02 NCAC 09K .0208 DIETARY FROZEN DESSERT STANDARDS

- (a) Dietary frozen dessert is the food prepared by freezing while stirring a pasteurized mix containing one or more of the following ingredients:
 - (1) optional dairy ingredients permitted by 21 CFR 135;
 - (2) safe, suitable stabilizers;
 - (3) emulsifiers;
 - (4) non-nutritive sweeteners; or
 - (5) any optional, non-adulterated ingredients.
- (b) The finished dietary frozen dessert product shall:
 - (1) contain less than two percent by weight of milk fat;
 - (2) contain not less than seven percent by weight of total milk solids;
 - (3) contain not less than 1.1 pounds nor more than 1.45 pounds of food solids per gallon; and
 - (4) weigh not less than 4 1/2 pounds per gallon.
- (c) Notwithstanding the provisions of Subparagraph (b)(3) of this Rule, if the optional ingredient micro-crystalline cellulose is used, the quantity of food solids shall not be less than 1.1 pounds per gallon exclusive of the weight of the micro-crystalline cellulose.

History Note: Authority G.S. 106-253; 106-267;

Eff. February 1, 1982; Readopted Eff. May 1, 2017.