

CR 91-70

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Bureau Docket No. 2276

STATE OF WISCONSIN )  
 )  
DEPARTMENT OF AGRICULTURE, ) ss.  
 )  
TRADE AND CONSUMER PROTECTION )

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETINGS:

I, Steven B. Steinhoff, 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 repealing chs. Ag 82, 83, 84, Ag 88 (title) and Ag 88.01; to renumber Ag 88.02, 88.04 and 88.05; to renumber and amend Ag 88.03; to repeal and recreate ch. Ag 81; and to create subchapter VIII (title) of ch. Ag 81, Wisconsin Administrative Code, relating to cheese grading, packaging and labeling was duly approved and adopted by the Department on February 8, 1993.

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 8th day of February, 1993.



*Steven B. Steinhoff*  
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Steven B. Steinhoff, Administrator  
Food Division



State of Wisconsin  
Department of Agriculture, Trade and Consumer Protection

Alan T. Tracy, Secretary

801 West Badger Road • PO Box 8911  
Madison, WI 53708-8911

February 8, 1993

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TO: Gary Poulson, Revisor of Statutes  
119 Martin Luther King Jr. Blvd.

Revisor of Statutes  
Bureau

FROM: Steven B. Steinhoff, Administrator  
Food Division, DATCP

SUBJECT: Clearinghouse Rule 91-70 regarding the repeal of  
Chapters Ag 82, 83, and 84 and the repeal and  
recreation of Chapter Ag 81, Wis. Adm. Code, relating  
to cheese grading, packaging and labeling

Final Regulatory Flexibility Analysis

The proposed rule is a consolidation and reorganization of current rules and will have no significant impact on small businesses as defined in s. 227.114(1)(a), Stats., nor will the changes have a fiscal liability or revenue effect on local units of government. The department therefore adopts its initial analysis as the Final Regulatory Flexibility Analysis.

Comments from Legislative Committees

The rule was referred for review to the Senate Agriculture, Corrections, Health and Human Services Committee on November 4, 1992, and the Assembly Agriculture, Aquaculture and Forestry Committee on November 5, 1992. Neither committee held a hearing on the rule and the department received no comments from either committee.

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ORDER  
OF THE STATE OF WISCONSIN DEPARTMENT OF AGRICULTURE,  
TRADE AND CONSUMER PROTECTION  
ADOPTING RULES

1           The state of Wisconsin department of agriculture, trade and  
2 consumer protection adopts the following order to repeal chs. Ag  
3 82, 83, 84, Ag 88(title) and Ag 88.01; to renumber Ag 88.02,  
4 88.04 and 88.05; to renumber and amend Ag 88.03; to repeal and  
5 recreate ch. Ag 81; and to create subchapter VIII(title) of ch.  
6 Ag 81 relating to cheese grading, packaging and labeling.

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

Statutory authority: ss. 93.07(1), 93.09(1) and 97.09(1),  
Wis. Stats.

Statutes interpreted: ss. 93.09, 93.10, 93.11, 97.03(1) and  
97.09(1), Wis. Stats.

This rule consolidates and reorganizes current rules related to cheese grading, but makes few substantive changes in the current rules. Currently, separate rules related to individual cheese varieties are contained in chapters Ag 81 to Ag 84, Wis. Adm. Code. Each of these current chapters contains similar definitions for flavor, body and texture, finish and appearance, and color characteristics used in grading cheese. The consolidated rule combines these overlapping definitions into a single subchapter, thus eliminating unnecessary repetition. For ease of reference, grading definitions are also grouped into four major categories of flavor; body and texture; color; and finish and appearance.

A second subchapter of the rule consolidates current requirements related to grading, marking, and grade labeling. These requirements, though common to all cheese varieties, are currently repeated in 4 separate chapters of the administrative code. The consolidation will eliminate this unnecessary repetition. The rule includes one new provision which requires state grade certification for all cheese graded as Wisconsin premium grade AA. Other grade determinations by a private licensed cheese grader may also be certified by a department grader upon request.

Another subchapter of the rules (subch. III) consolidates existing requirements related to cheese boxes and containers. This subchapter also contains the size and weight standards for various styles of cheese such as longhorn, daisy, flat, block or barrel cheese styles. Subchapter VIII is a recreation of current chapter Ag 88 (Wisconsin Cheese Logotype) into the newly consolidated chapter Ag 81.

The remaining subchapters contain grade standards for specific varieties of cheese. Following each narrative statement of grade standards, the rule summarizes the standards in easy-to-read table form. The tables make the rule easier to understand and will also be useful in the actual practice of cheese grading.

In addition to consolidating current cheese grading rules, the rule makes several substantive changes. These include the creation of a new cheese grade designated as Wisconsin certified premium grade AA. As its name indicates, this is a premium grade with few if any defects allowed. The grade determination must be certified by a department grader before any person may use the premium grade label on a cheese.

The rule eliminates the current Wisconsin junior grade and replaces it with a new grade B designation. This change is consistent with the alpha-nomenclature used in each of the other grade classifications.

Finally, the rule establishes minimum requirements for retail food establishments engaged in cheese grade labeling. If cheese has been graded as either AA or A in bulk lots, a retail establishment may affix appropriate grade labels to retail packages of cheese cut from the bulk lots. Retail grade labeling must comply with standards set forth in the rule.

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1 SECTION 1. Chapter Ag 81 is repealed and recreated to read:

2 CHEESE GRADING, PACKAGING AND LABELING

3 SUBCHAPTER I

4 DEFINITIONS

5 Ag 81.01 DEFINITIONS. As used in this chapter:

6 (1) "Age" with respect to cheese, means the length of time  
7 which has expired from the date of manufacture and includes the  
8 following age groups:

9 (a) "Fresh or current" means cheese not more than 4 months

1 old.

2 (b) "Medium cured" means cheese which is at least 4 months  
3 but not over 10 months old.

4 (c) "Cured or aged" means cheese which is greater than 10  
5 months old.

6 (2) "Body and texture characteristics" for purposes of  
7 grading cheese under this chapter include the following traits:

8 (a) "Broken down" means the condition of the cheese has  
9 changed from a firm, smooth or coarse, curdy or rubbery condition  
10 to a waxy condition similar to that of cold butter, or to a mealy  
11 or pasty condition.

12 (b) "Coarse" means a cheese is rough, dry and sandy to the  
13 touch.

14 (c) "Corky" means a cheese texture that is hard, tough and  
15 overly firm and is characterized by failure of the cheese to  
16 readily break down when rubbed between the thumb and fingers.

17 (d) "Crumbly" means that cheese is loosely knit and tends to  
18 fall apart when rubbed between the thumb and fingers.

19 (e) "Curdy" means a cheese is smooth but firm, and when  
20 worked between the fingers, is rubbery and not waxy.

21 (f) "Firm" means the body of the cheese feels solid and is  
22 not soft or weak.

23 (g) "Gassy" means that cheese contains gas holes of various  
24 sizes which may be scattered or unevenly distributed throughout  
25 the cheese.

26 (h) "Mealy" means cheese has a short body texture, does not

1 mold well, and looks and feels like corn meal when rubbed between  
2 the thumb and fingers.

3 (i) "Open" means that irregularly shaped mechanical  
4 openings, caused by workmanship and not gas fermentation, are  
5 present.

6 (j) "Pasty" means that cheese has a weak body, and that it  
7 becomes sticky and smeary when rubbed between the thumb and  
8 fingers.

9 (k) "Pinny" means the presence of numerous and very small  
10 gas holes in a cheese.

11 (l) "Reasonably firm" means the body of the cheese is  
12 somewhat less than firm, but not to the extent of materially  
13 injuring the keeping quality of the cheese.

14 (m) "Short" means that there is no elasticity to the cheese  
15 plug removed by means of a grading trier, and that the plug tends  
16 toward mealiness when rubbed between the thumb and fingers.

17 (n) "Slitty" means that cheese contains narrow, elongated  
18 slits which are generally associated with a cheese that is  
19 "gassy" or "yeasty". Slits in cheese having this characteristic  
20 may sometimes be referred to as "fish eyes".

21 (o) "Smooth" means the surface of the cheese feels silky,  
22 and is not dry, coarse or rough.

23 (p) "Solid, compact and close" means the texture of the  
24 cheese has practically no openings of any kind.

25 (q) "Sweet holes" means that small spherical gas holes,  
26 approximately the size of BB shots, are present. Sweet holes may

1 also be referred to as "shot" or "Swiss holes".

2 (r) "Translucent" means a cheese has the appearance of being  
3 partially transparent.

4 (s) "Waxy" means that a cheese, when worked between the  
5 fingers, molds well like wax or cold butter.

6 (t) "Weak" means a cheese requires little pressure to crush  
7 and is soft but not necessarily sticky like a pasty cheese.

8 (3) "Cheese" means a dairy product prepared from the pressed  
9 curd of milk and includes the following varieties with or without  
10 rind formation:

11 (a) Brick or muenster cheese.

12 (b) Cheddar.

13 (c) Colby.

14 (d) Granular.

15 (e) Monterey (Jack) cheese.

16 (f) Swiss cheese.

17 (g) Washed curd.

18 (4) "Cheese box" means any wood, fiber, corrugated metal,  
19 plastic, fiberglass, or veneer container used as a receptacle for  
20 cheese.

21 (5) "Cheese hoop" means a form used to mold any of the  
22 various styles of cheese described under s. Ag 81.30.

23 (6) "Cheese style" means the shape, size and weight of a  
24 manufactured unit of cheese which conforms to the standards for  
25 the particular style under s. Ag 81.30.

26 (7) "Code number 55" means the code number, established as

1 part of the uniform national coding system under P. L. 89-306,  
2 which indicates that a particular lot of cheese was manufactured  
3 at a dairy plant in Wisconsin.

4 Note: The numerical national uniform coding system was  
5 developed under P. L. 89-306 and is recommended for use by  
6 the Ninth National Conference on Interstate Milk Shipments.

7 (8) "Color characteristics" for purposes of grading cheese  
8 under this chapter include the following traits:

9 (a) "Acid-cut" means a bleached or faded appearance which  
10 sometimes varies throughout the cheese but is present most often  
11 around mechanical openings.

12 (b) "Bleached surface" means that a faded color begins at  
13 the surface of the cheese and progresses inward.

14 (c) "Dull or faded" means that the color of the cheese lacks  
15 lustre or translucency.

16 (d) "Mottled" means the presence of irregular shaped spots  
17 or blotches in which portions of the cheese are light colored and  
18 others are darker in color, or an unevenness of color due to  
19 mixing or combining the curd from 2 different vats.

20 (e) "Salt spots" means the presence of large light-colored  
21 spots or areas.

22 (f) "Seamy" means the presence of white thread-like lines  
23 that form if the pieces of curd are not properly joined together.

24 (g) "Tiny white specks" means that specks resembling grains  
25 of salt, and generally associated with aged cheese, are scattered  
26 throughout the cheese.

27 (h) "Unattractive" means an abnormal or unappetizing



1 appearance.

2 (i) "Uncolored" means the absence of any artificial  
3 coloring.

4 (j) "Unnatural" means the presence of a deep orange or  
5 reddish color.

