swiss cheese, Chapter Ag 89, Wis. Adm. Code, was duly approved and adopted by the Department on February 25, 1985.

I further certify that said copy has been compared by me with the original on file in the Department and that the same is a true copy thereof, and of the whole of such original.

IN TESTIMONY WHEREOF, I have hereunto set my hand and affixed the official seal of the Department at the Department offices in the city of Madison, this 25th day of February, 1985.

Norman E. Kirschbaum
Norman E. Kirschbaum
Administrator
Food Division

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ORDER

OF THE

STATE OF WISCONSIN

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

ADOPTING, AMENDING AND REPEALING RULES

To create chapter Ag 89 relating to a standard of identity
for baby swiss cheese.

Analysis Prepared by the Wisconsin Department of Agriculture,
Trade and Consumer Protection

The department's rules, creating ch. Ag 89, Wis. Adm. Code, establish a standard of identity for baby swiss cheese. Standards of identity for other cheese varieties are found in Title 21 Code of Federal Regulations Part 133, and have become standards of identity in Wisconsin pursuant to s. 97.09(1), Stats. Baby swiss cheese is a cheese variety having no federal standard of identity, but which has recently shown a rapid increase in production and sales. It is generally similar to regular swiss cheese, except that it has a higher milkfat and moisture content and must be made from pasteurized milk or aged for not less than 60 days. The rule will standardize the fat and moisture levels for baby swiss cheese. The maximum moisture content would be established at 43 percent, and the minimum fat content would be established at 45 percent. In regular swiss cheese, the maximum moisture content is 41 percent and the minimum fat content is 43 percent.

The milk used in the processing of regular swiss cheese does not have to be pasteurized because the cheese is generally aged for 60 days. However, baby swiss cheese is generally sold fresh. Under the proposed rule, if baby swiss cheese is distributed within 60 days after manufacture, the milk used in making the cheese must be pasteurized. If pasteurized milk is not used to make baby swiss cheese, the cheese must be aged for 60 days prior to distribution.

Pursuant to authority vested in the state of Wisconsin
department of agriculture, trade and consumer protection by
ss. 93.07(1) and 97.09(1), Stats., the State of Wisconsin
department of agriculture, trade and consumer protection

1 adopts rules interpreting s. 97.09(1), Stats., as follows:

2 SECTION 1. Chapter Ag 89 is created to read:

3 CHAPTER AG 89

4 BABY SWISS CHEESE;

5 STANDARD OF IDENTITY AND LABELING

6 Ag 89.01 DEFINITIONS. As used in this chapter:

7 (1) "Department" means the state of Wisconsin department of
8 agriculture, trade and consumer protection.

9 (2) "Milk" means the milk of cows as defined in
10 s. 97.01(13), Stats.

11 Ag 89.02 PRODUCT DESCRIPTION AND PREPARATION. (1) DESCRIP-

12 TION. Baby swiss cheese is the food prepared by the process set

13 forth in sub. (2) or by any other procedure which produces a

14 finished cheese having the same physical and chemical properties.

15 Baby swiss cheese has round, well-formed holes or eyes developed

16 throughout the cheese. The minimum milkfat content of baby swiss

17 cheese is 45 percent by weight of the solids. The maximum

18 moisture content is 43 percent by weight, as determined by methods

19 approved under s. Ag 80.05(4). Baby swiss cheese shall be held at

20 the point of manufacture for 60 days prior to distribution, or be

21 made from milk pasteurized in compliance with s. Ag 31.06(3)(b)1.

22 If pasteurized milk is used, the phenol equivalent value of 0.25

23 grams of baby swiss cheese shall not exceed 3 micrograms as

24 determined by methods approved under s. Ag 80.05(4).

25 (2) PREPARATION. To prepare baby swiss cheese, the dairy

26 ingredients specified in s. Ag 89.03(1) shall be brought to a

27 temperature of 90 degrees F. Bacterial cultures or enzymes

1 specified in s. Ag 89.03(5) shall be added to the dairy ingre-
2 dients, in order to subject them to the action of lactic acid and
3 propionic acid. One or more of the clotting enzymes specified in
4 s. Ag 89.03(2) shall be added to the dairy ingredients, in order
5 to coagulate or set the dairy ingredients into a semisolid mass.
6 The semisolid mass shall be cut into curd particles by a one-
7 quarter inch curd knife. The whey shall be drained from the semi-
8 solid curds. Water shall be added to the curds, and the temp-
9 erature shall be raised to 106° F as the curds and water are
10 stirred. The temperature of 106°F shall be maintained and the
11 stirring shall continue until the curds become firm. The curds
12 shall be transferred to hoops or forms and pressed until the
13 desired shape and firmness are attained. The cheese shall then be
14 salted by immersing it in a saturated salt solution for 2 to 72
15 hours, depending on the desired degree of saltiness.

16 Ag 89.03 INGREDIENTS. The following ingredients may be used
17 in the manufacture of baby swiss cheese:

18 (1) Dairy ingredients consisting of milk, skim milk, nonfat
19 milk, or cream may be used alone or in combination, provided that
20 the final cheese product meets the fat and moisture requirements
21 set forth under s. Ag 89.02(1).

22 (2) Clotting enzymes, consisting of rennet or other enzymes
23 of animal, plant or microbial origin, may be used to set the dairy
24 ingredients to a semisolid mass.

25 (3) Coloring may be added as an optional ingredient.

26 (4) Calcium chloride may be used as a coagulation aid. The
27 amount of calcium chloride, calculated as anhydrous calcium

1 chloride, shall not exceed 0.02 percent by weight of the dairy
2 ingredients.

3 (5) Cultures or enzymes of animal, plant or microbial origin
4 may be used in curing or flavor development.

5 (6) Antimycotic agents, applied to the surface of slices or
6 cuts in consumer-sized packages, may be used to retard mold
7 growth.

8 Ag 89.04 NOMENCLATURE AND LABEL DECLARATION. The name of
9 the food described in s. Ag 89.02(1) shall be baby swiss cheese.
10 The product label shall include an ingredient declaration setting
11 forth, in descending order of predominance by weight, the common
12 or usual name of each ingredient used in the food. Enzymes of
13 animal, plant or microbial origin may be declared as "enzymes."
14 If the product is made from pasteurized milk, it shall be so
16 labeled.

17 SECTION 2. The rules contained in this order shall take
18 effect on the first day of the month following publication on the
19 Wisconsin administrative register, as provided in s. 227.026(1)
20 (intro.), Stats.

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Dated this 25th day of February, 1985.

STATE OF WISCONSIN
DEPARTMENT OF AGRICULTURE,
TRADE AND CONSUMER PROTECTION

By Norman E. Kirschbaum
Norman E. Kirschbaum
Administrator
Food Division

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