02 NCAC 09K .0214 STANDARDS OF IDENTITY FOR FROZEN YOGURT

Frozen yogurt means a food that is prepared by freezing while stirring a pasteurized mix of the ingredients provided for in ice cream and which may contain other ingredients permitted under the Federal Food, Drug, and Cosmetic Act (21 USC 321 et seq.). All dairy ingredients in frozen yogurt shall be cultured after pasteurization by one or more strains of Lactobacillus bulgaricus and Streptococcus thermophilus, provided; however, fruits, nuts, or other flavoring materials may be added before or after the mix is pasteurized or cultured. Frozen yogurt, exclusive of any flavoring, shall contain not less than 3.25 percent milk fat and not less than 8.25 percent non-fat milk solids, except that when bulky characterizing ingredients are used the percentage of milk fat shall not be less than 2.5 percent. The finished frozen yogurt shall weigh not less than five pounds per gallon. The titratable acidity of frozen yogurt shall not be less than 0.5 percent, calculated as lactic acid, unless the frozen yogurt primary flavor is a non-fruit characterizing ingredient. This characteristic acidity is developed by the bacterial activity and no heat or bacteriostatic treatment, other than refrigeration, which may result in destruction or partial destruction of the organisms shall be applied to the product after culturing. The product, when in package form, shall be labeled according to applicable sections of 21 CFR Part 101, incorporated by reference in 02 NCAC 09B .0116(o)(41).

History Note: Authority G.S. 106-128; 106-253; 106-267;

Eff. December 1, 1985; Amended Eff. July 1, 2000; Readopted Eff. May 1, 2017.