AUTHENTICATED,
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Ohio Administrative Code

Rule 901:11-5-15 Low fat cheese spread.

Effective: February 21, 2016

(A) "Low fat cheese spread" means a product made by comminuting skim milk cheese, part skim milk cheese, and American cheese, with the aid of heat, with or without the following ingredients: whey solids, non-fat milk solids, water, food grade acid, emulsifying agents, stabilizers, 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. The phosphatase test of finished product shall be negative.

(C) Low fat cheese spread shall contain not more than sixty per cent moisture and not less than two per cent and not more than four per cent milk fat. The cheese solids used 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 flavorings which simulate the flavor of other cheese of any age or variety is prohibited.

(D) The label of the product shall include in addition to other required information, a list of the ingredients used in the order of their dominance.