

products shall be refined, and of food grade quality.

**§ 58.935 Chocolate and cocoa.**

Such products used as flavor ingredients shall meet the requirements of the Food and Drug Administration, "Definitions and Standards of Identity for Cocoa Products."

REQUIREMENTS FOR FINISHED PRODUCTS  
BEARING USDA OFFICIAL IDENTIFICATION

**§ 58.936 Milk.**

To process and package evaporated and condensed milk of ultra-pasteurized dairy products eligible for official identification with the USDA Quality Approved Inspection Shield the raw incoming milk shall meet the requirements as outlined in §§ 58.132 through 58.136. Unless processed within two hours after being received, it shall be cooled to, and held at a temperature of 45 °F or lower until processed.

**§ 58.937 Physical requirements for evaporated milk.**

(a) *Flavor.* The product shall possess a sweet, pleasing and desirable flavor with not more than a definite cooked flavor. It shall be free from scorched, oxidized or other objectionable tastes and odors.

(b) *Body and texture.* The product shall be of uniform consistency and appearance. It shall be smooth and free from fat separation, lumps, clots, gel formation, coarse milk solids precipitate or sedimentation and extraneous material.

(c) *Color.* The color shall be of a natural white or light cream.

(d) *Degree of burn-on.* The interior walls of the container shall not show excessive burn-on of product (product fused to more than 75 percent of the inner surface of the can).

(e) *Keeping quality.* Samples incubated at 90–100 °F shall show no sensory, chemical or microbiological deterioration after seven days.

**§ 58.938 Physical requirements and microbiological limits for sweetened condensed milk.**

(a) *Flavor.* Shall be sweet, clean, and free from rancid, oxidized, scorched,

fermented, stale or other objectionable tastes and odors.

(b) *Color.* Shall be white to light cream.

(c) *Texture.* Shall be smooth and uniform, free from lumps or coarse graininess. There shall not be sufficient settling of the lactose to cause a deposit on the bottom of the container.

(d) *Body.* Shall be sufficiently viscous so that the product upon being poured at room temperature piles up above the surface of that previously poured, but does not retain a definite form.

(e) *Microbiological limits.* (1) Coliforms, less than 10 per gram; (2) yeasts, less than 5 per gram; (3) molds, less than 5 per gram; (4) total plate count, less than 1,000 per gram.

(f) *Keeping quality.* Samples incubated at 90–100 °F shall show no physical evidence of deterioration after seven days.

(g) *Composition.* Shall meet the minimum requirements as set forth in the "Standards of Identity for Milk and Cream," Food and Drug Administration (21 CFR 18.530).<sup>1</sup> In addition, the quantity of refined sugar used shall be sufficient to give a sugar-in-water ratio of not less than 61.5 percent.

(h) *Sediment.* The amount of sediment retained on a lintine disc after a sample composed of 225 grams of product dissolved in 500 ml. of 140 °F water has passed through it, shall not exceed 0.10 mg. as indicated by the USDA Sediment Standard for Milk and Milk Products (7 CFR 58.2726).

**Subparts C–H—[Reserved]**

**Subpart I—United States Standards for Grades of Monterey (Monterey Jack) Cheese<sup>1</sup>**

SOURCE: 61 FR 15876, April 10, 1996, unless otherwise noted.

<sup>1</sup>21 CFR parts 18 and 19 were redesignated as parts 131 and 133, respectively, at 42 FR 14302, Mar. 15, 1977.

<sup>1</sup>Compliance with these standards does not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act.