

Food and Drug Administration, HHS

§ 133.3

- 133.106 Blue cheese.
- 133.108 Brick cheese.
- 133.109 Brick cheese for manufacturing.
- 133.111 Caciocavallo siciliano cheese.
- 133.113 Cheddar cheese.
- 133.114 Cheddar cheese for manufacturing.
- 133.116 Low sodium cheddar cheese.
- 133.118 Colby cheese.
- 133.119 Colby cheese for manufacturing.
- 133.121 Low sodium colby cheese.
- 133.123 Cold-pack and club cheese.
- 133.124 Cold-pack cheese food.
- 133.125 Cold-pack cheese food with fruits, vegetables, or meats.
- 133.127 Cook cheese, koch kaese.
- 133.128 Cottage cheese.
- 133.129 Dry curd cottage cheese.
- 133.133 Cream cheese.
- 133.134 Cream cheese with other foods.
- 133.136 Washed curd and soaked curd cheese.
- 133.137 Washed curd cheese for manufacturing.
- 133.138 Edam cheese.
- 133.140 Gammelost cheese.
- 133.141 Gorgonzola cheese.
- 133.142 Gouda cheese.
- 133.144 Granular and stirred curd cheese.
- 133.145 Granular cheese for manufacturing.
- 133.146 Grated cheeses.
- 133.147 Grated American cheese food.
- 133.148 Hard grating cheeses.
- 133.149 Gruyere cheese.
- 133.150 Hard cheeses.
- 133.152 Limburger cheese.
- 133.153 Monterey cheese and monterey jack cheese.
- 133.154 High-moisture jack cheese.
- 133.155 Mozzarella cheese and scamorza cheese.
- 133.156 Low-moisture mozzarella and scamorza cheese.
- 133.157 Part-skim mozzarella and scamorza cheese.
- 133.158 Low-moisture part-skim mozzarella and scamorza cheese.
- 133.160 Muenster and munster cheese.
- 133.161 Muenster and munster cheese for manufacturing.
- 133.162 Neufchatel cheese.
- 133.164 Nuworld cheese.
- 133.165 Parmesan and reggiano cheese.
- 133.167 Pasteurized blended cheese.
- 133.168 Pasteurized blended cheese with fruits, vegetables, or meats.
- 133.169 Pasteurized process cheese.
- 133.170 Pasteurized process cheese with fruits, vegetables, or meats.
- 133.171 Pasteurized process pimento cheese.
- 133.173 Pasteurized process cheese food.
- 133.174 Pasteurized process cheese food with fruits, vegetables, or meats.
- 133.175 Pasteurized cheese spread.
- 133.176 Pasteurized cheese spread with fruits, vegetables, or meats.
- 133.178 Pasteurized neufchatel cheese spread with other foods.
- 133.179 Pasteurized process cheese spread.
- 133.180 Pasteurized process cheese spread with fruits, vegetables, or meats.
- 133.181 Provolone cheese.
- 133.182 Soft ripened cheeses.
- 133.183 Romano cheese.
- 133.184 Roquefort cheese, sheep's milk blue-mold, and blue-mold cheese from sheep's milk.
- 133.185 Samsoe cheese.
- 133.186 Sap sago cheese.
- 133.187 Semisoft cheeses.
- 133.188 Semisoft part-skim cheeses.
- 133.189 Skim milk cheese for manufacturing.
- 133.190 Spiced cheeses.
- 133.191 Part-skim spiced cheeses.
- 133.193 Spiced, flavored standardized cheeses.
- 133.195 Swiss and emmentaler cheese.
- 133.196 Swiss cheese for manufacturing.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

Subpart A—General Provisions

§ 133.3 Definitions.

(a) *Milk* means the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows, which may be clarified and may be adjusted by separating part of the fat therefrom; concentrated milk, reconstituted milk, and dry whole milk. Water, in a sufficient quantity to reconstitute concentrated and dry forms, may be added.

