

No. 832, A.

Published May 7, 1964.
Effective May 8, 1964.

CHAPTER 497

AN ACT to repeal and recreate 97.02 (9) (L) of the statutes, relating to the definition of creamed cottage cheese.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

97.02 (9) (L) of the statutes is repealed and recreated to read:

97.02 (9) (L) Creamed cottage cheese is the soft uncured cheese prepared by mixing cottage cheese with pasteurized cream or a pasteurized mixture of cream with milk or skim milk or both. Such cream or mixture is used in such quantity that the milk fat added thereby is not less than 4 percent by weight of the finished creamed cottage cheese. The finished creamed cottage cheese contains not more than 80 per cent of moisture. Such creaming mixture may contain one or more of the following optional ingredients: Harmless lactic acid or flavor-producing bacteria, rennet, lactic acid, citric acid, phosphoric acid. One or more of the following stabilizing ingredients may be added: Carob (locust) bean gum, guar gum, gum karaya, gum tragacanth, carrageenan or salts of carrageenan, furcelleran or salts of furcelleran, gelatin, lecithin, algin (sodium alginate), propylene glycol alginate, sodium carboxymethylcellulose (cellulose gum). Stabilizing ingredients may be added in a mixture with a carrier consisting of one or more of the following: Sugar, dextrose, corn syrup solids, dextrin, glycerin, propylene glycol. The quantity of the stabilizing ingredient, including the weight of the carrier, is such that the weight of the solids contained therein is not more than 0.5 per cent of the weight of the creaming mixture. Whenever one of the optional stabilizing ingredients is used, the name of the ingredient shall be stated on the label. If the ingredient used is carob (locust) bean gum, guar gum, gum karaya or gum tragacanth, the name "vegetable gum" may be used in lieu of the specific name.

Approved April 29, 1964.