6 (k) "Wavy" means an unevenness of color which appears as  
7 layers or waves in the cheese.

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

10 (10) "Diameter" means the measurement of the diameter at the  
11 larger end of cylindrically shaped cheese.

12 (11) "Finish and appearance characteristics" for purposes of  
13 grading cheese under this chapter include the following traits:

14 (a) "Bandage evenly placed" means that a cheese is uniformly  
15 wrapped in cheesecloth with approximately one inch overlapping of  
16 the edges.

17 (b) "Burst or torn bandage" means a severance or other snag  
18 or break in the cheese cloth wrap used in the manufacture of  
19 certain cheese styles, usually occurring at the side seam.

20 (c) "Checked rind" or "curd openings" means the presence of  
21 numerous small cracks or breaks in the rind, sometimes following  
22 the outline of curd particles.

23 (d) "Cracks in the rind" means the presence of openings or  
24 breaks in the cheese rind.

25 (e) "Defective coating" means any of the following  
26 conditions in the wax or paraffin coating:

1           1. Brittle coating of paraffin that breaks and peels off in  
2 the form of scales or flakes.

3           2. Flat or raised blisters or bubbles under the surface of  
4 the paraffin.

5           3. Checked paraffin, including cracks, breaks or hairline  
6 checks in the paraffin coating on the cheese.

7           (f) "Firm, sound rind" means that the external surface of  
8 the cheese is firm and thick consistent with the size of the  
9 cheese; is not easily dented or damaged; is dry, smooth and  
10 closely knit to protect the interior quality from external  
11 defects; and is externally free from checks, cracks, breaks or  
12 soft spots.

13           (g) "High edge" means the cheese has, on its follower side,  
14 a rim or ridge which is raised in varying degrees or, in extreme  
15 cases, bent over.

16           (h) "Huffed" means that a cheese is swollen because of gas  
17 fermentation and has become rounded oval in shape rather than  
18 flat.

19           (i) "Irregular bandaging" means an overlapping, wrinkled and  
20 loose fitting bandage caused when the cheesecloth wrap is  
21 improperly placed in the cheese hoop, resulting in too much  
22 bandage on one end and an insufficient amount on the opposite  
23 end.

24           (j) "Lopsided" means the cheese style is asymmetrical or  
25 higher on one side than on the other side.

26           (k) "Mold under bandage and paraffin" means that spots or

1 areas of mold have formed under the paraffin, or that mold has  
2 penetrated from the surface to the interior and continued to  
3 develop.

4 (l) "Mold under wrapper or covering" means that spots or  
5 areas of mold have formed under the wrapper or on the cheese.

6 (m) "Rind" means a hard coating caused by desiccation of the  
7 surface of the cheese.

8 (n) "Rind rot" means the presence of soft spots on the rind  
9 which have become discolored and have decayed or decomposed.

10 (o) "Rough surface" means the exterior of the cheese lacks  
11 smoothness.

12 (p) "Smooth, bright surface" means a clean, glossy exterior  
13 cheese surface.

14 (q) "Smooth surface" means a cheese surface which is not  
15 rough or uneven.

16 (r) "Soft spots" means areas on the exterior of the cheese  
17 which are soft to the touch and are also usually faded and moist.

18 (s) "Soiled surface" means a cheese surface containing  
19 milkstone, rust spots or other discoloration.

20 (t) "Sour rind" means a fermented rind condition which is  
21 usually confined to the faces of the cheese.

22 (u) "Surface mold" means mold occurring on the paraffin or  
23 exterior surface of the cheese.

24 (v) "Wax or paraffin" means a uniform coating of wax or  
25 paraffin that adheres firmly to the surface of the cheese, which  
26 may either be thin or thick, but which has no indication of

1 cracking, breaking or loosening.

2 (w) "Weak rind" means that the exterior of a cheese is thin  
3 and possesses little or no resistance to pressure.

4 (x) "Wet rind" means that moisture adheres to the surface of  
5 the rind. It may or may not soften the rind or cause  
6 discoloration.

7 (y) " Wrapper or covering" means a plastic film or foil wrap  
8 which completely covers and seals the surface of a cheese, and  
9 which adheres sufficiently to prevent or protect against the  
10 growth of mold.

11 (12) "Flavor characteristics" for purposes of grading cheese  
12 under this chapter include the following traits:

13 (a) "Acid" means the cheese is sharp and puckery to the  
14 taste or has a taste which is characteristic of lactic acid.

15 (b) "Barny" means a flavor trait characteristic of the odor  
16 of a milking barn, stable or cow yard.

17 (c) "Bitter" means a distasteful flavor characteristic of  
18 quinine which is most frequently found in aged cheese varieties.

19 (d) "Feed" means the presence of one or more feed flavors  
20 such as alfalfa, sweet clover, silage or similar feed, carried  
21 through from the milk used in the manufacture of the cheese into  
22 the finished product.

23 (e) "Flat" means an insipid flavor or one which is  
24 practically devoid of any characteristic cheese flavor for the  
25 applicable variety .

26 (f) "Fruity" means a sweet, fruit-like flavor resembling

1 apples which generally increases in intensity as a cheese ages.

2 (g) "Lacking in flavor development" means the cheese  
3 contains no undesirable flavor and very little, if any,  
4 characteristic cheese flavor development.

5 (h) "Lipase" or "rancid" means a bitter or disagreeable  
6 taste or odor suggestive of butyric acid and derived from  
7 decomposed milk fat.

8 (i) "Malty" means the presence of a distinctive harsh flavor  
9 suggestive of malt.

10 (j) "Metallic" means a flavor trait suggestive of metal that  
11 imparts to the mouth a puckery sensation.

12 (k) "Old milk" means a cheese flavor indicating a lack of  
13 freshness in the milk used in manufacturing the cheese.

14 (l) "Onion" means the flavor which is characteristic of the  
15 taste and aroma suggested by its name and is present when cows  
16 producing milk used in the manufacture of cheese have eaten  
17 onions, garlic or leeks.

18 (m) "Sour" means a pungent acidic flavor resembling vinegar.

19 (n) "Sulfide" means the presence of an objectionable flavor  
20 of hydrogen sulfide and is similar to the flavor of water having  
21 a high sulfur content.

22 (o) "Utensil" means a flavor suggestive of improper or  
23 inadequate washing and sterilization of milking machines,  
24 utensils or dairy plant equipment.

25 (p) "Weedy" means a taste characteristic due to the use of  
26 milk possessing an essence of common weeds, which is generally

1 present when cows eat weedy hay or graze on weed-infested  
2 pastures.

3 (q) "Whey-tainted" means a slight acidic flavor and odor  
4 characteristic of fermented whey caused by too slowly or  
5 incompletely expelling the whey from the curd.

6 (r) "Yeasty" means a flavor indicating the presence of yeast  
7 fermentation in the manufacture of the cheese.

8 (13) "Grade attributes" for purposes of grading cheese under  
9 this chapter include the following degrees for a particular  
10 trait, which signify the relative absence or presence of the  
11 indicated trait:

12 (a) "Definite" means the trait is not intense but is  
13 detectable in the cheese being graded.

14 (b) "Pronounced" means the trait is sufficiently intense as  
15 to be easily identified in the cheese being graded.

16 (c) "Slight" means the trait is detected only upon critical  
17 examination.

18 (d) "Very slight" means the trait is detected only upon very  
19 critical examination.

20 (14) "Grader" means a person licensed by the department  
21 under s. 97.17, Stats., to grade cheese.

22 (15) "Official logotype" means an identifying trademark or  
23 symbol, as prescribed in subchapter VIII, which may be stamped,  
24 imprinted on, affixed to, or made a part of any label of cheese  
25 manufactured in this state to identify or distinguish it as being  
26 "100% Wisconsin cheese".

1 (16) "Scale board" means a flat piece of wood or veneer  
2 placed in the cheese box or container to protect the cheese from  
3 damage.

4 SUBCHAPTER II

5 GRADING AND MARKING REQUIREMENTS; GENERAL

6 Ag 81.20 WISCONSIN CHEESE; MANUFACTURER'S LABEL. All  
7 cheese manufactured in this state shall be labeled at the dairy  
8 plant or cheese factory with all of the items listed under subs.  
9 (1) to (5). The labeling of bulk cheese shall remain on the  
10 cheese until the cheese is used in the manufacture or processing  
11 of another food, or until it is relabeled by a buyer who cuts  
12 and repackages the bulk unit into consumer size packages.

13 (1) NAME OF CHEESE. The name of the cheese variety or type  
14 of cheese.

15 (2) STATE IDENTIFICATION. The word "WISCONSIN" or code  
16 number "55", a numerical code which indicates that the cheese was  
17 manufactured at a dairy plant in this state.

18 (3) DAIRY PLANT IDENTIFICATION. The serial or individual  
19 identification number assigned by the department for the dairy  
20 plant at which the cheese was made.

21 (4) DATE OF MANUFACTURE. The month, date and year of  
22 manufacture for the cheese.

23 (5) VAT IDENTIFICATION. The alpha or numerical designation  
24 of the vat which identifies a specific vat or chronological  
25 sequence of manufacture when more than one vat of cheese is  
26 manufactured in the same vat on the same day.

1 Note: A manufacturer's label shall substantially comply  
2 with one of the alternative formats in the following  
3 illustrations:

4	TYPE OF CHEESE	TYPE OF CHEESE
5	WISCONSIN	55 1402 VAT A
6	1402 VAT A	DEC 9 90
7	DEC 9 90	

8 Ag 81.21 LABELING CHEESE FROM OTHER STATES OR FOREIGN

9 COUNTRIES. (1) MANUFACTURER'S LABEL. (a) General requirements.

10 If cheese from other states or foreign countries is received in  
11 Wisconsin for further packaging or distribution, the cheese shall  
12 be plainly labeled or identified under sub.(2) or (3). The label  
13 shall appear on the outside container or receptacle in which the  
14 cheese is received in this state.

15 (b) Out-of-state identification. Cheese originating from  
16 states other than Wisconsin shall be identified by all of the  
17 following:

18 1. The name of the cheese variety or type of cheese.

19 2. Identification by name or numerical code of the state of  
20 manufacture or origin. If code number identification is used,  
21 the number shall be the two digit code number assigned for  
22 individual states by the National Conference of Interstate Milk  
23 Shipments.

24 3. The dairy plant serial number assigned by the state  
25 licensing agency to the dairy plant in which the cheese was  
26 manufactured.

27 (c) Foreign country identification. Cheese originating  
28 from a foreign country shall be identified with both of the



1 following:

- 2 1. The name of the cheese variety or type of cheese.
- 3 2. The name of the foreign country in which the cheese was  
4 manufactured.

5 (2) RETAIL PACKAGE LABEL REQUIREMENTS. Any retail package  
6 of cheese which is manufactured in or originates from a state  
7 other than Wisconsin or a foreign country, and is identified as  
8 Wisconsin graded cheese under s. Ag 81.24, shall contain labeling  
9 which identifies the state or country of origin in a type size  
10 not smaller than the type size required for the net weight  
11 statement.

