



Under authority contained in Section 24:2-1 of the Revised Statutes, the following regulations governing the preparation, aging, labeling, distribution and sale of cheese in New Jersey were adopted by the State Board of Health on January 9th, 1945: -

1. DEFINITIONS

The term "cheese" as used in these regulations shall mean:

(a) "Cheddar cheese" as referred to in this section shall mean the cheese commonly known by that term and shall include the stirred type, Colby cheese, washed curd cheese, American cheese, Swiss cheese, store cheese, and similar types.

(b) "Processed cheese" as referred to in this section shall mean cheese, cheese foods or cheese spreads made from the various types of cheddar cheese mentioned above, which have been mixed, blended, heated, melted, and thereafter poured into moulded packaged forms.

(c) "Soft cheese" as referred to in this section shall mean cheese commonly referred to as cottage cheese, creamed cottage cheese, cream cheese, Neufchatel cheese, farmer cheese, Mozzarella, Scarmoza, fresh Ricotta, and similar types of cheese.

2. PASTEURIZATION OR AGING

No person manufacturing cheese or handling cheese as a wholesaler, jobber, assembler or broker in the State of New Jersey, and no person obtaining cheese from outside the State of New Jersey, shall offer for sale, sell or distribute any cheddar cheese, processed cheese or soft cheese in the State of New Jersey unless the same has been treated in one of the following ways:

(a) By manufacturing the cheese from milk or milk products which have been pasteurized in accordance with the provisions of Title 24 of the Revised Statutes of New Jersey, or in a manner acceptable to the Department of Health.

(b) By subjecting the cheese to a heat treatment during the process of manufacturing which in the opinion of the Department of Health is equivalent to pasteurization.

(c) By subjecting the cheese to an aging process whereby it has been kept for at least sixty (60) days after manufacture at a temperature not lower than 35 degrees Fahrenheit.

3. LABELING

(a) Cheese which has been manufactured from pasteurized milk or milk products, or which has been subjected to a heat treatment equivalent to pasteurization as qualified above, shall bear a label indicating the name of the manufacturer, the place of manufacture, the word "pasteurized", and the common name of the cheese.

NJ/KAE
H4/F6
1945
c. 2

(b) Cheese which has been subjected to an aging process as hereinbefore provided shall bear a label indicating the name of the manufacturer, the place of manufacture, the date of manufacture, and the common name of the cheese.

(c) In the case of blended cheese of the cheddar type which is made by mixing different lots of aged cheese and which has not been pasteurized or given an equivalent heat treatment, a statement on the label made by the manufacturer that all of the cheese in the blend is at least sixty (60) days old may be used in lieu of the date of manufacture.

(d) All labels referred to above must be affixed by the manufacturer of such cheeses at the place of manufacture, and no person shall offer for sale, sell or distribute in the State of New Jersey any cheese which has not been labeled in accordance with these requirements, provided however, that where cheese is re-packaged or divided into wholesale cuts, the name and address of the packer or distributor may appear upon the package in lieu of the name and address of the manufacturer, and further provided that where cheese is manufactured or packaged for a distributor, the name and address of the packer or distributor may appear in lieu of the name and address of the manufacturer.

These regulations shall become effective as follows: pasteurization or aging of cheddar cheese and processed cheese, as described in paragraph 2, on April 1st, 1945; labeling of cheddar cheese and processed cheese, as described in paragraph 3, on April 1st, 1945; and pasteurization and labeling of soft cheese, on January 1st, 1946.