

Chapter Ag 85

BUTTER GRADING AND LABELING

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Ag 85.01 Basis for determination. The basis for the determination of the Wisconsin grades of butter shall be as follows:

- (1) The flavor shall be classified in accordance with s. Ag 85.02.
- (2) The defects in body, color and salt shall be rated in accordance with s. Ag 85.03.
- (3) The relation of the Wisconsin grade of the butter to the flavor classification of it, as affected by total defects in body, color and salt, shall be determined in accordance with s. Ag 85.04.

Ag 85.02 Classification of flavors. (1) Various identified flavors in butter shall be classified as follows:

<i>Identified flavors</i>	<i>Flavor classification</i>
Fine, highly pleasing	AA
Slightly normal feed	AA
Definitely cooked	AA
Pleasing and desirable	A
Slightly coarse-acid cream	A
Slightly smothered	A
Slightly heated (summer defect)	A
Slightly aged (butter)	A
Slightly storage	A
Slightly bitter	A
Slightly flat	A
Definitely normal feed	A
Definitely cooked	A
Slightly weedy (common)	B
Slightly musty	B
Slightly rape, cabbage, turnip	B
Slightly woody	B
Definitely old-cream flavor	B
Definitely coarse-acid cream	B
Definitely acidy	B
Definitely utensil	B
Definitely scorched	B
Definitely neutralizer	B
Definitely storage	B
Definitely aged (butter)	B
Definitely greasy	B
Definitely bitter	B

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Definitely scorched-neutralizer.....	Undergrade
Definitely sour.....	Undergrade
Definitely fruity.....	Undergrade
Definitely yeasty.....	Undergrade
Definitely proteolytic.....	Undergrade
Definitely alkaline.....	Undergrade
Definitely oily.....	Undergrade
Definitely metallic.....	Undergrade
Definitely cabbage, rape, turnip.....	Undergrade
Definitely weedy (common).....	Undergrade
Definitely musty.....	Undergrade
Definitely stale.....	Undergrade
Definitely barny.....	Undergrade
Definitely fishy.....	Undergrade
Obnoxious weeds (to any degree).....	Undergrade
Onion or garlic (to any degree).....	Undergrade

(2) When more than one flavor classification is discernible in a sample of butter, the flavor classification of the sample shall be established on the basis of the flavor that carries the lowest classification.

Ag 85.03 Ratings for defects in body, color and salt. The ratings for defects in body, color and salt shall be established in accordance with the following:

(1) Gummy, leaky, spongy or weak, mealy, crumbly, or sticky body, wavy color, color specks, and sharp salt shall be rated for defects as follows:

<i>Defects</i>	<i>Rating</i>
Slight.....	½
Definite.....	1

(2) Ragged-boring, grainy, and streaked or mottled shall be rated for defects as follows:

Slight.....	1
Definite.....	2

(3) High color (unnatural) shall be rated for defects as follows:

Pronounced.....	1
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(4) Gritty salt shall be rated for defects as follows:

Slight.....	1
Definite.....	2

Ag 85.04 Relation of grade to flavor classification. The relation of the grade of an individual sample of butter to the flavor classification of it, as affected by total defects in body, color and salt shall be as follows:

(1) When the total defects in body, color and salt do not exceed the permitted total defects, which is one-half (½) for butter having a flavor classification of AA, A or B, the grade of the butter shall be the same as the flavor classification. (See example 1, 6 and 11 in Table I.)

(2) When the total defects in body, color and salt exceed the permitted total defects for butter having a flavor classification of AA, A or B, by either one-half (½) or one (1), the grade shall be one grade below the

flavor classification; when the total defects for body, color and salt in such butter exceed the permitted total defects by one and one-half (1½), or two (2), the grade shall be two grades below the flavor classification. (See examples 2, 3, 7 and 8; also examples 4, 5, 9 and 10 in Table I.)

TABLE I—EXAMPLES OF THE RELATION OF GRADE TO FLAVOR CLASSIFICATION AND TOTAL DEFECTS IN BODY, COLOR AND SALT

Example No.	Flavor classification	Defects			Total defects	Permitted total defects	Defects in excess of total permitted	Grade or score
		Body	Color	Salt				
1.....	AA	½	0	0	½	½	0	AA
2.....	AA	0	1	0	1	½	½	A
3.....	AA	1	0	½	1½	½	1	A
4.....	AA	1	1	0	2	½	1½	B
5.....	AA	1	1	½	2½	½	2	B
6.....	A	½	0	0	½	½	0	A
7.....	A	0	1	0	1	½	½	B
8.....	A	1	0	½	1½	½	1	B
9.....	A	1	1	0	2	½	1½	Undergrade
10.....	A	1	1	½	2½	½	2	Undergrade
11.....	B	½	0	0	½	½	0	B
12.....	B	0	1	0	1	½	½	Undergrade
13.....	B	1	0	½	1½	½	1	Undergrade
14.....	B	1	1	0	2	½	1½	Undergrade
15.....	B	1	1	½	2½	½	2	Undergrade

Ag 85.05 Specifications for Wisconsin grades of butter. The specifications for Wisconsin grades of butter are as follows:

(1) WISCONSIN GRADE AA (93 Score) shall possess a fine, highly pleasing flavor. It may possess a slightly normal feed or a definitely cooked flavor. It is made from sweet cream or cream of low natural acid to which a culture (starter) may or may not have been added. The permitted total defects in body, color and salt are limited to one-half (½).