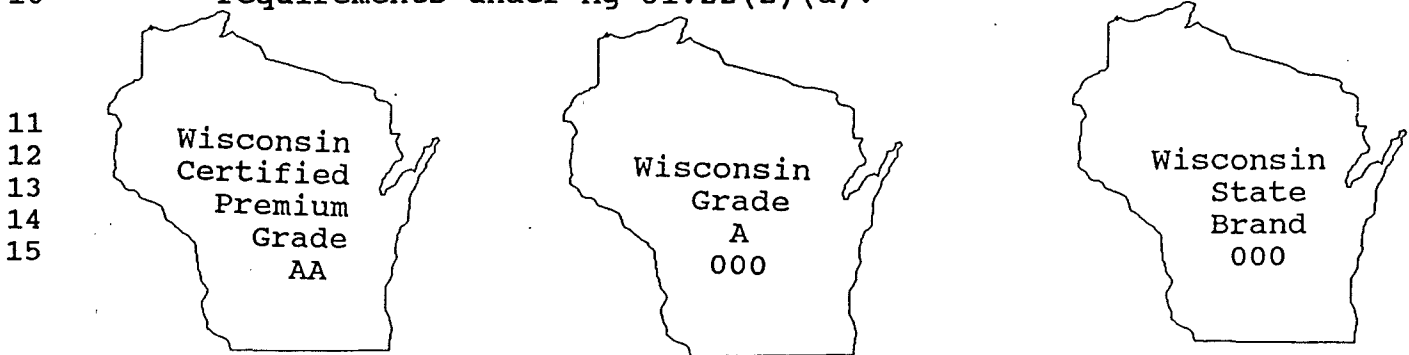
12 Ag 81.22 CHEESE GRADES AND GRADE LABELS. (1) GRADES. All  
13 cheese manufactured and sold in this state shall be graded or  
14 identified in one of the following categories according to the  
15 grade standards applicable to the particular cheese variety in  
16 subchapters IV to VII:

- 17 (a) Wisconsin certified premium grade AA.
- 18 (b) Wisconsin grade A.
- 19 (c) Wisconsin state brand.
- 20 (d) Wisconsin grade B.
- 21 (e) Wisconsin grade C for Swiss cheese.
- 22 (f) Wisconsin grade D for Swiss cheese.
- 23 (g) Undergrade.
- 24 (h) Not graded.

25 (2) GRADE MARK OR LABEL SPECIFICATIONS. (a) Wisconsin  
26 certified premium grade AA, Wisconsin grade A, or Wisconsin state

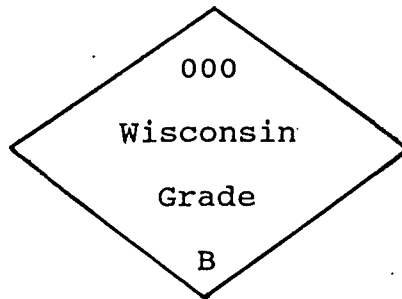
1 brand. The grade mark for cheese grades under sub.(1)(a) to (c)  
2 shall consist of a miniature outline map of the boundaries of  
3 Wisconsin with the name of the applicable grade, as determined by  
4 the cheese grader, enclosed within the outline map. The grader's  
5 license number shall also be enclosed within the outline for  
6 cheese graded as "Wisconsin grade A" or "Wisconsin state brand".  
7 The type shall be spaced and designed so as to be legible and  
8 present a symmetrical appearance.

9 Note: The following are illustrations of the grade mark  
10 requirements under Ag 81.22(2)(a).



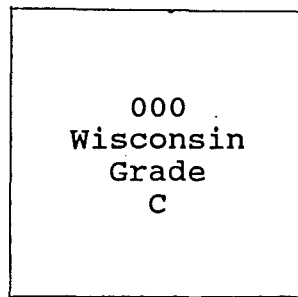
16 (b) Wisconsin grade B. The grade mark for cheese graded as  
17 Wisconsin grade B shall consist of a diamond-shaped figure with  
18 the grader's license number and the words "Wisconsin grade B"  
19 enclosed with the border. The type shall be spaced and designed  
20 so as to be legible and present a symmetrical appearance.

21 Note: The following is an illustration of the grade mark  
22 requirements under Ag 81.22(2)(b).



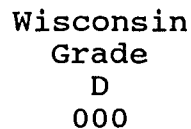
1 (c) Wisconsin grade C. The grade mark for cheese graded as  
2 Wisconsin grade C shall consist of approximately a 1½ inch square  
3 with the grader's license number and the words "Wisconsin  
4 grade C" enclosed within the square. The type shall be spaced  
5 and designed so as to be legible and present a symmetrical  
6 appearance.

7 Note: The following is an illustration of the grade mark  
8 requirements under Ag 81.22(2)(c).



9  
10  
11  
12  
13 (d) Wisconsin grade D. The grade label for cheese graded as  
14 Wisconsin grade D shall consist of the words "Wisconsin grade D"  
15 on 3 separate lines, followed immediately with the grader's  
16 license number below the grade designation. The information may  
17 not be enclosed within any figure, but shall be spaced and  
18 designed so as to be legible and present a symmetrical  
19 appearance.

20 Note: The following is an illustration of the grade mark  
21 requirements under Ag 81.22(2)(d).



22  
23  
24  
25  
26 (e) Undergrade. The grade label for cheese graded as  
27 Undergrade shall consist of the word "Undergrade" followed with

1 the grader's license number immediately below. The information  
2 may not be enclosed within any figure, but shall be spaced and  
3 designed so as to be legible and present a symmetrical  
4 appearance.

5 Note: The following is an illustration of the grade mark  
6 requirements under Ag 81.22(2)(e).

7 Undergrade

8 000

9 (f) Not graded. All cheese which has not been graded under  
10 this chapter shall be plainly designated with the words "Not  
11 Graded" in prominent or conspicuous type size. The designation  
12 shall be applied to the cheese, the cheese wrapper or container,  
13 or to a tag attached to the container. The designation shall be  
14 affixed at the manufacturing location or at the location where  
15 the cheese is first delivered in this state, prior to further  
16 sale or shipment. The "Not Graded" designation may not be used  
17 as an alternate grade determination if grade correction is  
18 necessary.

19 Ag 81.23 CHEESE GRADING. (1) GENERAL. Any cheese  
20 represented to be of one of the grades under s. Ag 81.22(1) shall  
21 conform to the standards and characteristics for the labeled  
22 grade, and shall be graded by a licensed grader or by the  
23 department. After the grade is determined, a grade mark or label  
24 under s. Ag 81.22(2) shall be affixed to the cheese, to the  
25 cheese wrapper or container, or to a tag attached to the  
26 container before the cheese enters wholesale channels of

1 distribution.

2 (2) MOISTURE AND MILKFAT CONTENT. The moisture and milkfat  
3 content requirements of each variety of cheese for which grade  
4 standards are set forth in this chapter shall comply with the  
5 standards of identity for the cheese variety under s. 97.09(1),  
6 Stats.

7 (3) STATE GRADE CERTIFICATION. All cheese graded as  
8 Wisconsin certified premium grade AA shall have the grade  
9 certified by a department grader. No person may use the  
10 Wisconsin certified premium grade AA label on cheese which has  
11 not been certified by the department. The department may also  
12 certify, upon request, a cheese grade other than Wisconsin  
13 certified premium grade AA. The department shall charge a fee to  
14 cover its cost to perform a grade certification under this  
15 subsection, regardless of whether the certification is mandatory  
16 or voluntary. Cheese which develops any objectionable defect  
17 after department grade certification shall be regraded by a  
18 licensed cheese grader. Appropriate changes shall be made in the  
19 grade labeling before further distribution or sale of the cheese.

20 (4) MINIMUM AGE OF CHEESE FOR STATE GRADE CERTIFICATION.  
21 All cheese except Swiss or emmentaler cheese offered for grade  
22 certification under sub.(3) shall be at least 10 days old on the  
23 date of certification. Swiss or emmentaler cheese shall be at  
24 least 60 days old on the date of certification.

25 (5) GRADING PROCEDURE. (a) Cheese shall be graded on the  
26 basis of one or more plugs drawn at random from cheese which is

1 made in one production run from a single vat. The plug shall be  
2 drawn through the use of a cheese trier.

3 (b) A cheese trier used to draw a cheese plug for the  
4 purpose of grading any cheese variety other than barrel cheese  
5 shall be constructed with a 6 inch barrel. The trier shall be  
6 tapered from a 13/16 inch diameter at the large end to a 10/16  
7 inch diameter on the small end. The cutting depth of the barrel  
8 shall be  $\frac{1}{4}$  inch at the small end and  $\frac{3}{8}$  inch at the large end.

9 (c) A cheese trier used to draw a plug of barrel cheese for  
10 the purpose of grading shall have a barrel which is not less than  
11  $9\frac{1}{2}$  inches in length. A trier for barrel cheese shall be tapered  
12 from a 15/16 inch diameter at the large end to a 11/16 inch  
13 diameter at the small end. The cutting depth of the barrel shall  
14 be  $\frac{1}{2}$  inch at the large end tapered to 5/16 inch at the small end.

15 (d) A cheese trier used to draw a plug for grading  
16 conventional sizes of brick and muenster cheese shall be  
17 constructed with a 5 inch long barrel tapered from a diameter of  
18  $\frac{5}{8}$  inch at the large end to a diameter of 15/32 inch on the small  
19 end. The cutting depth of the barrel shall be 7/32 inch at the  
20 small end and 5/16 inch at the large end.

21 (6) REGRADING. Cheese which has developed any objectionable  
22 flavor or other defect after grading shall be regraded. Original  
23 grade labels shall be removed and correct grade labels applied.  
24 When cheese is regraded, the "Not graded" designation may not be  
25 used as an alternative to the actual regraded designation.

26 (7) APPEALING GRADE CHANGES. A licensed cheese grader may

1 appeal a grade change ordered by a department cheese grader. The  
2 petition may consist of a request for review by a department  
3 grading specialist of the original grade determination. The cost  
4 of the grade determination review shall be charged to the  
5 petitioner. Any party affected by a grade certification may also  
6 appeal to the department as provided in s. 93.11(4) and(5),  
7 Stats. The appeal shall be requested in writing and shall be  
8 made not later than 10 days following the date of delivery of the  
9 cheese to the purchaser.

10 (8) ARBITRATION. If disagreement occurs between a producer  
11 and a buyer as to the grade of cheese, the disagreement may be  
12 resolved by arbitration. The cheese may not be moved or further  
13 processed pending arbitration. Either party to the transaction  
14 may request appointment of a grade arbitration committee. The  
15 committee shall consist of 3 arbitrators, selected from a list of  
16 licensed graders compiled by the department. Each party shall  
17 appoint one arbitrator and the 2 arbitrators initially selected  
18 shall appoint a third. The decision of the arbitration committee  
19 on the grade of the cheese shall bind the parties. The party who  
20 requests arbitration shall pay the costs of arbitration.