(b) *Nonfat milk* means skim milk, concentrated skim milk, reconstituted skim milk, and nonfat dry milk. Water, in a sufficient quantity to reconstitute concentrated and dry forms, may be added.

(c) *Cream* means cream, reconstituted cream, dry cream, and plastic cream. Water, in a sufficient quantity to reconstitute concentrated and dry forms, may be added.

(d) *Pasteurized* when used to describe a dairy ingredient means that every particle of such ingredient shall have been heated in properly operated equipment to one of the temperatures specified in the table of this paragraph and held continuously at or above that temperature for the specified time (or other time/temperature relationship which has been demonstrated to be equivalent thereto in microbial destruction):

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Temperature	Time
145 °F ¹	30 min.
161 °F ¹	15 s.
191 °F	1 s.
204 °F	0.05 s.
212 °F	0.01 s.

¹If the dairy ingredient has a fat content of 10 percent or more, the specified temperature shall be increased by 5 °F.

(e) *Ultrapasteurized* when used to describe a dairy ingredient means that such ingredient shall have been thermally processed at or above 280 °F for at least 2 seconds.

[48 FR 2742, Jan. 21, 1983; 48 FR 11426, Mar. 18, 1983]

§ 133.5 Methods of analysis.

Moisture, milkfat, and phosphatase levels in cheeses will be determined by the following methods of analysis from “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th ed., 1980, which is incorporated by reference (copies are available from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html):

(a) Moisture content—section 16.233 “Method I (52)—Official Final Action”, under the heading “Moisture”.

(b) Milkfat content—section 16.255 “Fat (60)—Official Final Action”.

(c) Phenol equivalent value—section 16.275 “Reagents”, section 16.276 “Sampling”, and section 16.277 “Determination”, under the heading “Residual Phosphatase (27) Official Final Action”.

(d) Milkfat in solids (fat on a dry basis)—Subtract the percent of moisture found from 100; divide the remainder into the percent milkfat found. The quotient, multiplied by 100, shall be considered to be the percent of milkfat contained in the solids.

[48 FR 2742, Jan. 21, 1983; 48 FR 11426, Mar. 18, 1983, as amended at 54 FR 24893, June 12, 1989; 63 FR 14035, Mar. 24, 1998]

21 CFR Ch. I (4–1–11 Edition)

§ 133.10 Notice to manufacturers, packers, and distributors of pasteurized blended cheese, pasteurized process cheese, cheese food, cheese spread, and related foods.

(a) Definitions and standards of identity have recently been promulgated under the authority of the Federal Food, Drug, and Cosmetic Act for a number of foods made in part from cheese, including pasteurized process cheese; pasteurized process cheese with fruits, vegetables, or meats; pasteurized blended cheese; pasteurized process cheese food; pasteurized process cheese spread, and related foods. These standards prescribe the name for each such food. The act requires that this name appear on the label. Many of these names consist of several words. In the past it has been the practice of some manufacturers to subordinate the words “pasteurized,” “blended,” “process,” “food,” and “spread” to give undue prominence to the word “cheese” and to words naming the variety of cheese involved.

(b) When placing the names of these foods on labels so as to comply with the requirements of section 403 (a), (f), and (g) of the act, all the words forming the name specified by a definition and standard of identity should be given equal prominence. This can readily be accomplished by printing the specified name of the food in letters of the same size, color, and style of type, and with the same background.

(c) Where the names of optional ingredients are required to appear on the label, the designations of all such ingredients should be given equal prominence. The names of the optional ingredients should appear prominently and conspicuously but should not be displayed with greater prominence than the name of the food. The word “contains” may precede the names of the optional ingredients, and when so used will not be considered as intervening printed matter between name of food and name of optional ingredients required to be placed on the label.

(d) Where a manufacturer elects to include a label statement of fat and moisture content, the declaration should be on the basis of the food as