

190.12 Standards for frozen desserts.

1. Frozen desserts and the pasteurized dairy ingredients used in the manufacture thereof, shall comply with the following standards:

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| Milk, cream, and fluid degrees F. dairy ingredient milliliter | Temperature | Storage at 45 |
| | Bacterial limit | 50,000 per |
| | Coliform limit | 10 per milliliter |
| Frozen dessert mixes, degrees F. frozen desserts (plain) | Temperature | Storage at 45 |
| | Bacterial limit | 50,000 per gram |
| | Coliform limit | 10 per gram |
| Dry dairy ingredient | Extra grade or better as defined by U. S. Standards for grades for the particular product. | |
| Dry powder mix | Bacterial limit | 50,000 per gram |
| | Coliform limit | 10 per gram |

2. The bacteria count and coliform determination shall not exceed these standards in three out of the last five consecutive samples taken by the regulatory agency.

3. [This section](#) shall not preclude holding mix at a higher temperature for a short period of time immediately prior to freezing where applicable to the particular manufacturing or processing practices.

4. [This section](#) shall not apply to sterilized mix in hermetically sealed containers.

5. The coliform determination for bulky flavored frozen desserts shall not be more than twenty per gram.

[C71, 73, 75, 77, 79, 81, §190.12]

2009 Acts, ch 133, §74