21 Ag 81.24 CHEESE GRADE LABELING OF RETAIL PACKAGES.

22 (1) GENERAL. A retail food establishment licensed under  
23 s. 97.30, Stats., may obtain a cheese grade labeling permit from  
24 the department. A permit holder may affix a cheese grade label  
25 to retail packages of graded cheese purchased in bulk by the  
26 permit holder, if the bulk lot has been graded as Wisconsin Grade

1 AA, Wisconsin Grade A or Wisconsin State Brand and the cheese is  
2 cut, packaged and labeled for retail distribution. No retail  
3 food establishment may grade label retail packages of cheese  
4 without a permit from the department. Retail grade labeling  
5 shall comply with this section.

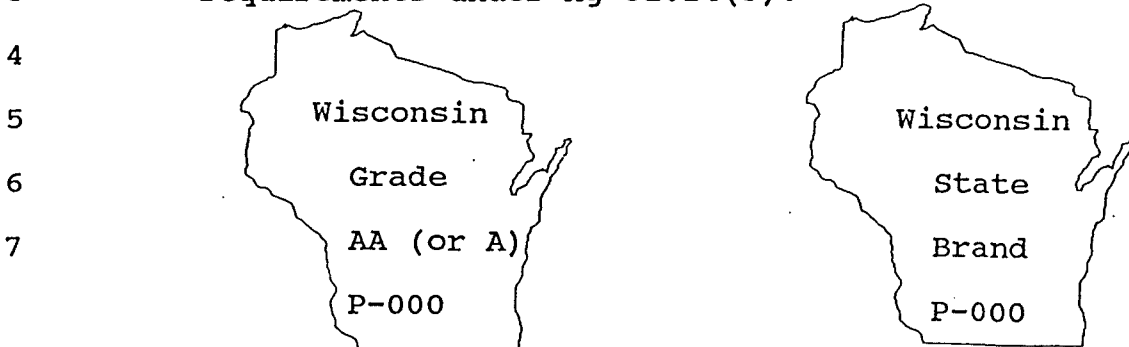
6 (2) BULK GRADE DETERMINATION. Retail packages of cheese  
7 grade labeled under sub.(1) shall consist of cut and packaged  
8 cheese which has been graded under this chapter in a bulk unit.  
9 The bulk unit of graded cheese shall bear a grade label applied  
10 by a licensed grader or department employe authorized to grade  
11 cheese. The bulk unit of graded cheese shall be re-examined by a  
12 licensed grader prior to being cut, packaged and labeled.

13 (3) RETAIL PACKAGE GRADE LABELING. The department shall  
14 issue a permit identification number to each grade labeling  
15 permit holder under sub.(1). The identification number shall  
16 consist of the letter prefix "P", followed by a three digit  
17 identification number. When affixing a grade label to retail  
18 packages of graded cheese under this section, the permit holder  
19 shall print the specified grade and the permit holder's  
20 identification number within a miniature outline map of the  
21 boundaries of the state of Wisconsin. The type shall be designed  
22 and spaced so as to be legible and present a symmetrical  
23 appearance. Cheese manufactured in a state other than Wisconsin  
24 or in a foreign country, and grade labeled under sub. (1), shall  
25 identify the state or country of origin on the retail package  
26 label in a type size not smaller than the type size required for



1 the net weight statement.

2 Note: The following are illustrations of the grade mark  
3 requirements under Ag 81.24(3).



8 Ag 81.25 RECORDKEEPING. (1) CONTENT. Licensed cheese  
9 graders shall maintain records showing all of the following:

- 10 (a) The name of the person for whom the cheese is graded.
- 11 (b) The quantity or amount of cheese graded.
- 12 (c) The date of grading.
- 13 (d) The grade of the cheese as determined by the cheese  
14 grader for each lot of cheese.

15 (2) RECORD RETENTION. Records required under this section  
16 shall be retained by the grader for a period of 2 years and are  
17 subject to inspection by the department upon request.

18 SUBCHAPTER III

19 CHEESE STYLES, BOXES AND HOOPS

20 Ag 81.30 CHEESE STYLES. (1) TRADITIONAL STYLES. Cheese may  
21 be manufactured and sold in the traditional styles set forth in  
22 sub. (2).

23 (2) STANDARDS. Each of the following cheese styles shall  
24 conform to the weight and size standards for that style as  
25 indicated in the following chart.

<u>Style</u>	<u>Weight in Pounds</u>	<u>Diameter in Inches</u>	<u>Height in Inches</u>	<u>Length in Inches</u>	<u>Width in Inches</u>
(1) Cheddar	70 to 78	14½	12 to 12¼		
(2) Flat	32 to 37	14½	6⅞ to 6¼		
(3) Daisy	21 to 24	14	4 to 4¼		
(4) Longhorn	12½ to 13¾	6	12 to 12½		
(5) Midget	11 to 12½	9¾	4¼ to 4⅜		
(6) 20-lb.block	20¼ to 22		3⅞ to 3⅝	14 to 14¼	11 to 11¼
(7) 40-lb.block	41 to 44		6⅞ to 7¾	14 to 14¼	11 to 11¼
(8) 60-lb.block	61 to 65		10⅞ to 10⅝	14 to 14¼	11 to 11¼
(9) 640-lb.block	640 (min.)				
(10) Barrel;55 gal.					
(a) Metal	480 (min.)	22½	33½		
(b) Fiber	480 (min.)	23½	33 to 34		
(11) Swiss Cheese					
Rindless Blocks					
(a) Single	95 to 98		7 to 8½	25 to 26½	15 to 15¾
(b) Double	190 to 196		7 to 8½	25 to 26½	30 to 31½

1           Ag 81.31 CHEESE CONTAINER REQUIREMENTS. (1) CHEESE HOOPS.

2 Cheese hoops shall be of the correct size and shape, so that  
3 cheese which is molded in the hoop conforms to the weight and  
4 size standards specified under s. Ag 81.30(2).

5           (2) NEW CHEESE BOXES. All cheese boxes or containers  
6 shall be securely nailed or bound together so that they are  
7 strong enough to carry the weight of the cheese the box or  
8 container is designed to carry. Cheese boxes and containers  
9 shall conform to all of the following requirements:

10           (a) The dimensions of the box or container shall be  
11 adequate to enable easy entry and removal of the cheese while  
12 conforming the finished product to the weight and size standards  
13 of s. Ag 81.30(2). The container shall thoroughly envelop and  
14 protect the cheese.

15           (b) All cheese boxes shall be clean and free of insects or  
16 other forms of contamination prior to sale or use.

17           (c) Boxes manufactured from wood or veneer shall be  
18 constructed of commercially dry materials and contain not more  
19 than 18% moisture prior to sale or use as a receptacle for  
20 cheese.

21           (d) Scale boards may not contain in excess of 18% moisture.

22           (e) The name and address of the manufacturer shall be  
23 plainly stamped or impressed in type at least  $\frac{1}{4}$  inch high on the  
24 body of all boxes or containers manufactured for use as a  
25 receptacle or container for cheese.

26           (3) USED CHEESE BOXES. (a) Before being reused as cheese

1 containers, all previously used boxes shall be reconditioned as  
2 necessary, and shall be thoroughly cleaned. Reused boxes shall  
3 be free from adhering material, objectionable odors, mold, or  
4 other unsanitary conditions.

5 (b) Used wood or veneer boxes shall meet the moisture  
6 requirements of new boxes under sub.(2)(c) at the time of reuse.

7 (c) Before a cheese box is reused to contain cheese, all  
8 markings other than the designation of the original manufacturer  
9 shall be completely obliterated or removed from the box.

10 (4) BARRELS. Barrels used for marketing or transporting  
11 barrel cheese shall be free of liquids or excess moisture, and  
12 shall be covered with full, removable covers which are securely  
13 jacketed and sealed.

14 (5) OTHER BOXES OR CONTAINERS. (a) The department may  
15 authorize the temporary experimental use of a new type of box or  
16 container which deviates from the requirements or standards under  
17 this section, to determine whether it is suitable for use in  
18 containing or shipping of cheese. If a new experimental  
19 container is found to be satisfactory, the department may  
20 authorize its continued or general use. Department approval may  
21 be withdrawn if an experimental box or container is found to be  
22 unsatisfactory.

23 (b) If shipping materials or containers conform to  
24 standards adopted by the United States department of agriculture  
25 for the marketing and transporting of cheese, those materials or  
26 containers are also deemed to comply with this section.

1 SUBCHAPTER IV

2 CHEDDAR, GRANULAR AND WASHED CURD CHEESE;

3 GRADE STANDARDS

4 Ag 81.40 WISCONSIN CERTIFIED PREMIUM GRADE AA STANDARDS.

5 Cheddar, granular and washed curd cheese labeled or sold as  
6 Wisconsin certified premium grade AA shall conform to the  
7 following standards:

8 (1) FLAVOR CHARACTERISTICS. The flavor of Wisconsin  
9 certified premium grade AA cheddar, granular and washed curd  
10 cheese shall be fine, highly pleasing and free from undesirable  
11 flavors and odors. The cheese may possess very slight feed  
12 flavors. Flavor standards are shown in the grade AA column of  
13 Table 1. The presence or absence of flavor characteristics in  
14 Table 1 shall be determined organoleptically by taste and smell.

TABLE 1. CHEDDAR, GRANULAR AND WASHED CURD CHEESE

GRADING STANDARDS FOR FLAVOR CHARACTERISTICS									
IDENTIFIED FLAVOR CHARACTERISTIC IN CHEESE BEING GRADED	AA			A (Wisconsin State Brand)			B		
	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged
FEED	VS	VS	VS	S	S	S	D	D	D
ACID				VS	S	S	S	D	D
FLAT							S	S	S
BITTER					VS	S	S	D	D
FRUITY							S	D	D
UTENSIL							S	D	D
METALLIC									
SOUR									
WHEY-TAINT							S	D	D
YEASTY							S	S	S
MALTY							S	S	S
OLD MILK							S	S	S
WEEDY							S	S	S
ONION							VS	VS	VS
BARNY							S	S	S
LIPASE OR RANCID							VS	S	S
SULFIDE									S

VS = very slight; S = slight; D = definite; P = pronounced; Blank = none detectable.

1           (2) BODY AND TEXTURE CHARACTERISTICS. The body and texture  
 2 of Wisconsin certified premium grade AA cheddar, granular and  
 3 washed curd cheese shall be firm and solid, smooth, compact and  
 4 close. The cheese may possess a few small mechanical openings to  
 5 a very slight degree and shall appear translucent. The texture  
 6 of granular cheese may be solid, compact and close, or

1 alternatively, it may be medium open with numerous small  
 2 mechanical openings distributed throughout the cheese. Body and  
 3 texture standards are shown in the grade AA column of Table 2.

