

(d) *Other optional ingredients.* (1) Concentrated skim milk, nonfat dry milk, buttermilk, whey, lactose, lactalbumins, lactoglobulins, or whey modified by partial or complete removal of lactose and/or minerals, to increase the nonfat solids content of the food: *Provided*, That the ratio of protein to total nonfat solids of the food, and the protein efficiency ratio of all protein present shall not be decreased as a result of adding such ingredients.

(2) Nutritive carbohydrate sweeteners. Sugar (sucrose), beet or cane; invert sugar (in paste or sirup form); brown sugar; refiner's sirup; molasses (other than blackstrap); high fructose corn sirup; fructose; fructose sirup; maltose, maltose sirup, dried maltose sirup; malt extract, dried malt extract; malt sirup, dried malt sirup; honey; maple sugar; or any of the sweeteners listed in part 168 of this chapter, except table sirup.

(3) Flavoring ingredients.

(4) Color additives.

(5) Stabilizers.

(e) *Methods of analysis.* The following referenced methods of analysis are from "Official Methods of Analysis of the Association of Official Analytical Chemists," 13th Ed. (1980), which is incorporated by reference. Copies are available from the Association of Official Analytical Chemists International, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877-2504 or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC.

(1) Milkfat content—As determined by the method prescribed in section 16.059 "Roese-Gottlieb Method (Reference Method) (11)—Official Final Action," under the heading "Fat."

(2) Milk solids not fat content—Calculated by subtracting the milkfat content from the total solids content as determined by the method prescribed in section 16.032, "Method I—Official Final Action," under the heading "Total Solids."

(3) Titratable acidity—As determined by the method prescribed in section 16.023, "Acidity (2)—Official Final Action," or by an equivalent potentiometric method.

(f) *Nomenclature.* The name of the food is "lowfat yogurt". The full name

of the food shall appear on the principal display panel of the label in type of uniform size, style, and color. The name of the food shall be accompanied by a declaration indicating the presence of any characterizing flavoring as specified in §101.22 of this chapter.

(1) The following terms shall accompany the name of the food wherever it appears on the principal display panel or panels of the label in letters not less than one-half of the height of the letters used in such name.

(i) The phrase "___% milkfat", the blank to be filled in with the fraction ½ or multiple thereof closest to the actual fat content of the food.

(ii) The word "sweetened" if nutritive carbohydrate sweetener is added without the addition of characterizing flavoring.

(iii) The parenthetical phrase "(heat-treated after culturing)" shall follow the name of the food if the dairy ingredients have been heat-treated after culturing.

(iv) The phrase "vitamin A" or "vitamin A added", or "vitamin D" or "vitamin D added", or "vitamins A and D added", as appropriate. The word "vitamin" may be abbreviated "vit".

(2) The term "homogenized" may appear on the label if the dairy ingredients used are homogenized.

(g) *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.

[46 FR 9939, Jan. 30, 1981, as amended at 47 FR 11825, Mar. 19, 1982; 47 FR 41524, Sept. 21, 1982; 48 FR 24869, June 3, 1983; 54 FR 24893, June 12, 1989; 58 FR 2891, Jan. 6, 1993]

§ 131.206 Nonfat yogurt.

(a) *Description.* Nonfat yogurt is the food produced by culturing one or more of the optional dairy ingredients specified in paragraph (c) of this section with a characterizing bacterial culture that contains the lactic acid-producing bacteria, *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. One or more of the other optional ingredients specified in paragraphs (b) and (d) of this section may also be added. When one or more of the ingredients specified in paragraph (d)(1) of this section are

used, they shall be included in the culturing process. All ingredients used are safe and suitable. Nonfat yogurt, before the addition of bulky flavors, contains less than 0.5 percent milkfat and not less than 8.25 percent milk solids not fat, and has a titratable acidity of not less than 0.9 percent, expressed as lactic acid. The food may be homogenized and shall be pasteurized or ultra-pasteurized prior to the addition of the bacterial culture. Flavoring ingredients may be added after pasteurization or ultra-pasteurization. To extend the shelf life of the food, nonfat yogurt may be heat treated after culturing is completed, to destroy viable microorganisms.

(b) *Vitamin addition (optional)*. (1) If added, vitamin A shall be present in such quantity that each 946 milliliters (quart) of the food contains not less than 2,000 International Units thereof, within limits of good manufacturing practice.

(2) If added, vitamin D shall be present in such quantity that each 946 milliliters (quart) of the food contains 400 International Units thereof, within limits of good manufacturing practice.

(c) *Optional dairy ingredients*. Cream, milk, partially skimmed milk, or skim milk, used alone or in combination.

(d) *Other optional ingredients*. (1) Concentrated skim milk, nonfat dry milk, buttermilk, whey, lactose, lactalbumins, lactoglobulins, or whey modified by partial or complete removal of lactose and/or minerals, to increase the nonfat solids content of the food: *Provided*, That the ratio of protein to total nonfat solids of the food, and the protein efficiency ratio of all protein present shall not be decreased as a result of adding such ingredients.

(2) Nutritive carbohydrate sweeteners. Sugar (sucrose), beet or cane; invert sugar (in paste or sirup form); brown sugar; refiner's sirup; molasses (other than blackstrap); high fructose corn sirup; fructose; fructose sirup; maltose; maltose sirup, dried maltose sirup; malt extract, dried malt extract; malt sirup, dried malt sirup; honey; maple sugar; or any of the sweeteners listed in part 168 of this chapter, except table sirup.

