

(d) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter, except that:

(1) Enzymes of animal, plant, or microbial origin may be declared as “enzymes”; and

(2) The dairy ingredients may be declared, in descending order of predominance, by the use of the terms “milkfat and nonfat milk” or “nonfat milk and milkfat”, “milkfat from water buffalo milk and nonfat buffalo milk” or “nonfat water buffalo milk and milkfat from water buffalo milk,” as appropriate.

[53 FR 3743, Feb. 9, 1988, as amended at 58 FR 2893, Jan. 6, 1993]

§ 133.156 Low-moisture mozzarella and scamorza cheese.

(a) *Description.* (1) Low-moisture mozzarella cheese, low-moisture scamorza cheese is the food prepared from dairy ingredients and other ingredients specified in this section by the procedure set forth in paragraph (a)(3) of this section, or by any other procedure which produces a finished cheese having the same physical and chemical properties. It may be molded into various shapes. The minimum milkfat content is 45 percent by weight of the solids and the moisture content is more than 45 percent but not more than 52 percent by weight as determined by the methods described in §133.5. The dairy ingredients are pasteurized.

(2) The phenol equivalent value of 0.25 gram of low-moisture mozzarella cheese is not more than 3 micrograms as determined by the method described in §133.5.

(3) One or more of the dairy ingredients specified in paragraph (b)(1) of this section may be warmed and is subjected to the action of a lactic acid-producing bacterial culture. One or more of the clotting enzymes specified in paragraph (b)(2) of this action is added to set the dairy ingredients to a semisolid mass. The mass is cut, stirred, and allowed to stand. It may be reheated and again stirred. The whey is drained and the curd may be cut and piled to promote further separation of whey. It may be washed with cold water and the water drained off. The

curd may be collected in bundles for further drainage and for ripening. The curd may be iced, it may be held under refrigeration, and it may be permitted to warm to room temperature and ripen further. The curd may be cut. It is immersed in hot water or heated with steam and is kneaded and stretched until smooth and free of lumps. It is then cut and molded. In molding, the curd is kept sufficiently warm to cause proper sealing of the surface. The molded curd is firmed by immersion in cold water and drained. One or more of the other optional ingredients specified in paragraph (b)(3) of this section may be added during the procedure.

(b) *Optional ingredients.* The following safe and suitable ingredients may be used:

(1) *Dairy ingredients.* Cow’s milk, nonfat milk, or cream, as defined in §133.3, or the corresponding products of water buffalo origin, except that cow’s milk products are not combined with water buffalo products.

(2) *Clotting enzymes.* Rennet and/or clotting enzymes of animal, plant, or microbial origin.

(3) *Other optional ingredients.* (i) Vinegar.

(ii) Coloring to mask any natural yellow color in the curd.

(iii) Salt.

(iv) Calcium chloride in an amount not more than 0.02 percent (calculated as anhydrous calcium chloride) of the weight of the dairy ingredients, used as a coagulation aid.

(v) Antimicrobials, the cumulative levels of which shall not exceed current good manufacturing practices, may be added to the cheese during the kneading and stretching process and/or applied to the surface of the cheese.

(c) *Nomenclature.* The names of the food is “low-moisture mozzarella cheese” or, alternatively, “low-moisture scamorza cheese”. When the food is made with water buffalo milk, the name of the food is accompanied by the phrase “made with water buffalo milk”.

(d) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter, except that:

(1) Enzymes of animal, plant, or microbial origin may be declared as “enzymes”; and

(2) The dairy ingredients may be declared, in descending order of predominance, by the use of the terms “milkfat and nonfat milk” or “nonfat milk and milkfat”, “milkfat from water buffalo milk and nonfat water buffalo milk” or “nonfat water buffalo) The dairy ingredients may be declared, in descending order of predominance, by the use of the terms “milkfat and nonfat milk” or “nonfat milk and milkfat”, “milkfat from water buffalo milk and nonfat water buffalo milk” or “nonfat water buffalo milk and milkfat from water buffalo milk”, as appropriate.

[53 FR 3743, Feb. 9, 1988, as amended at 58 FR 2893, Jan. 6, 1993]

§ 133.157 Part-skim mozzarella and scamorza cheese.

Part-skim mozzarella cheese, part-skim scamorza cheese conforms to the definition and standard of identity as prescribed for mozzarella cheese by §133.155, except that its milk fat content, calculated on the solids basis, is less than 45 percent but not less than 30 percent.

§ 133.158 Low-moisture part-skim mozzarella and scamorza cheese.

Low-moisture part-skim mozzarella cheese and low-moisture part-skim scamorza cheese conform to the definition and standard of identity and comply with the requirements for label declaration of ingredients prescribed for low-moisture mozzarella cheese and low-moisture scamorza cheese by §133.156, except that their milkfat content, calculated on the solids basis, is less than 45 percent but not less than 30 percent.

[58 FR 2894, Jan. 6, 1993]

§ 133.160 Muenster and munster cheese.

(a) *Description.* (1) Muenster cheese, munster cheese, is the food prepared by the procedure set forth in paragraph (a)(3) of this section or by any other procedure which produces a finished cheese having the same physical and chemical properties. The minimum milkfat content is 50 percent by weight

of the solids and the maximum moisture content is 46 percent by weight, as determined by the methods described in §133.5. The dairy ingredients used are pasteurized.

(2) The phenol equivalent of 0.25 gram of muenster cheese is not more than 3 micrograms, as determined by the methods described in §133.5.

(3) One or more of the dairy ingredients specified in paragraph (b)(1) of this section may be warmed and is subjected to the action of a harmless lactic acid-producing bacterial culture. One or more of the clotting enzymes specified in paragraph (b)(2) of this section is added to set the dairy ingredients to a semisolid mass. After coagulation the mass is divided into small portions, stirred, and heated, with or without dilution with water or salt brine, so as to promote and regulate the separation of whey and curd. The curd is transferred to forms permitting drainage of the whey. During drainage the curd may be pressed and turned. After drainage the curd is removed from the forms and is salted. One or more of the other optional ingredients specified in paragraph (b)(3) of this section may be added during the procedure.

(b) *Optional ingredients.* The following safe and suitable ingredients may be used:

(1) *Dairy ingredients.* Milk, nonfat milk, or cream, as defined in §133.3, used alone or in combination.

(2) *Clotting enzymes.* Rennet and/or other clotting enzymes of animal, plant, or microbial origin.

(3) *Other optional ingredients.* (i) Coloring.

(ii) Calcium chloride in an amount not more than 0.02 percent (calculated as anhydrous calcium chloride) of the weight of the dairy ingredients, used as a coagulation aid.

(iii) Enzymes of animal, plant, or microbial origin used in curing or flavor development.

(iv) Antimycotic agents, the cumulative levels of which shall not exceed current good manufacturing practice, may be added to the surface of the cheese.

(v) Vegetable oil, used as a coating for the rind.