TABLE 2. CHEDDAR, GRANULAR, AND WASHED CURD CHEESE

GRADING STANDARDS FOR BODY AND TEXTURE CHARACTERISTICS									
IDENTIFIED BODY AND TEXTURE CHARACTERISTIC IN CHEESE BEING GRADED	AA			A (Wisconsin State Brand)			B		
	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged
CURDY	S	VS		D	S		D	S	
COARSE							S	S	
OPEN	VS	S	S	S	S	S	D	D	D
SWEET HOLES							D	D	D
SHORT					S	S	S	D	D
MEALY					S	S	S	D	D
WEAK					S	S	S	D	D
PASTY						VS	S	D	D
CRUMBLY						S	S	D	D
GASSY							S	S	S
SLITTY							S	S	S
CORKY							S	S	
PINNY									

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

4 (3) COLOR CHARACTERISTICS. Wisconsin certified premium  
 5 grade AA cheddar, granular and washed curd cheese may be  
 6 uncolored or colored to any degree recognized in the cheese  
 7 industry. The color shall be uniform and not dull or faded. The  
 8 cheese may possess numerous tiny white specks associated with  
 9 aged cheese. Color standards are shown in the grade AA column of

1 Table 3.

TABLE 3. CHEDDAR, GRANULAR AND WASHED CURD CHEESE

GRADING STANDARDS FOR COLOR CHARACTERISTICS									
IDENTIFIED COLOR CHARACTERISTIC IN CHEESE BEING GRADED	AA			A (Wisconsin State Brand)			B		
	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged
SEAMY		VS	VS	S	S	S	D	D	D
WAVY				VS			S	S	S
ACID CUT							S	S	S
UNNATURAL							S	S	S
MOTTLED							S	S	S
SALT SPOTS							S	S	S
DULL or FADED							S	S	S
BLEACHED SURFACE (rindless)								VS	S

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

2 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin  
 3 certified premium grade AA cheddar, granular and washed curd  
 4 cheese shall have the following finish and appearance  
 5 characteristics:

6 (a) Bandaged and paraffin-dipped cheese. The rind shall be  
 7 sound, firm and smooth, providing good protection to the cheese.  
 8 The bandage shall be evenly placed on the ends of the cheese,  
 9 shall be free from unnecessary overlapping and wrinkles, and  
 10 shall not be burst or torn. The cheese surface shall have a  
 11 good coating of paraffin or wax that adheres firmly to all  
 12 surfaces of the cheese. A slight amount of mold may be present  
 13 under the bandage and paraffin within reasonable limited



1 tolerances for the degree of curing, with no indication that mold  
2 has entered the cheese. The exterior appearance of the cheese  
3 shall be free from high edges, huffing and lopsidedness. Finish  
4 and appearance standards are shown in the grade AA column of  
5 Table 4.

TABLE 4. CHEDDAR, GRANULAR AND WASHED CURD CHEESE

GRADING STANDARDS FOR FINISH AND APPEARANCE CHARACTERISTICS									
IDENTIFIED FINISH AND APPEARANCE CHARACTERISTIC IN CHEESE BEING GRADED	AA			A (Wisconsin State Brand)			B		
	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged	Fresh or Current	Medium Cured	Cured or Aged
SOILED SURFACE	VS	S	S	VS	S	S	S	D	D
SURFACE MOLD		S	D	VS	S	D	S	S	D
MOLD UNDER BANDAGE and PARAFFIN		VS	S		VS	S	VS	S	D
MOLD UNDER WRAPPER or COVERING		VS	VS		VS	VS		S	S
ROUGH SURFACE				S	S	S	D	D	D
IRREGULAR BANDAGING (uneven, wrinkled and overlapping)				S	S	S	D	D	D
LOPSIDED				S	S	S	D	D	D
LOPSIDED (rindless)				S	S	S	S	S	S
HIGH EDGES				S	S	S	D	D	D
HUFFED							S	S	S
DEFECTIVE COATING (scaly, blistered & checked)									
CRACKS IN RIND									
CHECKED RIND							S	S	S
SOFT SPOTS									
WEAK RIND							S	S	S
SOUR RIND							S	S	S
WET RIND									
RIND ROT									

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

- 1 (b) Rindless. The wrapper or covering of rindless
- 2 cheese graded as AA shall adequately and securely envelop the
- 3 cheese, shall be unbroken, and shall fully protect the surface.
- 4 The wrapper or covering may be slightly wrinkled. The cheese

1 shall be free from huffing and lopsidedness. It may have very  
2 slight mold under the wrapper or covering in the medium cured and  
3 cured classifications, with no indication that mold has entered  
4 the cheese. Finish and appearance standards are shown in the  
5 grade AA column of Table 4 under par.(a).

6 Ag 81.41 WISCONSIN GRADE A OR WISCONSIN STATE BRAND  
7 STANDARDS. Cheddar, granular and washed curd cheese labeled or  
8 sold as Wisconsin grade A or Wisconsin state brand shall conform  
9 to the following standards:

10 (1) FLAVOR CHARACTERISTICS. The flavor of Wisconsin grade A  
11 and Wisconsin state brand cheddar, granular and washed curd  
12 cheese shall be pleasing and free from undesirable flavors and  
13 odors. The cheese may possess a feed, acid and bitter flavor  
14 with limited tolerances as the cheese ages. Flavor standards are  
15 shown in the grade A column of Table 1 under s. Ag 81.40(1). The  
16 presence or absence of flavor characteristics shall be determined  
17 organoleptically by taste and smell.

18 (2) BODY AND TEXTURE CHARACTERISTICS. The body and texture  
19 of Wisconsin grade A and Wisconsin state brand cheddar, granular  
20 and washed curd cheese shall be reasonably solid, compact, and  
21 close. The cheese shall appear translucent and may have a few  
22 mechanical openings but the openings may not be large and  
23 connected to other openings. Body and texture standards are  
24 shown in the grade A column of in Table 2 under s. Ag 81.40(2).

25 (3) COLOR CHARACTERISTICS. Wisconsin grade A and Wisconsin  
26 state brand cheddar, granular and washed curd cheese may be

1 colored or uncolored. The color shall be uniform and not dull or  
2 faded. The cheese may possess numerous tiny white specks  
3 associated with aged cheese, and may also possess seaminess and  
4 waviness to a slight degree. Color standards are shown in the  
5 grade A column of Table 3 under s. Ag 81.40(3).

6 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade  
7 A and Wisconsin state brand cheddar, granular and washed curd  
8 cheese shall have the following finish and appearance  
9 characteristics:

10 (a) Bandaged and paraffin dipped cheese. The rind shall be  
11 sound, firm and smooth, and provide good protection to the  
12 cheese. The bandage may be slightly uneven, overlapped or  
13 wrinkled, but shall not be burst or torn. The surface shall be  
14 practically smooth and bright and have a good coating of paraffin  
15 or wax that adheres firmly to all surfaces of the cheese. Mold  
16 and other defects shall be within allowable tolerances for the  
17 grade according to the degree of curing, with no indication that  
18 mold has entered the cheese. The exterior shall be free from  
19 huffing, but may have slightly high edges and be slightly  
20 lopsided. Finish and appearance standards are shown in the grade  
21 A column of Table 4 under s. Ag 81.40(4)(a).

22 (b) Rindless. The wrapper or covering of rindless cheese  
23 graded as Wisconsin grade A or Wisconsin state brand shall  
24 adequately and securely envelop the cheese, be unbroken and fully  
25 protect the surface, but may be slightly wrinkled. The cheese  
26 shall be free from huffing but may be slightly lopsided and may

1 have very slight mold under the wrapper or covering in the medium  
2 cured and cured classifications, with no indication that mold has  
3 entered the cheese. Finish and appearance standards are shown in  
4 the grade A column of Table 4 under s. Ag 81.40(4)(a).

5 Ag 81.42 WISCONSIN GRADE B STANDARDS. Cheddar, granular  
6 and washed curd cheese labeled or sold as Wisconsin grade B  
7 cheese shall conform to the following standards.

8 (1) FLAVOR CHARACTERISTICS. Wisconsin grade B cheddar,  
9 granular and washed curd cheese shall be characterized by a  
10 fairly pleasing cheese flavor. The cheese may also possess  
11 certain undesirable flavors to a limited degree based on the aged  
12 or cured condition of the cheese. Flavor standards are shown in  
13 the grade B column of Table 1 under s. Ag 81.40(1). The presence  
14 or absence of flavor characteristics shall be determined  
15 organoleptically by taste and smell.

16 (2) BODY AND TEXTURE CHARACTERISTICS. The body and texture  
17 of Wisconsin grade B cheddar, granular and washed curd cheese may  
18 be loose and open, and may have numerous sweet holes, scattered  
19 yeast holes, and other scattered gas holes. The cheese may  
20 possess other body and texture characteristics to various degrees  
21 depending on the aged or cured status of the sample being graded.  
22 Body and texture standards are shown in the grade B column of  
23 Table 2 under s. Ag 81.40(2).

24 (3) COLOR CHARACTERISTICS. Wisconsin grade B cheddar,  
25 granular and washed curd cheese may be uncolored or colored.  
26 Color standards are shown in the grade B column of Table 3 under

1 s. Ag 81.40(3).

2 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade  
3 B cheddar, granular and washed curd cheese shall have the  
4 following finish and appearance characteristics:

5 (a) Bandaged and paraffin dipped. The rind for Wisconsin  
6 grade B cheddar, granular and washed curd cheese shall be sound.  
7 It may be slightly weak, but shall be free from soft spots, rind  
8 rot, cracks and openings of any kind. The bandage may be uneven  
9 and wrinkled but shall not be burst or torn. The surface may be  
10 rough and unattractive but shall possess a fairly good coating of  
11 paraffin or wax. The paraffin may be scaly or blistered. Mold  
12 and other various characteristics may be present to the  
13 permitted degree based on the aged or cured status of the cheese,  
14 but there shall be no indication that mold has entered the  
15 cheese. The exterior may be huffed, lopsided and have high  
16 edges. Finish and appearance standards are shown in the grade B  
17 column of Table 4 under s. Ag 81.40(4)(a).

18 (b) Rindless. The covering or wrapper of rindless cheese  
19 graded as Wisconsin grade B shall be fairly neat, and shall  
20 adequately and securely envelop the cheese to protect the  
21 surface. The wrapper may not be broken but may be wrinkled. The  
22 cheese may be huffed and lopsided. The cheese may have slight  
23 mold under the wrapper or covering in the medium cured and cured  
24 classifications, but there shall be no indication that mold has  
25 entered the cheese. Finish and appearance standards are shown in  
26 the grade B column of Table 4 under s. Ag 81.40(4)(a).

1 SUBCHAPTER V

2 COLBY AND MONTEREY (JACK) CHEESE;

3 GRADE STANDARDS

4 Ag 81.50 WISCONSIN CERTIFIED PREMIUM GRADE AA STANDARDS.

5 Colby and monterey (jack) cheese labeled or sold as Wisconsin  
6 certified premium grade AA shall conform to the following  
7 standards:

8 (1) FLAVOR CHARACTERISTICS. Wisconsin certified premium  
9 grade AA colby and monterey (jack) cheese may be lacking in  
10 flavor development, or may possess characteristic cheese flavors.  
11 The flavor shall be fine, highly pleasing and free from  
12 undesirable flavors and odors, except it may possess a very  
13 slight feed flavor. Flavor standards are shown in the grade AA  
14 column of Table 5. The presence or absence of flavor  
15 characteristics shall be determined organoleptically by taste and  
16 smell.

