

IOWA STATE DAIRY AND FOOD COMMISSION

DES MOINES, IOWA

REGULATIONS GOVERNING

HOMOGENIZED PRODUCTS

PUBLISHED BY THE

Dairy and Food Commissioner

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May 1, 1914

DES MOINES

ROBERT HENDERSON, STATE PRINTER

1914

HOMOGENIZED PRODUCTS.

Within the last four years, the use of the homogenizer and other types of devices for re-incorporating butter fat with milk, skim milk, water and milk powder, have been rapidly on the increase. This machine and these devices, particularly the homogenizer, have also been and are being used for the purpose of preventing the separation of the butter fat in evaporated milk and to produce a smoother body in ice cream and in cream.

The Department has been confronted with the problem of how best to handle homogenized cream, and particularly so, for ice cream purposes. At this time, we feel that the homogenizer and its principles when rightly applied are a great help to the industry. During the summer months when pastures are dry, resulting in a shortage of sweet cream, and the weather is hot, causing a greater demand for ice cream, (64 per cent of the total yearly business being done during the three summer months), the problem of the sweet cream supply is a strenuous one. The homogenizer, creamer, and various types of devices, which are used to re-incorporate butter fat with milk serum, help to give a uniform supply at all seasons of the year.

We regret to state, however, that the system does admit fraud in the way of using low grades of butter, which should not be allowed to go onto the market, in the form of sweet cream, in competition with a strictly first class grade of cream.

The state dairy law in regard to cream is as follows: "Cream is that portion of milk, rich in fat, which rises to the surface of milk on standing, or is separated from it by a centrifugal force, is fresh and clean and contains not less than 16 per cent of milk fat." The food law defines ice cream as "a frozen product made from pure wholesome sweet cream and sugar, with or without flavoring, and if desired, the addition of not to exceed 1 per cent by weight of a harmless thickener, and contains not less than 12 per cent by weight of milk fat and the acidity shall not exceed .3 per cent." The Department holds that cream manufactured from butter by the homogenizing process cannot properly be sold as cream, as defined by the dairy law, and that ice cream manufactured from homogenized process cream cannot properly be called "ice cream" as defined in the food law.

Realizing that homogenized products have a place in the ice cream manufacture, in this state (about 40 per cent of those reporting found it necessary to use, at times, homogenized cream) and in order to do away with the practice of using low grade butter in their make-up, and to allow the legitimate use of the homogenizer, the following ruling has been made:

NOTICE.

Any product prepared by passing cream through an apparatus which increases its viscosity, and said product contains not less than sixteen per cent of milk fat by weight shall be known and sold under the name "Homogenized Cream."

Any product prepared by passing wholesome milk fat together with milk, skim milk, or skim milk powder, through an apparatus, which will cause the products to unite, forming a product having a semblance of cream, and containing not less than 16 per cent of milk fat by weight, shall be known and sold under the name "Homogenized Process Cream."

Any product prepared in the semblance of ice cream, which has been made in whole or in part from homogenized process cream and said product contains not less than 12 per cent by weight of milk fat, shall be known and sold under the name, "Homegenized Process Ice Cream."

Each container of said homogenized products shall be distinctly labeled with the true name of said product as herein specified, together with the name of the manufacturer or producer thereof.

We would recommend that in the case of bottled goods such as cream, the word "Homogenized" or "Homogenized Process" be added to the printing on the bottle caps which have already printed thereon the name of the producer. In the case of ice cream containers for those who use homogenized cream occasionally we would suggest that printed slips, bearing the word, or words, "Homogenized" or "Homogenized Process" ice cream and the name of the manufacturer, similar in style to those used by express companies in marking packages of goods, be pasted on the packer in conspicuous place. For those using homogenized or homogenized process cream continually in the manu-

facture of ice cream, we would suggest that the words be stenciled on the packer in a manner similar to that used in marking the brand or the name of the manufacturer of the product.

Wherever homogenized products are sold at retail, a printed sign or signs shall be conspicuously displayed, giving the true name of the product as herein specified, followed by the words, "Used Here" or "Sold Here." All of said words shall be printed on white cards, using black letters, not smaller than 72 point, heavy face, Gothic caps (standard line). No other printed matter of any kind shall appear on this card.

**HOMOGENIZED PROCESS
ICE CREAM
SOLD HERE**

Letters to be
72-point, heavy
face Gothic
caps.

By conforming to this ruling it is possible to admit of the use of the homogenizer, the public will be able to know what it is getting, and the department will know who is manufacturing these products and will be able to go to their places of business and inspect the butter which is used for manufacturing homogenized process cream.

Butter which is made from cream, which previous to its ripening in the hands of the manufacturer, could not be used as sweet cream, or butter, which at the time of its use does not score 93 or more, shall not be used in manufacturing homogenized products.

The Supreme Court of Iowa has sustained the validity of the law requiring 12% of butter fat in ice cream. The law creating a standard having been upheld, the course of this department is made plain and manufacturers and dealers should exercise care to insure that ice cream handled by them is above the standard set by the statute.