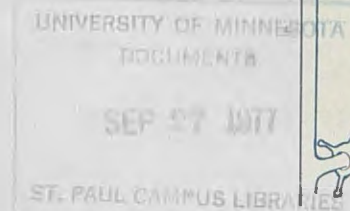


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# MINNESOTA DAIRY PRODUCTS PROCESSOR



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On July 19, 1977, the Food and Drug Administration published in the Federal Register a proposal for establishing standards of identity for dry whole milk, lowfat dry milk, and dry cream. The same document proposed to amend the standards for nonfat dry milk and nonfat dry milk fortified with vitamins A and D. This is to bring U. S. standards more closely in line with Codex Alimentarius, the international standard. Here are highlights of the proposals.

## PROPOSALS FOR CERTAIN DRY MILK PRODUCTS

Table 1 summarizes the proposals for certain dry milk products. Of special interest may be the fat levels in lowfat dry milk, dry whole milk, and dry cream. These are, respectively, not less than 5, but less than 20 percent; not less than 26, but less than 40 percent; and not less than 40, but less than 75 percent. Vitamin A fortification would be required in lowfat dry milk; vitamin D addition would be optional. In dry whole milk, the addition of both vitamins A and D would be optional. It is also proposed that antioxidants be allowed, on an optional basis, in these three products. Nutritional labeling would be mandatory for vitamin-fortified nonfat dry milk as well as the products containing fat. However, nutritional labeling would be required in nonfortified nonfat dry milk only if the fat content is declared or other nutritional claims are made.

Stabilizers, emulsifiers, and anticaking compounds would be allowed in the fat-containing products. Also, nutritive carbohydrate sweetener would become an optional ingredient for all these dry products.

Although the Codex standard has no requirement for homogenization or pasteurization of fluid cream before drying, the U. S. standard would require pasteurization and allow homogenization, if desired.

## PROPOSALS FOR CERTAIN CONCENTRATED MILK PRODUCTS

Table 2 summarizes FDA proposals for concentrated milk products. Of interest is the slight change in proposed total solids content of evaporated milk, from 25.5 to 25.0 percent. Evaporated skimmed milk would have a standard of not greater than 0.5 percent fat, though the Codex has no requirement at all in this regard. Sweetened condensed milk would be required to have not more than 8.0 percent fat, and not more than 28.0 percent total solids. For sweetened condensed skim milk, the fat and total solids requirements would be not greater than 0.5 and 24.0 percent, respectively.

Table 1. Proposed standards for certain dry milk products

| Product                           | Fat%                  | Moisture (%) | Vitamin A (1) | Vitamin D (1) | Stabilizers & emulsifiers | Anticaking compounds | Flavoring and coloring (2) | Sweetener (nutritive) | Fat declaration on PDP | Nutritional labeling | Antioxidants |
|-----------------------------------|-----------------------|--------------|---------------|---------------|---------------------------|----------------------|----------------------------|-----------------------|------------------------|----------------------|--------------|
| Nonfat dry milk                   | 1½ <sup>(3)</sup>     | 5            | -             | -             | No                        | No                   | Opt.                       | Opt.                  | If over 1½%            | (4)                  | -            |
| Vitamin-fortified nonfat dry milk | 1½ <sup>(3)</sup>     | 5            | Yes           | Yes           | No                        | No                   | Opt.                       | Opt.                  | If over 1½%            | Yes                  | -            |
| Low fat dry milk                  | 5-<20 <sup>(5)</sup>  | 5            | Yes           | Opt.          | Opt.                      | Opt.                 | Opt.                       | Opt.                  | Yes                    | Yes                  | Opt.         |
| Dry whole milk                    | 26-<40 <sup>(6)</sup> | 5            | Opt.          | Opt.          | Opt.                      | Opt.                 | Opt.                       | Opt.                  | Yes                    | Yes                  | Opt.         |
| Dry cream                         | 40-<75 <sup>(7)</sup> | 5            | -             | -             | Opt.                      | Opt.                 | Opt.                       | Opt.                  | Yes                    | Yes                  | Opt.         |

- (1) When and if vitamins A and D are added, they must be present at levels of 2000 and 400 I.U., respectively, per quart of reconstituted product.
- (2) Characterizing flavor may be added with or without coloring and nutritive carbohydrate sweetener. Flavoring may include fruit and fruit juices, and both natural and artificial flavoring.
- (3) If the product contains more than 1½ percent fat, the statement "\_\_\_\_% milkfat" must accompany the food name in the Principal Display Panel. The percent fat must be stated to the nearest 0.1%.
- (4) Nutritional labeling would be required only if fat content is declared or other nutritional claims are made.
- (5) Not less than 5% milkfat, but less than 20%.
- (6) Not less than 26% milkfat, but less than 40%.
- (7) Not less than 40% milkfat, but less than 75%.

Note: Products prepared from other than cow's milk are to be treated as nonstandardized foods and need not comply with the requirements of part 131, i.e., the above standards.

Table 2. Proposed standards for certain concentrated milk products

| Product                          | Fat (%)   | Total solids (%) | Vitamin A (1) | Vitamin D (1) | Stabilizers (2) and emulsifiers | Flavoring and coloring (3) | Sweeteners (4) | Nutritional labeling (5) |
|----------------------------------|-----------|------------------|---------------|---------------|---------------------------------|----------------------------|----------------|--------------------------|
| Evaporated milk                  | not < 7.5 | not < 25.0       | Opt.          | Yes           | Opt.                            | Opt.                       | Opt.           | Yes                      |
| Evaporated skimmed milk          | not > 0.5 | not < 20.0       | Yes           | Yes           | Opt.                            | Opt.                       | Opt.           | Yes                      |
| Sweetened condensed milk         | not < 8.0 | not < 28.0       | -             | -             | -                               | Opt.                       | Yes            | -                        |
| Sweetened condensed skimmed milk | not > 0.5 | not < 24.0       | -             | -             | -                               | Opt.                       | Yes            | -                        |

- (1) When and if vitamins A and D are added, they must be present to a level of 125 and 25 I.U., respectively, per fluid ounce.
- (2) Stabilizers may (or may not) be used with the solubilizing agent dioctyl sodium sulfosuccinate.
- (3) Characterizing flavors may be used with or without coloring, and may be natural or artificial.
- (4) Only nutritive carbohydrate sweeteners are permitted when the standard allows for sweeteners.
- (5) Nutritional labeling is mandatory when nutrients are added or advertising claims are made.

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Both vitamins A and D fortification would be mandatory for evaporated skimmed milk, at 125 and 25 I.U. per fluid ounce, respectively. Only vitamin A would be required in evaporated milk, with vitamin D addition optional.

The Codex defines specific stabilizers for use in evaporated milk products and their maximum level of use. The U. S. proposed standard would treat stabilizers, emulsifiers, and characterizing ingredients as classes of "safe and suitable" additives. Stabilizers, specifically, may be used with or without dioctyl sodium sulfosuccinate. Such standards remain unchanged.

When sweeteners are used, only nutritive carbohydrate sweeteners are allowed; nutritional labeling would be required in both evaporated milk and skimmed milk.

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Trade names are sometimes used in this publication to clearly describe products. The use of a trade name does not imply endorsement by the Minnesota Agricultural Extension Service, nor does omission of other trade names imply nonapproval.

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