TABLE 5. COLBY AND MONTEREY (JACK) CHEESE

GRADING STANDARDS FOR FLAVOR CHARACTERISTICS			
IDENTIFIED FLAVOR CHARACTERISTIC IN CHEESE BEING GRADED	AA	A (Wisconsin State Brand)	B
FEED	VS	S	D
ACID			VS
FLAT			S
BITTER		VS	S
FRUITY			S
UTENSIL			S
SOUR			VS
WHEY-TAINT			S
YEASTY			S
MALTY			S
OLD MILK			S
WEEDY			S
ONION			VS
BARNY			S
LIPASE OR RANCID			VS

VS = very slight; S = slight; D = definite; P = pronounced; Blank = none detectable.

1           (2) BODY AND TEXTURE CHARACTERISTICS. Wisconsin certified  
 2 premium grade AA colby and monterey (jack) cheese shall be  
 3 reasonably firm and shall have numerous small mechanical openings  
 4 evenly distributed throughout the cheese. The cheese may not  
 5 contain any sweet holes, yeast holes or other gas holes. The  
 6 cheese may be definitely curdy or partially broken down if it is  
 7 more than 3 weeks old. Body and texture standards are shown in  
 8 the grade AA column of Table 6.



TABLE 6. COLBY AND MONTEREY (JACK) CHEESE

GRADING STANDARDS FOR BODY AND TEXTURE CHARACTERISTICS			
IDENTIFIED BODY AND TEXTURE CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
CURDY		D	D
COARSE			S
SWEET HOLES			S
SHORT			S
MEALY			S
WEAK			S
PASTY			S
CRUMBLY			S
GASSY			S
SLITTY			S
CORKY			S

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

1           (3) COLOR CHARACTERISTICS. (a) Wisconsin certified premium  
 2 grade AA colby cheese may be uncolored or colored to any degree  
 3 recognized within the cheese manufacturing industry. The color  
 4 shall be uniform, bright and attractive.

5           (b) Wisconsin certified premium grade AA monterey (jack)  
 6 cheese may not be colored.

7           (c) Color standards for Wisconsin certified premium grade AA  
 8 colby and monterey (jack) cheese are shown in the grade AA column  
 9 of Table 7.

TABLE 7. COLBY AND MONTEREY (JACK) CHEESE

GRADING STANDARDS FOR COLOR CHARACTERISTICS			
IDENTIFIED COLOR CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
WAVY		VS	S
ACID-CUT			S
UNNATURAL			S
MOTTLED			S
SALT SPOTS			S
DULL OR FADED			S
BLEACHED SURFACE (rindless)			S

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

1 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin certified  
 2 premium grade AA colby and monterey (jack) cheese shall have the following  
 3 finish and appearance characteristics:

4 (a) Bandaged and paraffin dipped. The rind shall be sound, firm, and  
 5 smooth, and shall provide good protection to the cheese. The bandage  
 6 shall be evenly placed on the end and over the entire surface of the  
 7 cheese, shall be free from unnecessary overlapping and wrinkles, and shall  
 8 not be burst or torn. The cheese surface shall be smooth and bright and  
 9 shall have a good coating of paraffin or wax that adheres firmly to the  
 10 entire surface of the cheese. The cheese shall be free from mold under  
 11 the bandage and paraffin. It shall also be free from high edges, huffing  
 12 and lopsidedness, but may possess a soiled surface to a very slight  
 13 degree. Finish and appearance standards are shown in the grade AA column  
 14 of Table 8.

TABLE 8. COLBY AND MONTEREY (JACK) CHEESE

GRADING STANDARDS FOR FINISH AND APPEARANCE CHARACTERISTICS			
IDENTIFIED FINISH AND APPEARANCE CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
SOILED SURFACE		VS	S
SURFACE MOLD		VS	S
MOLD UNDER BANDAGE and PARAFFIN			VS
MOLD UNDER WRAPPER or COVERING (rindless)			VS
ROUGH SURFACE		S	D
IRREGULAR BANDAGING (uneven wrinkled and overlapping)		S	D
LOPSIDED		S	D
LOPSIDED (rindless)		S	S
HIGH EDGES		S	D
DEFECTIVE COATING (scaly, blistered and checked)			S
CHECKED RIND			S
WEAK RIND			S
SOUR RIND			S
WRINKLED WRAPPER or COVERING (rindless)		S	D

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

1           (b) Rindless. The wrapper or covering of rindless cheese  
2 graded as grade AA shall be practically smooth. The wrapper or  
3 covering shall be properly sealed with adequate overlapping at  
4 the seams, or by a suitable alternative closure. The wrapper or  
5 covering shall be neat, and shall adequately and securely envelop  
6 the cheese, but may be slightly wrinkled. Allowance may be made  
7 for wrinkles caused by crimping or sealing when vacuum packaging  
8 is used. The cheese shall be free from mold under the wrapper or  
9 covering and shall not be huffed or lopsided. Finish and

1 appearance standards are shown in the grade AA column of Table 8  
2 under par.(a).

3 Ag 81.51 WISCONSIN GRADE A STANDARDS. Colby and monterey  
4 (jack) cheese labeled or sold as Wisconsin grade A or Wisconsin  
5 state brand shall conform to the following standards:

6 (1) FLAVOR CHARACTERISTICS. Wisconsin grade A and  
7 Wisconsin state brand colby and monterey (jack) cheese may be  
8 lacking in flavor development or possess a slight characteristic  
9 cheese flavor which is pleasing and free from undesirable flavors  
10 and odors, except that the cheese may possess a very slight  
11 bitter flavor and slight acid or feed flavors. Flavor standards  
12 are shown in the grade A column of Table 5 under s. Ag 81.50(1).  
13 The presence or absence of flavor characteristics shall be  
14 determined organoleptically by taste and smell.

15 (2) BODY AND TEXTURE CHARACTERISTICS. Wisconsin grade A and  
16 Wisconsin state brand colby and monterey (jack) cheese shall be  
17 reasonably firm. The cheese shall have numerous mechanical  
18 openings but they may not be large or connected to other  
19 openings. The cheese shall be free from other gas holes. The  
20 cheese shall be definitely curdy or partially broken down if it  
21 is more than 3 weeks old. Body and texture standards are shown  
22 in the grade A column of Table 6 under s. Ag 81.50(2).

23 (3) COLOR CHARACTERISTICS. Wisconsin grade A or Wisconsin  
24 state brand colby or monterey (jack) cheese shall have a fairly  
25 uniform, bright attractive appearance. Colby cheese may either  
26 be colored or uncolored but the coloration shall be uniform with

1 very slight waviness permitted. Color standards are shown in the  
2 grade A column of Table 7 under s. Ag 81.50(3).

3 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade  
4 A and Wisconsin state brand colby and monterey (jack) cheese  
5 shall have the following finish and appearance characteristics:

6 (a) Bandaged and paraffin dipped. The rind shall be sound,  
7 firm, and smooth, and shall provide good protection to the  
8 cheese. The bandage may be slightly uneven, overlapped or  
9 wrinkled but shall not be burst or torn. The surface shall be  
10 practically smooth and bright and shall have a good coating of  
11 paraffin or wax that adheres firmly to all surfaces of the  
12 cheese. The cheese shall be free from mold under the bandage.  
13 Finish and appearance standards are shown in the grade A column  
14 of Table 8 under s. Ag 81.50(4)(a).

15 (b) Rindless. The wrapper or covering shall be practically  
16 smooth. The wrapper or covering shall be properly sealed with  
17 adequate overlapping at the seams, or by a suitable alternative  
18 type of closure. The wrapper or covering shall be neat and shall  
19 adequately and securely envelop the cheese. The wrapper or  
20 covering shall fully protect the surface of the cheese. The  
21 wrapper or covering may be slightly wrinkled, but may not detract  
22 from the initial quality of the cheese. The cheese shall be free  
23 from mold under the wrapper or covering, and shall not be huffed.  
24 The cheese may be slightly lopsided. Finish and appearance  
25 standards are shown in the grade A column of Table 8 under s. Ag  
26 81.50(4)(a).

1           Ag 81.52 WISCONSIN GRADE B STANDARDS. Colby and monterey  
2 (jack) cheese labeled or sold as Wisconsin grade B shall conform  
3 to the following standards.

4           (1) FLAVOR CHARACTERISTICS. Wisconsin grade B colby and  
5 monterey (jack) cheese shall possess a fairly pleasing  
6 characteristic cheese flavor. Flavor standards are shown in the  
7 grade B column of Table 5 under s. Ag 81.50(1). The presence or  
8 absence of flavor characteristics shall be determined  
9 organoleptically by taste and smell.

10           (2) BODY AND TEXTURE CHARACTERISTICS. Wisconsin grade B  
11 colby and monterey (jack) cheese may be loosely knit and open.  
12 There may be a limited amount of sweet holes, scattered yeast  
13 holes and other scattered gas holes, but pinny gas holes are not  
14 permitted. Body and texture standards are shown in the grade B  
15 column of Table 6 under s. Ag 81.50(2).

16           (3) COLOR CHARACTERISTICS. Wisconsin grade B colby and  
17 monterey (jack) cheese may possess to a slight degree each of the  
18 color characteristics shown in the grade B column of Table 7  
19 under s. Ag 81.50(3). Rindless cheese varieties may also have a  
20 slight bleached surface.

21           (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade  
22 B colby and monterey (jack) cheese shall have the following  
23 finish and appearance characteristics:

24           (a) Bandaged and paraffin dipped. The rind of grade B  
25 cheese shall be reasonably sound. It may be slightly weak but  
26 shall be free from soft spots, rind rot, cracks and openings of

1 any kind. The bandage may be uneven and wrinkled, but shall not  
2 be burst or torn. The surface of the cheese may be rough and  
3 unattractive, but shall be entirely coated with paraffin or wax.  
4 The paraffin may be scaly or blistered, with a very slight mold  
5 under the bandage or paraffin. There shall be no indication that  
6 mold has entered the cheese. Finish and appearance standards are  
7 shown in the grade B column of Table 8 under s. Ag 81.50(4)(a).

8 (b) Rindless. The wrapper or covering of grade B cheese  
9 shall be unbroken but the wrapper or covering may be definitely  
10 wrinkled. The wrapper or covering shall securely envelop the  
11 cheese. Finish and appearance standards are shown in the grade B  
12 column of Table 8 under s. Ag 81.50(4)(a).

13 SUBCHAPTER VI

14 BRICK AND MUEENSTER CHEESE;

15 GRADE STANDARDS

16 Ag 81.60 WISCONSIN CERTIFIED PREMIUM GRADE AA STANDARDS.

17 Brick and muenster cheese labeled or sold as Wisconsin certified  
18 premium grade AA shall conform to the following standards:

19 (1) FLAVOR CHARACTERISTICS. Wisconsin certified premium  
20 grade AA brick and muenster cheese shall be fine, highly pleasing  
21 and free from undesirable flavors and odors, except that the  
22 cheese may have a very slight feed flavor. Flavor standards are  
23 shown in the grade AA column of Table 9. The presence or absence  
24 of flavor characteristics shall be determined organoleptically by  
25 taste and smell.

TABLE 9. BRICK AND MUENSTER CHEESE

GRADING STANDARDS FOR FLAVOR CHARACTERISTICS			
IDENTIFIED FLAVOR CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
FEED	VS	S	D
ACID			S
FLAT		VS	S
BITTER			S
FRUITY			S
UTENSIL			S
SOUR			VS
WHEY-TAINT			S
YEASTY			S
MALTY			S
OLD MILK			S
WEBDY			S
ONION			VS
BARNY			S
LIPASE OR RANCID			VS
METALLIC			S

VS = very slight; S = slight; D = definite; P = pronounced; Blank = none detectable.

