

Ag 70

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REVISOR OF STATUTES
BUREAU *G. H. Poulson*

STATE OF WISCONSIN)
) SS
DEPARTMENT OF AGRICULTURE)

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETINGS:

I, N. E. Kirschbaum, Administrator, Food and Standards Division of the State of Wisconsin Department of Agriculture, and custodian of the official records of the Food and Standards Division, do hereby certify that the annexed order creating rules relating to the standard of identity for frozen yogurt, Wis. Adm. Code Chapter Ag 70.10, was duly adopted by this department on April 18, 1977.

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

IN WITNESS WHEREOF, I have hereunto set my hand at Madison, Wisconsin, this 18th day of April, 1977.

N. E. Kirschbaum

N. E. Kirschbaum, Administrator
Food and Standards Division

ORDER OF THE STATE OF WISCONSIN DEPARTMENT OF AGRICULTURE
ADOPTING RULES

Pursuant to the authority vested in the State of Wisconsin Department of Agriculture by Section 93.07(1) and Chapter 97, Wis. Stats., the State of Wisconsin Department of Agriculture hereby adopts rules as follows:

CHAPTER AG 70
FROZEN DESSERTS

1. Section Ag 70.10 of the Wis. Adm. Code is created to read:

Ag 70.10 Standard of identity of frozen yogurt, labeling.

(1) Frozen yogurt is a food which shall be prepared by freezing while stirring a mix composed of one or more of the following ingredients, whole milk, lowfat milk, skim milk or other milk products, with or without fruits, nuts, flavoring materials, sweeteners, stabilizers, and emulsifiers, as authorized under section 20.1, 21 Code of Federal Regulations, Part 20, and any other safe and suitable ingredient approved by the department. Each ingredient contained in the mix, with the exception of fruits, nuts, and flavoring materials, shall be pasteurized. The mix after pasteurization, or the whole milk, lowfat milk, skim milk or other milk products after pasteurization

and before becoming part of the mix, shall be cultured at the pasteurization plant by one or more strains of approved bacterial cultures. The cultured portion of the mix shall be at least 25 percent of the final mix. The name of the finished product is frozen yogurt. It shall weigh not less than 5 pounds per gallon and the milk fat content shall be not less than 0.5 percent nor more than 7 percent.

(2) All provisions of this chapter shall apply to frozen yogurt and frozen yogurt mix, except the standard plate count under section Ag 70.08(1)(b)1., shall not apply after the addition of the approved bacterial culture.

(3) The label on a package of frozen yogurt, in addition to other required information, shall contain an ingredient declaration in descending order of predominance and a butterfat declaration.

(4) Frozen yogurt mix is a mixture of frozen yogurt ingredients before being processed and frozen as a frozen yogurt.

The rules contained herein shall take effect as provided in section 227.026, Wis. Stats.

Dated: April 18, 1977.

STATE OF WISCONSIN
DEPARTMENT OF AGRICULTURE

By N. E. Kirschbaum
N. E. Kirschbaum, Administrator
Food and Standards Division