

U.S. adopts standards for ice cream

NEW YORK, N.Y. — Effective now, ice cream manufacturers can start using a U.S. Department of Agriculture standard of composition for ice cream

and label that ice cream with an identifying USDA symbol, according to Secretary of Agriculture Bob Bergland.

Secretary Bergland also

said USDA wants to know if consumers are interested in a grading system that will reflect not only the ingredients used in ice cream but its quality as well.

Use of the new composition standard and symbol is voluntary. Manufacturers who want to label their ice cream with the USDA symbol can do so if: the ice cream manufacturing plant is a USDA approved plant; the dairy ingredients used come from a USDA approved plant; the ice cream is produced according to the USDA standard of composition under continuous inspection by USDA dairy inspectors.

The symbol will be a

rectangular box containing the words, "Meets USDA Ingredient Standard for Ice Cream"

The USDA standard of composition and symbol were mandated by Congress in the Food and Agriculture Act of 1977, so that consumers could distinguish between ice cream as it has been made traditionally and ice cream containing unlimited amounts of whey and caseinates. Ice cream made according to the USDA standard of composition will be of the traditional recipe

Under the USDA standard, ice cream must: contain at least 1.6 pounds of total solids per gallon, and weigh at least 4.5 pounds per gallon; contain at least 20

per cent total milk solids, constituted of at least 10 per cent milk fat and at least six per cent milk-solids-not-fat. Whey, by weight, can be no more than 25 per cent of the milk-solids-not-fat. (Milk-solids-not-fat consist mostly of protein)

Secretary Bergland explained that this is a minimum standard that reflects only the kinds of ingredients that can be used. Ice cream can be produced in a wide range of quality above this minimum, he said. That is why USDA wants to know if consumers want grade standards and a grading system that would indicate quality characteristics of ice cream.

Officials of USDA's Food Safety and Quality Service noted that--because

Congress directed USDA to adopt the new standard of composition by October 29--it is being established without an opportunity for public comment. However, FSQS officials are requesting that anyone who can suggest improved methods of implementing the new standard submit substantiating facts and data.

FSQS is requiring continuous inspection during the manufacture of ice cream because there is no test which can be made on finished ice cream to determine the source of milk protein. The continuous inspection service is provided for a fee, and plants must meet USDA sanitary requirements.

Comments and suggestions on this method and on alternative methods of assuring compliance with the new standard of composition should be sent in duplicate to the Hearing Clerk, Rm. 1077-S, USDA Washington, D.C., 20250 by Jan. 1, 1978.

Consumers and all other interested parties are asked to send comments to the same address by Jan. 1, 1978 on whether or not and why they think U.S. grade standards and a grading system for ice cream would be useful to them.

The standard of composition for ice cream and regulations governing use of the USDA symbol were published in the Oct. 28 Federal Register. For copies of the standard and regulations, contact the Poultry and Dairy Quality Division, FSQS, USDA, Washington, D.C., 20250.

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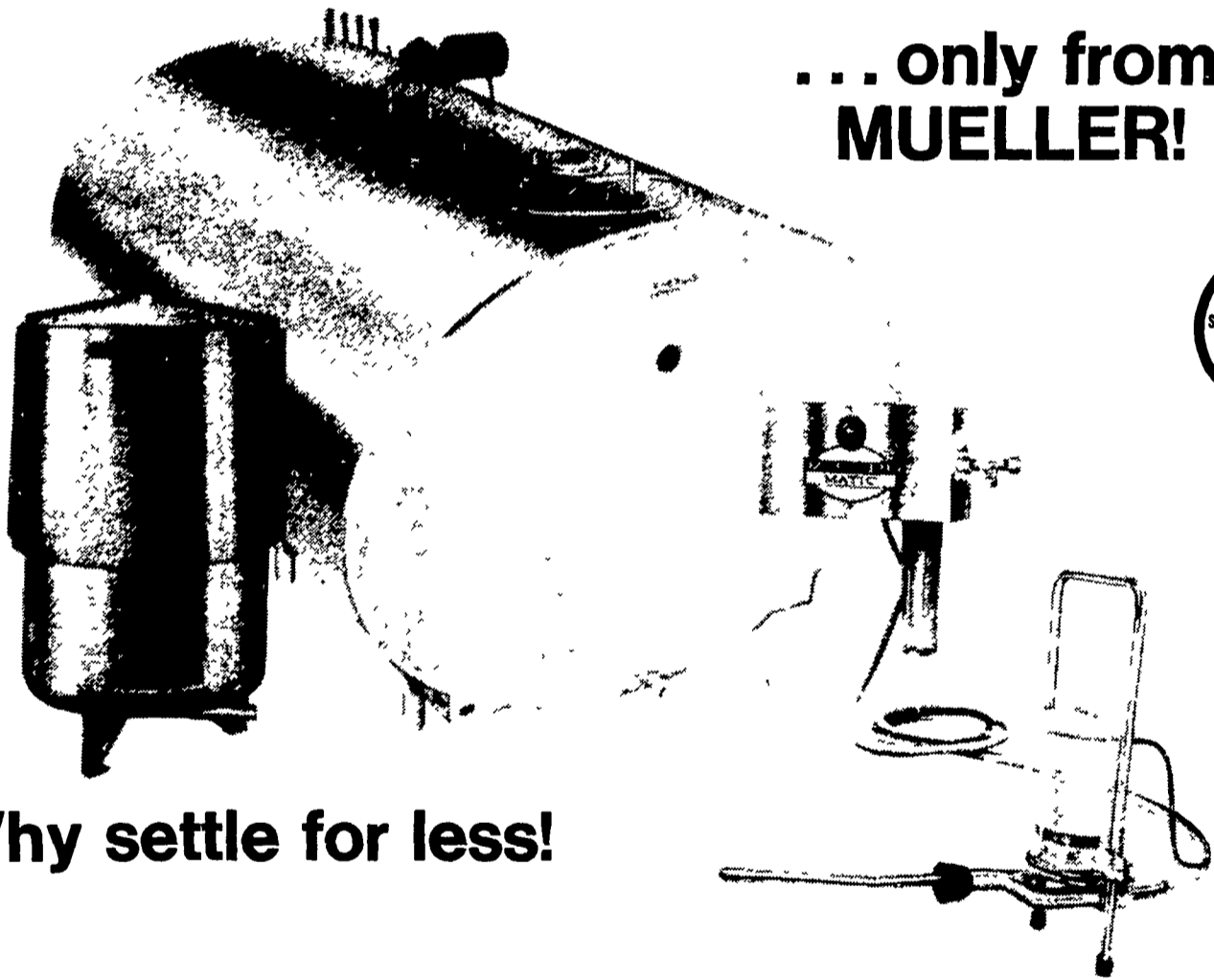
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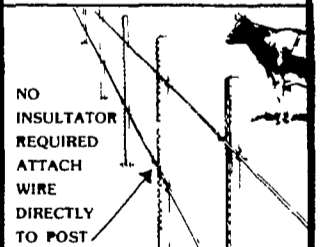
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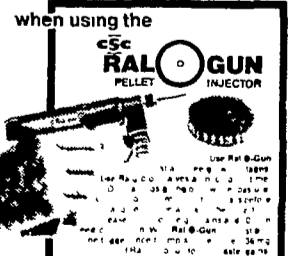
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