1 (2) BODY AND TEXTURE CHARACTERISTICS. Wisconsin certified premium  
 2 grade AA brick and muenster cheese shall have good body and texture. The  
 3 cheese may be close or have even distribution of mechanical openings and  
 4 shall be slightly translucent. The cheese shall also be free from sweet  
 5 holes, pin holes and other gas holes. The texture may be slightly curdy  
 6 or partially broken down depending on the age of the cheese. The cheese  
 7 shall have a uniform distribution of salt. Body and texture standards are  
 8 shown in the grade AA column of Table 10.



TABLE 10. BRICK AND MUESTER CHEESE

GRADING STANDARDS FOR BODY AND TEXTURE CHARACTERISTICS			
IDENTIFIED BODY AND TEXTURE CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
CURDY		D	D
SWEET HOLES		VS	S
SHORT			S
MEALY			S
CRUMBLY			S
CORKY			S
WEAK			S
PASTY			S
GASSY			S
PINNY			S
SLITTY			S

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

1 (3) COLOR CHARACTERISTICS. Wisconsin certified premium grade AA  
 2 brick and muenster cheese may be either uncolored or colored to any degree  
 3 recognized within the cheese manufacturing industry. The color shall be  
 4 uniform, bright and attractive. Color standards are shown in the grade AA  
 5 column of Table 11.

TABLE 11. BRICK AND MUESTER CHEESE

GRADING STANDARDS FOR COLOR CHARACTERISTICS			
IDENTIFIED COLOR CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
UNEVEN COLOR			S
ACID-CUT			

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

6 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin certified  
 7 premium grade AA brick and muenster cheese shall be well-shaped and

1 uniform in size with a smooth and well closed surface. The wrapper or  
 2 covering shall be practically smooth and properly sealed with adequate  
 3 overlapping to securely envelop the cheese, or shall be sealed by an  
 4 alternative and satisfactory type of closure. Allowance shall be made for  
 5 slight wrinkles caused by crimping or sealing when vacuum packaging is  
 6 used. The cheese shall be free from mold under the wrapper or covering  
 7 and shall not be misshaped or huffed. Finish and appearance standards are  
 8 shown in the grade AA column of Table 12.

TABLE 12. GRADING STANDARDS FOR FINISH AND APPEARANCE CHARACTERISTICS BRICK AND MUEENSTER CHEESE			
IDENTIFIED FINISH AND APPEARANCE CHARACTERISTIC IN CHEESE BEING GRADED	GRADE AA	GRADE A (Wis. State Brand)	GRADE B
SURFACE DEFECTS		VS	S
SURFACE MOLD			
MOLD UNDER WRAPPER OR COVERING			
ROUGH SURFACE		VS	S
LOPSIDED			VS
SOFT SPOTS			
HUFFED			

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

9 Ag 81.61 WISCONSIN GRADE A OR WISCONSIN STATE BRAND STANDARDS.

10 Brick or muenster cheese labeled or sold as Wisconsin grade A or Wisconsin  
 11 state brand shall conform to the following standards:

12 (1) FLAVOR CHARACTERISTICS. Wisconsin grade A and Wisconsin state  
 13 brand brick and muenster cheese shall be pleasing and free from  
 14 undesirable flavors and odors. The cheese may be lacking in flavor  
 15 development or may have progressive characteristic cheese flavors. The  
 16 cheese may have a very slight flat flavor and a very slight feed flavor.

1 Flavor standards are shown in the grade A column of Table 9 under s. Ag  
2 81.60(1). The presence or absence of flavor characteristics shall be  
3 determined organoleptically by taste and smell.

4 (2) BODY AND TEXTURE CHARACTERISTICS. Wisconsin grade A or  
5 Wisconsin state brand brick and muenster cheese shall have a good body.  
6 The texture may be close or have even distribution of mechanical openings  
7 and very slight sweet holes but shall be free from other gas holes. The  
8 body shall be slightly translucent. The texture may be definitely curdy  
9 or partially broken down, depending on the age of the cheese. The cheese  
10 shall have a uniform distribution of salt. Body and texture standards are  
11 shown in the grade A column of Table 10 under s. Ag 81.60 (2).

12 (3) COLOR CHARACTERISTICS. Wisconsin grade A and Wisconsin state  
13 brand brick and muenster cheese may be either uncolored or colored to any  
14 degree recognized within the cheese manufacturing industry, but the  
15 coloration which is added shall be uniform and not dull or faded. Color  
16 standards are shown in the grade A column of Table 11 under s. Ag  
17 81.60(3).

18 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade A and  
19 Wisconsin state brand brick and muenster cheese shall be well-shaped,  
20 uniform in size and free of soiled surfaces, check or mold. The surfaces  
21 shall be well closed. The wrapper or covering shall be practically  
22 smooth. The wrapper or covering shall be properly sealed with adequate  
23 overlapping to securely envelop the cheese, or shall be sealed by an  
24 alternative and satisfactory type of closure. Allowance shall be made for  
25 wrinkles caused by crimping or sealing when vacuum packaging is used. The  
26 cheese shall not be misshaped or huffed. Finish and appearance standards

1 are shown in the grade A column of Table 12 under s. Ag 81.60 (4).

2 Ag 81.62 WISCONSIN GRADE B STANDARDS. Brick or muenster cheese  
3 labeled or sold as Wisconsin grade B cheese shall conform to the following  
4 standards:

5 (1) FLAVOR CHARACTERISTICS. Wisconsin grade B brick and muenster  
6 cheese shall possess a fairly pleasing characteristic cheese flavor. The  
7 cheese may also possess various undesirable flavors to a slight or very  
8 slight degree. Cured brick cheese may develop a surface microorganism  
9 that contributes to flavor development as the cheese ages. Flavor  
10 standards are shown in the grade B column of Table 9 under s. Ag 81.60(1).  
11 The presence or absence of flavor characteristics shall be determined  
12 organoleptically by taste and smell.

13 (2) BODY AND TEXTURE CHARACTERISTICS. Wisconsin grade B brick and  
14 muenster cheese may be curdy to a definite degree. The graded cheese  
15 shall have a fairly uniform distribution of salt. Body and texture  
16 standards are shown in the grade B column of Table 10 under s. Ag  
17 81.60(2).

18 (3) COLOR CHARACTERISTICS. Wisconsin grade B brick and muenster  
19 cheese may have a slight degree of uneven coloration. Muenster cheese  
20 may have orange artificially colored surfaces that enhance the traditional  
21 appearance of the cheese. Color standards are shown in the grade B column  
22 of Table 11 under s. Ag 81.60(3).

23 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade B brick  
24 and muenster cheese may be slightly less uniform in size and shape and  
25 possess slight surface defects, but shall be clean and free from checks or  
26 mold. The wrapper or covering may be slightly uneven, but shall

1 adequately and securely envelop the cheese. Allowance shall be made for  
2 wrinkles caused by crimping or sealing when vacuum packaging is used.  
3 Cured brick cheese may have an overlap of parchment, foil, or other  
4 satisfactory packaging material that securely envelops and protects the  
5 cheese. Uncured brick cheese and colored or uncolored brick or muenster  
6 cheese may be packaged in a vacuum type package or other satisfactory  
7 packaging material that securely envelops and protects the cheese. Finish  
8 and appearance standards are shown in the grade B column of Table 12 under  
9 s. Ag 81.60(4).

10 SUBCHAPTER VII

11 SWISS OR EMMENTALER CHEESE;

12 GRADE STANDARDS

13 Ag 81.70 WISCONSIN GRADE A OR WISCONSIN STATE BRAND. Swiss or  
14 emmentaler cheese labeled or sold as Wisconsin grade A or Wisconsin state  
15 brand shall conform to the following standards:

16 (1) FLAVOR CHARACTERISTICS. Wisconsin grade A or Wisconsin state  
17 brand Swiss cheese or emmentaler cheese shall have a pleasing and  
18 desirable characteristic Swiss cheese flavor consistent with the age of  
19 the cheese. The cheese shall be free from undesirable flavors. Flavor  
20 standards are shown in the grade A column of Table 13. The presence or  
21 absence of flavor characteristics shall be determined organoleptically by  
22 taste and smell.

TABLE 13. GRADING STANDARDS FOR FLAVOR CHARACTERISTICS SWISS (EMMENTALER) CHEESE				
IDENTIFIED FLAVOR CHARACTERISTIC IN CHEESE BEING GRADED	GRADE A (Wis.State Brand)	GRADE B	GRADE C	GRADE D
ACID		VS	S	D
BARNY			S	D
BITTER		VS	S	D
FEED		S	D	P
FLAT		S	D	
FRUITY			S	D
LIPASE OR RANCID			S	D
METALLIC		VS	S	D
OLD MILK			S	D
SOUR			S	D
UTENSIL		VS	S	D
WEEDY			S	D
WHEY-TAINT			S	D
YEASTY			S	D

VS = very slight; S = slight; D = definite; P = pronounced; Blank = none detectable.

- 1           (2) BODY CHARACTERISTICS. Wisconsin grade A or Wisconsin state  
2 brand Swiss or emmentaler cheese shall be uniform, firm, and smooth. Body  
3 standards are shown in the grade A column of Table 14.

TABLE 14. GRADING STANDARDS FOR BODY CHARACTERISTICS SWISS (EMMENTALER) CHEESE				
IDENTIFIED BODY CHARACTERISTIC IN CHEESE BEING GRADED	GRADE A (Wis. State Brand)	GRADE B	GRADE C	GRADE D
COARSE			S	D
PASTY			S	D
SHORT			S	D
WEAK		S	D	

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

- 4           (3) EYE AND TEXTURE CHARACTERISTICS. Wisconsin grade A or Wisconsin

1 state brand Swiss or emmentaler cheese shall be properly set and possess  
 2 well developed, round or slightly oval eyes. The eyes shall be uniformly  
 3 distributed. The majority of the eyes shall be 9/16 to 13/16 inch in  
 4 diameter. The cheese may have very slight dull, rough and shell eye  
 5 characteristics. The texture of the cheese may contain very slight checks  
 6 and picks. Eye and texture standards are shown in the grade A column of  
 7 Table 15.

TABLE 15. GRADING STANDARDS FOR EYE AND TEXTURE CHARACTERISTICS SWISS (EMMENTALER) CHEESE				
IDENTIFIED EYE AND TEXTURE CHARACTERISTIC IN CHEESE BEING GRADED	GRADE A (Wis. State Brand)	GRADE B	GRADE C	GRADE D
AFTERSSET			S	D
CABBAGE			S	D
CHECKS	VS	S	D	
COLLAPSED			S	D
DEAD		VS	D	
DULL	VS	S	D	
FROG MOUTH		S	D	
GASSY			S	D
IRREGULAR			S	D
LARGE EYED			S	D
NESTY		VS	D	
ONE SIDED		S	D	P
OVERSET		S	D	
PICKS	VS	S	D	
ROUGH	VS	S	D	P
SHELL	VS	S	D	
SMALL EYED		VS	S	D
SPLITS			S	D
STREUBLE	VS	S	D	
UNDERSSET		S	D	
UNEVEN		S	D	

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

1 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade A or  
 2 Wisconsin state brand Swiss or emmentaler cheese shall have the following  
 3 finish and appearance characteristics:

4 (a) Swiss cheese containing a rind. The rind shall be sound, firm  
 5 and smooth and shall provide good protection to the cheese. The surface  
 6 of the cheese may contain a very slight amount of mold, but no mold shall  
 7 have penetrated the interior of the cheese. Finish and appearance  
 8 standards are shown in the grade A column of Table 16.

