

901:11-3-04

Chemical, bacteriological and temperature standards.

(A) No raw milk or milk products intended for use in the manufacturer of frozen dessert shall be accepted by the frozen dessert manufacturer unless the milk and milk products meet the following standards at the time of delivery.

Temperature	45 degrees F (7 degrees C) or less.
Bacterial limits	Not to exceed 300,000 per <u>mL</u> ml . <u>Note: Tested in conjunction with the drug residue/inhibitory substance test.</u>
Drugs	No positive results on drug residue detection methods analyzed at an officially designated laboratory using examinations in substantial compliance with the <u>standard methods and the official methods as defined in rule 901:11-3-01 of the Administrative Code.</u> standard methods for the examination of dairy products, 17th edition and the "Official Methods of Analysis of AOAC International, 17th edition."

These standards shall be maintained by the frozen dessert manufacturer through pasteurization.

(B) Pasteurized frozen dessert shall meet the following standards:

Bacterial limits	Not to exceed 30,000 per <u>mL</u> ml . These bacterial limits shall not apply to yogurt containing viable organisms. <u>Note: Tested in conjunction with the drug residue/inhibitory substance test.</u>
Coliform	Not to exceed 10 per <u>mL</u> ml . In the case of transport tank shipments, not to exceed 100 per ml. <u>Note: Tested in conjunction with the drug residue/inhibitory substance test.</u>
Phosphatase	Less than <u>350 milliunits/L for fluid products and other milk products by</u>

	<u>approved electronic phosphatase procedures.</u> one microgram per ml. by the "Scharer Rapid Method." Less than 500 millinits per L. by the fluorometric or charm APL methods.
Drugs	No positive results on drug residue detection methods analyzed at an officially designated laboratory using examinations in substantial compliance <u>with</u> with the <u>standard methods and the official methods as defined in rule 901:11-3-01 of the Administrative Code.</u> "Standard Methods for the Examination of Dairy Products, 17th edition" and the "Official Methods of Analysis of AOAC International, 17th edition."

After pasteurization the frozen dessert shall be cooled to forty-five degrees Fahrenheit ~~fahrenheit~~ (seven degrees Celsius) or less and maintained at that temperature and within the foregoing standards while the frozen dessert is in the control of the frozen dessert manufacturer.

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CERTIFIED ELECTRONICALLY

Certification

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Date

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