

H4/M58 Copy 1
1968



M-D4
Aug 68



New Jersey State
Department of Health
John Fitch Plaza, P. O. Box 1540
Trenton, New Jersey 08625

REGULATIONS GOVERNING THE PROCESSING AND HANDLING OF MILK, FLUID MILK PRODUCTS, AND MILK PRODUCTS

Effective August 31, 1968

The Department of Health of the State of New Jersey pursuant to authority vested in it under Title 24 of the Revised Statutes and supplements thereto, hereby establishes the following Regulations Governing the Processing and Handling of Milk, Fluid Milk Products, and Milk Products.

- (1) **Eggnog Flavored Milk.** Eggnog flavored milk is a fluid milk product consisting of a mixture of milk, egg yolk solids, sweetener and flavoring. It shall contain not less than 3.25% milkfat and not less than 0.5% egg yolk solids. Emulsifier and a maximum of 0.5% of stabilizer may be added.
- (2) **Eggnog and Nog.** Eggnog and Nog are fluid milk products consisting of a mixture of milk or fluid milk products, egg yolk solids, sweetener and flavoring. They shall contain not less than 6.0% milkfat and not less than 1.0% egg yolk solids. Emulsifier and a maximum of 0.5% stabilizer may be added.
- (3) **Milk Shake Mix.** Milk shake mix or milk shake base is a fluid milk product prepared from a combination of optional ingredients as prescribed in the definition for ice cream in Regulation 1 of the Regulations Establishing Definitions and Standards of Identity for Frozen Desserts and Special Frozen Dietary Foods. It shall contain not less than 3¼% milkfat and not less than 14% total milk solids.

- (4) **Acidified Milk and Acidified Fluid Milk Products.** Acidified milk and acidified fluid milk products are milk and fluid milk products obtained by the addition of food grade acids to pasteurized cream, half and half, milk, low-fat milk, or skim milk, resulting in a product acidity of not less than 0.20% expressed as lactic acid, with or without one or more of the following optional ingredients — dry milk products, flavors, sweeteners, stabilizers, emulsifiers and acidifiers.

The acidified product shall meet the chemical and bacterial standards for the basic product which has been acidified. Labeling of the finished product shall include the name of the product that has been made by acidification process followed by the phrase "(acidified process)" in letters not less than ½ the size of letters in basic product name: i.e., "SOUR CREAM (acidified process)," followed immediately by a prominent declaration of the specific names of each ingredient used in descending order of predominance.

These products shall be processed in properly designed equipment having all necessary controls for pasteurization at the prescribed temperatures and times. Processing in ten gallon cans or similar equipment without controls is prohibited.

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DO NOT CIRCULATE