

Chapter ATCP 79

BABY SWISS CHEESE; STANDARD OF IDENTITY AND LABELING

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Note: Chapter Ag 89 was renumbered ch. ATCP 79 under s. 13.93 (2m) (b) 1, Stats., Register, April, 1993, No. 448.

ATCP 79.01 Definitions. As used in this chapter:

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

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

History: Cr. Register, April, 1985, No. 352, eff. 5-1-85.

ATCP 79.02 Product description and preparation. (1) **DESCRIPTION.** Baby swiss cheese is the food prepared by the process set forth in sub. (2) or by any other procedure which produces a finished cheese having the same physical and chemical properties. Baby swiss cheese has round, well-formed holes or eyes developed throughout the cheese. The minimum milkfat content of baby swiss cheese is 45% by weight of the solids. The maximum moisture content is 43% by weight, as determined by methods approved under s. ATCP 63.05 (4). Baby swiss cheese shall be held at the point of manufacture for 60 days prior to distribution, or be made from milk pasteurized in compliance with s. ATCP 61.06 (3) (b) 1. If pasteurized milk is used, the phenol equivalent value of 0.25 grams of baby swiss cheese shall not exceed 3 micrograms as determined by methods approved under s. ATCP 63.05 (4).

(2) **PREPARATION.** To prepare baby swiss cheese, the dairy ingredients specified in s. ATCP 79.03 (1) shall be brought to a temperature of 90°F. Bacterial cultures or enzymes specified in s. ATCP 79.03 (5) shall be added to the dairy ingredients, in order to subject them to the action of lactic acid and propionic acid. One or more of the clotting enzymes specified in s. ATCP 79.03 (2) shall be added to the dairy ingredients, in order to coagulate or set the dairy ingredients into a semisolid mass. The semisolid mass shall be cut into curd particles by a one-quarter inch curd knife. The whey shall be drained from the semi-solid curds. Water shall be added to the curds, and the temperature shall be raised 106°F as the curds and water are stirred. The temperature of 106°F shall be maintained and the stirring shall continue until the curds become firm. The curds shall be transferred to hoops or forms and pressed

until the desired shape and firmness are attained. The cheese shall then be salted by immersing it in a saturated salt solution for 2 to 72 hours, depending on the desired degree of saltiness.

History: Cr. Register, April, 1985, No. 352, eff. 5-1-85.

ATCP 79.03 Ingredients. The following ingredients may be used in the manufacture of baby swiss cheese:

(1) Dairy ingredients consisting of milk, skim milk, nonfat milk, or cream may be used alone or in combination, provided that the final cheese product meets the fat and moisture requirements set forth under s. ATCP 79.02 (1).

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

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

(4) Calcium chloride may be used as a coagulation aid. The amount of calcium chloride, calculated as anhydrous calcium chloride, shall not exceed 0.02% by weight of the dairy ingredients.

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

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

History: Cr. Register, April, 1985, No. 352, eff. 5-1-85.

ATCP 79.04 Nomenclature and label declaration. The name of the food described in s. ATCP 79.02 (1) shall be baby swiss cheese. The product label shall include an ingredient declaration setting forth, in descending order of predominance by weight, the common or usual name of each ingredient used in the food. Enzymes of animal, plant or microbial origin may be declared as "enzymes." If the product is made from pasteurized milk, it shall be so labeled.

History: Cr. Register, April, 1985, No. 352, eff. 5-1-85.