TABLE 16. GRADING STANDARDS FOR FINISH AND APPEARANCE CHARACTERISTICS SWISS (EMMENTALER) CHEESE				
IDENTIFIED FINISH AND APPEARANCE CHARACTERISTIC IN CHEESE BEING GRADED	GRADE A (Wis. State Brand)	GRADE B	GRADE C	GRADE D
CHECKED RIND			S	D
HUFFED		S	D	P
MOLD ON RIND SURFACE	VS	S	D	P
MOLD UNDER WRAPPER OR COVERING	VS	S	D	P
SOFT SPOTS			S	D
SOILED SURFACE (rind)		S	D	P
SOILED SURFACE (rindless)			VS	S
UNEVEN		S	D	P
WET RIND		S	D	
WET SURFACE (rindless)		S	D	

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

9 (b) Rindless Swiss cheese. A rindless block of grade A Swiss cheese  
 10 shall be not less than 6½ inches nor more than 8½ inches in height. The  
 11 cheese block shall be reasonably uniform in size and well shaped. The  
 12 wrapper or covering shall adequately and securely envelop the cheese. The  
 13 wrapper or covering may be slightly wrinkled, but shall be neat, unbroken  
 14 and fully protect the surface of the cheese. The surface of the cheese



1 may contain a very slight amount of mold, but no mold shall have  
 2 penetrated the interior of the cheese. Finish and appearance standards  
 3 are shown in the grade A column of Table 16 under par.(a).

4 (5) COLOR CHARACTERISTICS. Wisconsin grade A or Wisconsin state  
 5 brand Swiss or emmentaler cheese shall have a natural, attractive and  
 6 uniform color. Color standards are shown in the grade A column of Table  
 7 17.

TABLE 17. GRADING STANDARDS FOR COLOR CHARACTERISTICS SWISS (EMMENTALER) CHEESE				
IDENTIFIED COLOR CHARACTERISTIC IN CHEESE BEING GRADED	GRADE A (Wis. State Brand)	GRADE B	GRADE C	GRADE D
ACID CUT			S	
BLEACHED SURFACE		S	D	D
COLORED SPOTS			S	
DULL OR FADED			S	D
MOTTLED			S	
PINK RING			S	

VS = very slight; S = slight; D = definite; P = pronounced; Blank = condition not present.

8 Ag 81.71 WISCONSIN GRADE B. Swiss or emmentaler cheese labeled or  
 9 sold as Wisconsin grade B shall conform to the following standards.

10 (1) FLAVOR CHARACTERISTICS. Wisconsin grade B Swiss or emmentaler  
 11 cheese shall have a pleasing and desirable characteristic Swiss cheese  
 12 flavor consistent with the age of the cheese. The cheese may contain a  
 13 very slight acid, bitter, metallic and utensil flavor. The cheese may  
 14 contain a slight feed and flat flavor. Flavor standards are shown in the  
 15 grade B column of Table 13 under s. Ag 81.70(1). The presence or absence  
 16 of flavor characteristics shall be determined organoleptically by taste  
 17 and smell.

1 (2) BODY CHARACTERISTICS. Wisconsin grade B Swiss or emmentaler  
2 cheese shall be uniform, firm and smooth, but may have a slight weak body.  
3 Body standards are shown in the grade B column of Table 14 under s. Ag  
4 81.70(2).

5 (3) EYE AND TEXTURE CHARACTERISTICS. Wisconsin grade B Swiss or  
6 emmentaler cheese shall have well-developed, round or slightly oval shaped  
7 eyes. The cheese may also have various undesirable eye and texture  
8 characteristics to a very slight or slight degree for the applicable  
9 trait. Eye and texture standards are shown in the grade B column of Table  
10 15 under s. Ag 81.70(3).

11 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade B Swiss  
12 or emmentaler cheese shall have the following finish and appearance  
13 characteristics.

14 (a) Swiss cheese containing a rind. The rind shall be sound, firm,  
15 and smooth, and shall provide good protection to the cheese. The cheese  
16 shall have no mold penetrating its interior. The cheese may contain  
17 various undesirable finish and appearance characteristics to a slight  
18 degree for the applicable trait. Finish and appearance standards are  
19 shown in the grade B column of Table 16 under s. Ag 81.70(4)(a).

20 (b) Rindless Swiss cheese. A rindless block of Swiss cheese shall  
21 be not less than 6½ inches nor more than 8½ inches in height. The wrapper  
22 or covering shall adequately and securely envelop the cheese. The wrapper  
23 or covering may be slightly wrinkled, but it shall be neat and unbroken  
24 and shall fully protect the surface of the cheese. The surface of the  
25 cheese may contain a slight amount of mold but no mold shall penetrate the  
26 interior of the cheese. The cheese may contain various undesirable finish

1 and appearance characteristics to a slight degree for the applicable  
2 trait. Finish and appearance standards are shown in the grade B column of  
3 Table 16 under s. Ag 81.70(4)(a).

4 (5) COLOR CHARACTERISTICS. Wisconsin grade B Swiss or emmentaler  
5 cheese may have a slight bleached surface. Color standards are shown in  
6 the grade B column of Table 17 under s. Ag 81.70(5).

7 Ag 81.72 WISCONSIN GRADE C. Swiss cheese labeled or sold as  
8 Wisconsin grade C shall conform to the following standards.

9 (1) FLAVOR CHARACTERISTICS. Wisconsin grade C Swiss or emmentaler  
10 cheese shall have a characteristic Swiss cheese flavor consistent with age  
11 of the cheese. The cheese may contain various disrating flavor  
12 characteristics to a slight or definite degree for the applicable flavor.  
13 Flavor standards are shown in the grade C column of Table 13 under s. Ag  
14 81.70(1). The presence or absence of flavor characteristics shall be  
15 determined organoleptically by taste and smell.

16 (2) BODY CHARACTERISTICS. Wisconsin grade C Swiss or emmentaler  
17 cheese shall have a uniform body. The cheese may contain various  
18 disrating body characteristics to a slight or definite degree for the  
19 applicable trait. Body standards are shown in the grade C column of Table  
20 14 under s. Ag 81.70(2).

21 (3) EYE AND TEXTURE CHARACTERISTICS. Wisconsin grade C Swiss or  
22 emmentaler cheese may contain various disrating eye and texture  
23 characteristics to a slight or definite degree for the applicable trait.  
24 Eye and texture standards are shown in the grade C column of Table 15  
25 under s. Ag 81.70(3).

26 (4) FINISH AND APPEARANCE CHARACTERISTICS. Wisconsin grade C Swiss

1 or emmentaler cheese shall have the following finish and appearance  
2 characteristics.

3 (a) Swiss cheese containing a rind. The rind shall be sound and  
4 shall provide good protection to the cheese. The cheese shall have no  
5 mold penetrating its interior. The cheese may contain various disrating  
6 finish and appearance characteristics to a slight or definite degree for  
7 the applicable trait. Finish and appearance standards are shown in the  
8 grade C column of Table 16 under s. Ag 81.70(4)(a).

9 (b) Rindless Swiss cheese. The wrapper or covering of rindless  
10 Swiss cheese shall adequately and securely envelop the cheese. The  
11 wrapper or covering may be wrinkled, but shall be unbroken and fully  
12 protect the surface of the cheese. The surface of the cheese may contain  
13 definite mold but no mold shall penetrate the interior of the cheese. The  
14 cheese may contain various disrating finish and appearance characteristics  
15 to a very slight, slight or definite degree for the applicable trait.  
16 Finish and appearance standards are shown in the grade C column of Table  
17 16 under s. Ag 81.70(4)(a).

18 (5) COLOR CHARACTERISTICS. Wisconsin grade C Swiss or emmentaler  
19 cheese may have various disrating color characteristics to a slight or  
20 definite degree for the applicable trait. Color standards are shown in  
21 the grade C column of Table 17 under s. Ag 81.70(5).

22 Ag 81.73 WISCONSIN GRADE D. Any damaged Swiss or emmentaler cheese  
23 which is marketable for use as human food except for the damage, and  
24 cheese which does not meet the requirements of any of the higher grades  
25 under this subchapter shall qualify for the Wisconsin grade D  
26 classification.

1 SECTION 2. Chapters Ag 82, Ag 83 and Ag 84 are repealed.

2 SECTION 3. Chapter Ag 88 (title) and Ag 88.01 are repealed.

3 SECTION 4. Subchapter VIII (title) of chapter Ag 81 is created to  
4 read:

5 Subchapter VIII

6 WISCONSIN CHEESE LOGOTYPE

7 SECTION 5. Ag 88.02 to 88.05 are renumbered 81.80 to 81.83 and  
8 Ag 81.81(1) and (3)(a), as renumbered, are amended to read:

9 Ag 81.81(1) No person shall use or affix the official logotype on  
10 any cheese, or its wrapper or container, without first registering with  
11 the department and obtaining a permit authorizing its use in connection  
12 with the manufacture, labeling and sale of Wisconsin cheese. Applications  
13 for registration shall include the business name and address of the  
14 manufacturer or labeler and such other information concerning use of the  
15 logotype as required by the department. Persons authorized to use the  
16 official logotype shall be issued an identification number for use in the  
17 logotype. In the case of a manufacturer, the number shall be the same as  
18 the factory number previously assigned. The number assigned shall be  
19 centered directly below the word "WISCONSIN" in the bottom portion of the  
20 map as specified under s. Ag ~~88.02~~ 81.80.

21 (3)(a) The official logotype may be affixed to and used only on  
22 cheese manufactured in this state meeting the grade standards of  
23 "WISCONSIN STATE BRAND" or "WISCONSIN GRADE A" for cheese for which grade  
24 standards have been adopted under ~~chs. Ag 81, 82 and 83~~ this chapter, or a  
25 92 score or better as specified under par. (b) for all other cheese for

1 which no grade standards have been adopted by the department. Cheese  
2 shall be graded by graders licensed under s. ~~93.11~~ 97.17, Stats.

3 SECTION 6. EFFECTIVE DATE. The rules contained in this order shall  
4 take effect on the first day of the month following publication in the  
5 Wisconsin administrative register, as provided in s. 227.22(2)(intro.),  
6 Stats.

Dated this 8<sup>th</sup> day of February, 1993.

STATE OF WISCONSIN  
DEPARTMENT OF AGRICULTURE,  
TRADE AND CONSUMER PROTECTION

By Steven B. Steinhoff  
Steven B. Steinhoff  
Administrator  
Food Division

kwm:D6  
1.15.93

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