

(2) WISCONSIN B. Cheese which does not qualify as State Brand shall qualify for this grade if:

(a) It has an eye formation consisting of smaller eyes and may have more set than is permitted in State Brand; the cheese shall not be blind; the majority of eyes to a plug shall be not less than 5/16 inch in diameter; a limited number of dull glossy, shell or dead eyes shall not disqualify the cheese for this grade.

(b) It has a body somewhat weaker than is permitted in State Brand. It should not be gassy, bloated or pinholey. It may be overset if otherwise solid, without cabbage. It shall have no glass but may have a limited amount of picks and checks.

(c) It has a clean and desirable flavor and aroma characteristic of Swiss cheese, age being taken into account.

(d) It is well-shaped. Its surface is even, closed and reasonably flat, is sound and clean, and is reasonably free of mold.

(e) It is fairly uniform in salt, having a slightly salty taste throughout, when of the age required for holding.

(f) It is uniform in color, without specks, but may have slightly uneven color directly under the surface.

(3) WISCONSIN C. Cheese which does not qualify as State Brand or Wisconsin B shall qualify for this grade if it is merchantable as natural cheese. It may have glass, may be overset and may be one-sided. It may be small-eyed and dead-eyed but should not be totally blind or totally pinholey. It may have some cabbage. It may have some body or flavor defects or a combination of these.

(4) WISCONSIN D. Cheese which does not meet the requirements for any of the higher grades shall qualify for this grade if it is not so defective or damaged as to make it unfit for storage. It is ordinarily used in the manufacture of pasteurized process cheese or pasteurized process cheese foods.

(5) UNDERGRADE. Cheese which is so defective or damaged as to make it unfit for storage shall qualify only as "Undergrade", and shall be identified and grade-marked as herein required; provided, however, that in any case where not more than one-fourth of the cheese is damaged or defective, such cheese shall be graded and marked in the manner required by section Ag 84.06 (1) (f).

**Ag 84.04 Minimum holding period.** (1) Cheese that qualifies for any of the grades in section Ag 84.03 shall after date of manufacture be held by the producer for a period of at least 6 weeks.

(2) Whenever it is impractical to grade at the factory, cheese may be moved from the factory to another storage earlier than herein provided but such cheese shall not be graded or marked as and for a grade before it is of the age specified.

(3) This section shall not apply to damaged or Undergrade cheese.

**History:** 1-2-56; am. (1), Register, November, 1960, No. 59, eff. 12-1-60.

**Ag 84.05 Identification.** (1) Cheese to be graded shall be marked by the producer when it is new. Such marks shall be applied with a stencil or stamp obtained from the department. The department will furnish this equipment at cost and each factory will be assigned a serial number. The word "Wisconsin" shall be applied at least four times in the shape of a diamond on the flat face of a drum cheese in

Register, November, 1960, No. 59

type at least one inch high, and on one flat surface of block cheese. Inside of the figure thus formed there shall be placed the factory serial number, the number of the month, the day in the month and the kettle number, all in type at least one inch high.

(2) Cheese that fails to conform with the requirements of the Wisconsin Statutes shall not be branded, marked or otherwise represented to be of any of the above grades. Cheese which is to be classified in any of the above grades shall, before leaving the place where the period for holding is completed and before being placed in market channels, be branded with permanent marks indicating its grade, except that the regular gouge marks are sufficient for cheese turned over to a cheese dealer in this state who shall apply said permanent marks before the cheese enters into channels of trade.

**Ag 84.06 Grade marking. (1) GOUGE MARKS.** When gouge marks are used to represent grades, they shall be applied under the direction of a grader on the hoop side of each drum cheese, and on the end of each block cheese:

(a) *State Brand*: To be represented by a vertical bar at least one and one-half inches high.

(b) *Wisconsin B*: Add to the marking for State Brand one cross-bar at least one inch long, making a figure like a printed capital "T".

(c) *Wisconsin C*: Add to the marking for State Brand two cross-bars at least one inch long, making a figure like a printed capital "T".

(d) *Wisconsin D*: To be represented by two diagonal, intersecting bars, each at least one and one-half inches long, so as to make an "X".

(e) *Undergrade*: To be represented by two vertical bars crossed with two horizontal bars, all at least one and one-half inches long.

(f) Drum cheese, not more than one-fourth of which is damaged or defective, shall be marked for the grade for which it qualifies, and, in addition, shall be marked with two gouge marks at least three-fourths inch long, in the form of a letter "V", applied immediately below the correct grade mark.

(2) **COMMERCIAL MARKING.** All cheese which has been graded, before it shall enter retail channels or before shipment from this state, shall be marked with permanent grade marks indicating its grade. The following markings shall be applied on such cheese after the age for holding has been reached and before it shall enter retail channels or before shipment from this state:

(a) With drum cheese there shall be a large emblem in the center of the wheel to identify it as a wheel of Wisconsin cheese. For Wisconsin State Brand, there shall be an outline map of the state of Wisconsin bounded by a circle not less than 12 inches in diameter and touching the map at the extreme points. Within the map there shall be stamped in letters as large as practicable the words "State Department of Agriculture", "Wisconsin State Brand". Around the circle and forming the boundary thereof there shall be placed in letters at least one-half inch high the grade of the cheese as "Wisconsin State Brand".

(b) For the second and third grades of drum cheese, there shall be a diamond-shaped figure within the circle and reaching to its circumference. Around the circle and forming the boundary thereof there