

Ohio Administrative Code

Rule 901:11-5-14 Skim milk cheese spread.

Effective: November 27, 2023

(A) "Skim milk cheese spread" means a dairy product made by comminuting skim milk cheese with the aide of heat, with or without the following ingredients: whey solids, non-fat milk solids, water, emulsifiers, stabilizers, food grade acids, salt, corn polysaccharides, artificial color, and artificial flavor approved by the Ohio department of agriculture.

(B) During its preparation it shall be heated for not less than thirty seconds at not less than one hundred sixty degrees fahrenheit.

(C) Skim milk cheese spread shall contain not more than sixty per cent moisture and not more than one per cent milk fat. Skim milk cheese solids must constitute no less than forty per cent by weight of the total solids of the finished product. Emulsifiers not more than three per cent by weight, and stabilizers not more than 3.5 per cent by weight. The use of flavoring which simulate the flavor of other cheese of any age or variety is prohibited.