(3) Flavoring ingredients.

(4) Color additives.

(5) Stabilizers.

(e) *Methods of analysis*. The following referenced methods of analysis are from "Official Methods of Analysis of the Association of Official Analytical Chemists," 13th Ed. (1980), which is incorporated by reference. Copies are available from the Association of Official Analytical Chemists International, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877-2504, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC.

(1) Milkfat content—As determined by the method prescribed in section 16.059, "Roese-Gottlieb Method (Reference Method) (11)—Official Final Action," under the heading "Fat."

(2) Milk solids not fat content—Calculated by subtracting the milkfat content from the total solids content as determined by the method prescribed in section 16.032, "Method I—Official Final Action," under the heading "Total Solids."

(3) Titratable acidity—As determined by the method prescribed in section 16.023, "Acidity (2)—Official Final Action," or by an equivalent potentiometric method.

(f) *Nomenclature*. The name of the food is "nonfat yogurt". The full name of the food shall appear on the principal display panel of the label in type of uniform size, style, and color. The name of the food shall be accompanied by a declaration indicating the presence of any characterizing flavoring as specified in § 101.22 of this chapter.

(1) The following terms shall accompany the name of the food wherever it appears on the principal display panel or panels of the label in letters not less than one-half of the height of the letters used in such name:

(i) The word "sweetened" if nutritive carbohydrate sweetener is added without the addition of characterizing flavoring.

(ii) The parenthetical phrase "(heat-treated after culturing)" shall follow the name of the food if the dairy ingredients have been heat-treated after culturing.

(iii) The phrase "vitamin A" or "vitamin A added", or "vitamin D" or "vitamin D added", or "vitamins A and

D added”, as appropriate. The word “vitamin” may be abbreviated “vit”.

(2) The term “homogenized” may appear on the label if the dairy ingredients used are homogenized.

(g) *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.

[46 FR 9940, Jan. 30, 1981, as amended at 47 FR 11825, Mar. 19, 1982; 47 FR 41524, Sept. 21, 1982; 48 FR 24869, June 3, 1983; 54 FR 24893, June 12, 1989; 58 FR 2891, Jan. 6, 1993]

PART 133—CHEESES AND RELATED CHEESE PRODUCTS

Subpart A—General Provisions

Sec.

133.3 Definitions.

133.5 Methods of analysis.

133.10 Notice to manufacturers, packers, and distributors of pasteurized blended cheese, pasteurized process cheese, cheese food, cheese spread, and related foods.

Subpart B—Requirements for Specific Standardized Cheese and Related Products

133.102 Asiago fresh and asiago soft cheese.

133.103 Asiago medium cheese.

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133.108 Brick cheese.

133.109 Brick cheese for manufacturing.

133.111 Caciocavallo siciliano cheese.

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133.119 Colby cheese for manufacturing.

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133.127 Cook cheese, koch kaese.

133.128 Cottage cheese.

133.129 Dry curd cottage cheese.

133.133 Cream cheese.

133.134 Cream cheese with other foods.

133.136 Washed curd and soaked curd cheese.

133.137 Washed curd cheese for manufacturing.

133.138 Edam cheese.

133.140 Gammelost cheese.

133.141 Gorgonzola cheese.

133.142 Gouda cheese.

133.144 Granular and stirred curd cheese.

133.145 Granular cheese for manufacturing.

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133.147 Grated American cheese food.

133.148 Hard grating cheeses.

133.149 Gruyere cheese.

133.150 Hard cheeses.

133.152 Limburger cheese.

133.153 Monterey cheese and monterey jack cheese.

133.154 High-moisture jack cheese.

133.155 Mozzarella cheese and scamorza cheese.

133.156 Low-moisture mozzarella and scamorza cheese.

133.157 Part-skim mozzarella and scamorza cheese.

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

133.160 Muenster and munster cheese.

133.161 Muenster and munster cheese for manufacturing.

133.162 Neufchatel cheese.

133.164 Nuworld cheese.

133.165 Parmesan and reggiano cheese.

133.167 Pasteurized blended cheese.

133.168 Pasteurized blended cheese with fruits, vegetables, or meats.

133.169 Pasteurized process cheese.

133.170 Pasteurized process cheese with fruits, vegetables, or meats.

133.171 Pasteurized process pimento cheese.

133.173 Pasteurized process cheese food.

133.174 Pasteurized process cheese food with fruits, vegetables, or meats.

133.175 Pasteurized cheese spread.

133.176 Pasteurized cheese spread with fruits, vegetables, or meats.

133.178 Pasteurized neufchatel cheese spread with other foods.

133.179 Pasteurized process cheese spread.

133.180 Pasteurized process cheese spread with fruits, vegetables, or meats.

133.181 Provolone cheese.

133.182 Soft ripened cheeses.

133.183 Romano cheese.

133.184 Roquefort cheese, sheep's milk blue-mold, and blue-mold cheese from sheep's milk.

133.185 Samsøe cheese.

133.186 Sap sago cheese.

133.187 Semisoft cheeses.

133.188 Semisoft part-skim cheeses.

133.189 Skim milk cheese for manufacturing.

133.190 Spiced cheeses.

133.191 Part-skim spiced cheeses.

133.193 Spiced, flavored standardized cheeses.

133.195 Swiss and emmentaler cheese.

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