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Dairy Products Processor

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AGRICULTURAL EXTENSION SERVICE • INSTITUTE OF AGRICULTURE
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January 1961 No. I

This is the first issue of a new publication for the dairy industry of Minnesota. We'll send you copies quarterly as a part of our activities in the Agricultural Extension Service of the University of Minnesota.

We'll need your participation and help to make this new venture successful. So, please address your comments, criticisms, and advice to V. S. Packard, 136 Dairy Industries Building, St. Paul 1, Minnesota.

WHY THIS NEWSLETTER?

The purpose of this newsletter is:

1. To provide you with information that requires widespread and immediate attention.
2. To keep you informed of pertinent findings in dairy and food research in the U. S. as well as in foreign countries.
3. To inform you of significant meetings, educational opportunities, and activities of the Extension Service and of the Dairy Industries and other departments of the Institute of Agriculture of the University of Minnesota.
4. To provide a means of communication in which problems of general interest can be discussed with the hope that the entire industry will benefit from it.

REVISED U. S. STANDARDS FOR BUTTER

The revised Federal standards for grades of butter became effective April 1, 1960 and replaced those which had been in effect since April 1954. Some of the changes made in the requirements are:

1. A tightening of the allowable workmanship defects (body, color, and salt).
2. A more detailed description of quality characteristics.

3. Quality requirements for U. S. Grade C (89 score) tightened by the elimination of some flavor defects previously allowed.
4. Specific descriptions of workmanship defects according to intensity or degree.
5. A provision for "flavor rating only,"
6. A provision for "nonassignment of grade" under specific conditions:
 - * Butter which fails to meet the requirements for U. S. Grade C or U. S. 89.
 - * Butter, when tested, which does not comply with the provisions of the Federal Food, Drug, and Cosmetic Act including minimum fat requirements of 80.0 percent.
 - * Butter produced in a plant found on inspection to be using unsatisfactory manufacturing practices, equipment, or facilities, or to be operating under unsanitary plant conditions.

Included with the standards is appendix information on "Probable Causes of Certain Characteristics in Butter."

LABELING REQUIREMENTS FOR ANTIBIOTICS

In the August 31, 1960 issue of the Federal Register, an order was issued by the Food and Drug Administration applying to the labeling requirements for antibiotic and antibiotic-containing drugs for use in milk-producing animals.

The order specifies that the labeling of an antibiotic, whenever its suggested or recommended use is for milk-producing animals, shall bear either one or the other of the following statements:

1. "Warning: Not for use in animals producing milk, since this use will result in contamination of the milk" or
2. "Warning: Milk taken from the treated animal within _____ hours after the latest treatment must not be used for food." The blank must be filled in with the figure (not to exceed 96 hours) that the Commissioner has authorized the manufacturer to use.

The Commissioner determines what this figure is to be on the basis of information submitted by the manufacturer.

If an antibiotic drug is used as recommended and does not appear in the milk, neither of the above warning statements is required.

This order became effective in December 1960.

FEDERAL STANDARDS FOR ICE CREAM

The new Federal standards for ice cream which were to go into effect October 25 have been postponed pending court action. Complaints have been filed concerning both the labeling provisions and the regulations prohibiting use of whey and skimmilk concentrates treated with mild alkalies or salts.

The Food and Drug Administration may be willing to grant processors additional time to use old containers and labels, but other concessions will probably not be made without a hard-fought court battle.

If the majority of the regulations are retained following this court action, some Minnesota laws will have to be amended to comply with the new regulations.

INTRODUCING THE AUTHOR AND EDITOR

Vernal Packard, Extension dairy products specialist, will be author and editor of the "Minnesota Dairy Products Processor." As a dairy products specialist, he will work closely with the dairy processing industry, county agents, and state dairy farmers on improving the quality of dairy products.

On April 1, 1960 he succeeded James H. Gholson, who had left the University in 1959.

A native of Maine, Packard received his B.S. degree from the University of Maine and M.S. and Ph.D from the University of Minnesota in dairy industries. He was a research worker at the University from 1954-1960, conducting studies on ice cream packaging and hydrolytic rancidity. He also taught courses in dairy testing and technical control of dairy products at the University.

RECENT PUBLICATIONS

One of the best ways to keep abreast of our rapidly changing dairy industry is through reading. Sound business decisions can be made only when we are completely familiar with all the facts pertinent to a given situation. These facts are very frequently available if we but take the time to read about them. Many of our most successful businessmen are avid readers. Perhaps there is a correlation between these two observations.

People in the Extension Service and other divisions of the USDA are constantly publishing articles designed to be of specific value to the dairy industry. Most of this material is free and can be read at leisure.

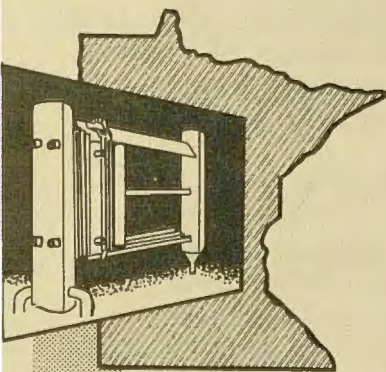
Also available are publications from experiment stations of our state agricultural colleges, concerned not only with research activities of the colleges and universities but also with regional efforts to provide information of value to an entire region having similar problems. One such publication recently made available is concerned with the way in which surplus fluid milk is disposed of in 104 midwestern markets. The channels currently being used and the economic advantage of various methods are discussed. Costly mistakes can often be avoided if we note how others handle problems confronting each of us in our own business activities.

The following publications are listed to give you an opportunity to write for those that might interest you. Indicate those you want to receive in the space provided at the left, then tear off the page at the dotted line and send it to the Bulletin Room, Coffey Hall, Institute of Agriculture, University of Minnesota, St. Paul 1. IN SOME CASES THE SUPPLY IS LIMITED so orders will be taken on a first-come first-serve basis. Some can be purchased. The fee is generally very small compared to the potential value of these publications.

- R60 Increasing Milk Consumption in Schools
- R74 Recommendations for More Effective School Milk Programs
- R113 Disposing of Surplus Fluid Milk in Midwestern Markets
- S435 Costs of Drying Milk in Specialized Drying Plants
- S442 Manufacturing Costs in Minnesota Creameries
- F175 Don't Gamble with Mastitis
- F198 Prevent Off-Flavors in Milk
- F209 What Kind of Bulk Milk Cooler Should You Buy?
- Research Project Report of the Department of Dairy Industries of the University of Minnesota (Information Service Report)

Please send me one copy of each publication checked on this list.

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UNIVERSITY OF MINNESOTA, INSTITUTE OF AGRICULTURE, ST. PAUL 1, MINN.

Cooperative Extension Work in Agriculture and Home Economics, University of Minnesota, Agricultural Extension Service and United States Department of Agriculture Cooperating, Skuli Rutford, Director. Published in furtherance of Agricultural Extension Acts of May 8 and June 30, 1914.

AGRICULTURAL EXTENSION SERVICE

Institute of Agriculture
 University of Minnesota
 St. Paul 1, Minnesota

SKULI RUTFORD, Director
 Cooperative Agricultural Extension Work, Acts of May 8 and June 30, 1914.

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Theodore H. Fenske
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