(2) WISCONSIN GRADE A (92 Score) shall possess a pleasing and desirable flavor. It may possess any of the following flavors to a slight degree: Coarse-acid, smothered, flat, heated (summer defect), bitter, aged (butter) and storage, or a normal feed and cooked flavor of a definite degree. The permitted total defects in body, color and salt are limited to one-half (½) unless the flavor classification permits these defects to exceed one-half (½). Butter that has a flavor classification of AA and total defects in body, color and salt which exceed one-half (½) but do not exceed one and one-half (1½) shall be Wisconsin Grade A.

(3) WISCONSIN GRADE B (91-90 Score) may possess any of the following flavors to a slight degree: Weedy, musty, rape, cabbage, turnip and woody, or any of the following flavors of a definite degree: old-cream flavor, coarse-acid cream, acidy, utensil, scorched, neutralizer, storage, aged (butter), greasy and bitter. The permitted total defects in body, color and salt are limited to a total of one-half (½) unless the flavor classification permits these defects to exceed one-half (½). Butter that has a flavor classification of AA and total defects in body, color and salt which exceed one-half (½) but do not exceed two and one-half (2½) shall be Wisconsin Grade B. Butter that has a flavor classification of A

and total defects in body, color and salt which exceed one-half ($\frac{1}{2}$) but do not exceed one and one-half ($1\frac{1}{2}$) shall be Wisconsin Grade B.

(4) **WISCONSIN UNDERGRADE.** Butter that is below the requirements for Wisconsin Grade B.

Ag 85.06 Grade labeling. (1) **DEFINITION OF TERMS.** (a) Selling butter "at retail" shall mean selling for consumption or use, or for any purpose other than resale as butter, regardless of quantity, and shall include selling to persons who sell meals or lunches. The term shall not include selling with and as a part of any meal or lunch.

(b) "Label" means a display of written, printed or graphic matter on the outside container or wrapper of the retail package of butter.

(2) **GRADE STATEMENT ON PACKAGE LABEL.** No person shall sell, offer or expose for sale, or have in possession with intent to sell, any butter at retail unless its label bears a statement of the grade determined under these regulations. The grade statement shall be "Wisconsin Grade AA", "Wisconsin Grade A", "Wisconsin Grade B", or "Wisconsin Undergrade", as the case may be. The letters "AA", "A" or "B" may immediately precede the term "Grade" and the name of the state may be abbreviated "Wis.". The letters of the grade statement shall be not less than 12-point type, on a strongly contrasting background. The grade statement shall prominently appear on the part or panel of the label which is presented or displayed under customary conditions of purchase. The term "when graded" or similar qualifying terms shall not be used on the label in conjunction with the grade statement.

(3) **UNIFORM INSIGNIA FOR WISCONSIN GRADE AA OR A.** A uniform grade insignia may be used on the package label of butter which has been manufactured in Wisconsin and which has been graded "Wisconsin Grade AA" or "Wisconsin Grade A". The insignia shall consist of the grade statement enclosed by an outline map of Wisconsin. The lines forming the map shall be not less than 3 points in width. The grade statement shall otherwise conform to the requirements in subsection (2). No other written, printed or graphic matter shall appear within the outline map. No person shall use the grade insignia on the label of any butter except as herein provided; nor shall any person use any insignia in semblance thereof on the label of any butter.

(4) **CODING OF CONSUMER PACKAGES.** Persons packaging butter shall mark or code each consumer package or bulk container of consumer packages of butter and shall keep records from which the department can determine the name of the grader certifying the grade and the date of printing or churning.

(5) **EXCEPTION, U.S. GRADED BUTTER.** The provisions of this section shall not be applicable to any butter, the label of which bears the grade U.S. Grade AA, U.S. Grade A or U.S. Grade B, determined by official inspection under federal regulations and standards.

History: 1-2-56; renun. (4) to be (5); cr. (4), Register, June, 1960, No. 54, eff. 7-1-60.

Ag 85.07 Licensing of graders. No person shall certify or attempt to certify that any butter conforms to a grade or the specifications therefor established under these regulations without a license from the department. Licenses to certify the grade of butter shall be issued as provided in s. 93.11, Stats. The provisions of said s. 93.11 governing revocation or Register, July, 1981, No. 307

suspension of licenses, and the conduct of licensees shall be applicable to persons licensed to certify the grade of butter. Application for license shall be in writing on a form furnished by the department, naming the location where the grading is to be done. Unless written approval is granted by the department, no licensee shall grade butter at a location other than one authorized by his license.

Ag 85.08 Arbitration of grade disputes. In case of disagreement under any sales contract as to the grade of any butter, any party to the contract may file with the department a written request for the appointment of an arbitration committee to consist of 3 arbitrators. Each party to the dispute shall select one arbitrator and such 2 arbitrators shall select a third. All such arbitrators shall be state or federal licensed graders. The decision of a majority of such arbitrators as to the grade of butter shall be final. The party requesting the arbitration committee shall be responsible for the payment to each arbitrator of a fee of \$20 for each day or part thereof engaged in arbitration duties, and a round trip travel allowance of 10 cents per mile computed from place of residence.