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:

| Milk, cream, and fluid | Temperature | Storage at |
|-------------------------|--|-------------------|
| dairy ingredient | - | 45 degrees |
| | | Fahrenheit. |
| | Bacterial limit | 50,000 per |
| | | milliliter |
| | Coliform limit | 10 per milliliter |
| Frozen dessert mixes, | Temperature | Storage at |
| frozen desserts (plain) | | 45 degrees |
| | | Fahrenheit. |
| | 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; 2013 Acts, ch 30, \$41