

## Agricultural Marketing Service, USDA

§ 58.624

### SUPPLEMENTAL SPECIFICATIONS FOR PLANTS MANUFACTURING, PROCESSING AND PACKAGING FROZEN DESSERTS

### ROOMS AND COMPARTMENTS

#### DEFINITIONS

##### § 58.605 Meaning of words.

For the purpose of the regulations in this subpart, words in the singular form shall be deemed to impart the plural and vice versa, as the case may demand. Unless the context otherwise requires, the following terms shall have the following meaning as applied to frozen desserts meeting FDA requirements and briefly defined as follows:

(a) *Ice cream*. The product conforming to the requirements of § 20.2<sup>1</sup> "Definitions and Standards of Identity for Frozen Desserts," U.S. Food and Drug Administration (21 CFR 20.2).<sup>1</sup>

(b) *Frozen custard*. The product conforming to the requirements of § 20.2<sup>1</sup> "Definitions and Standards of Identity for Frozen Desserts," U.S. Food and Drug Administration (21 CFR 20.2).<sup>1</sup>

(c) *Ice milk*. The product conforming to the requirements of § 20.3<sup>1</sup> "Definitions and Standards of Identity for Frozen Desserts," U.S. Food and Drug Administration (21 CFR 20.3).<sup>1</sup>

(d) *Sherbet*. The product conforming to the requirements of § 20.4<sup>1</sup> "Definitions and Standards of Identity for Frozen Desserts," U.S. Food and Drug Administration (21 CFR 20.4).<sup>1</sup>

(e) *Mellorine*. The product conforming to the requirements of § 20.8<sup>1</sup> "Definitions and Standards of Identity for Frozen Desserts," U.S. Food and Drug Administration (21 CFR 20.8).<sup>1</sup>

(f) *Overrun*. The trade expression used to reference the increase in volume of the frozen product over the volume of the mix. This increase in volume is due to air being whipped into the product during the freezing process. It is expressed as percent of the volume of the mix.

(g) *Mix*. The trade name for the combined and processed ingredients which after freezing become a frozen dessert.

<sup>1</sup>21 CFR part 20 was redesignated as part 135 at 42 FR 14303, Mar. 15, 1977.

##### § 58.619 Mix processing room.

The rooms used for combining mix ingredients and processing the mix shall meet the applicable requirements for rooms specified in § 58.126. The room shall be ventilated to remove moisture and prevent condensation from forming on walls and ceiling. The room shall be well lighted.

##### § 58.620 Freezing and packaging rooms.

The rooms used for freezing and packaging frozen desserts shall be adequate in size to permit satisfactory air circulation and maintained in a clean and sanitary condition. The rooms shall be constructed in the same manner as prescribed above for mix rooms.

##### § 58.621 Freezing tunnels.

Freezing tunnels for quick freezing at extremely low temperatures shall be designed and constructed as to insure ease in cleaning and satisfactory conditions of operation.

##### § 58.622 Hardening and storage rooms.

Hardening and storage rooms for frozen desserts shall be constructed of satisfactory material for this purpose. The rooms shall be maintained in a clean and orderly manner. Adequate shelves, bins, or pallets shall be provided to keep the packages of finished products off the floor and to prevent damage to the containers. Sufficient refrigeration should be provided to insure adequate storage temperature ( $-10^{\circ}$  or lower). Air shall be circulated to maintain uniform temperature throughout the rooms. A vestibule or double entry way should be provided to minimize heat shock of the frozen products.

#### EQUIPMENT AND UTENSILS

##### § 58.623 Homogenizer.

Homogenizer shall comply with 3-A Sanitary Standards.

##### § 58.624 Freezers.

Product contact surfaces of freezers used to lower the temperature of the liquid mix to a semi-frozen mass by a stirring action shall be constructed of a stainless steel or equally corrosion