

Classification of Dairy Products

PRODUCT DESCRIPTION

CLASSIFICATION

Acidified Half-and-Half	1
Fluid Milk Products:	
Acidophilus	1
Concentrated	1
Filled	1
Flavored	1
High Nutrient	1
Imitation	1
With Lactobacillus Acidophilus Culture	1
Lactose Reduced	1
Modified	1
Whole, Reduced Fat, Lowfat, Fat Free	1
Half-and-Half	1
Milk Drink	1
Milk Drink Mix	1
Acidified Buttermilk	2
Acidified Half-and-Half Dressing	2
Buttermilk	2
Clotted Cream	2
Condensed (Sweetened and Unsweetened)	
Milk	2
Lowfat Milk	2
Fat Free Milk	2
Cottage Cheese:	
Acidified or directly set	2
Creamed	2
Creamed Spread	2
Lowfat	2
Fat free	2
Partially Creamed	2
Uncreamed	2
Cream	
Acidified Cream	2
Coffee Cream	2
Light Cream	2
Table Cream	2
Whipping Cream	2
Cream Dressing (Sour and Acidified Sour)	2
Dry Whey (from Cottage Cheese)	2
Eggnog (all varieties)	2
Evaporated (Sweetened and Unsweetened):	
Cream	2
Milk	2
Lowfat Milk	2
Fat free Milk	2
Fromage Frais (Lowfat, Fat Free)	2
Hoop Cheese	2
Kefir and Fruit Kefir	2
Sour Cream and Light Sour Cream	2
Sour Flavored Half-and-Half	2
Sour Half-and-Half Dressing	2

These products are assigned to Class 2 if packaged in pre-sterilized containers to meet out-of-state requirements and sold outside California.

These products must be assigned to the classification of ultimate usage when utilized in bulk by handlers, but are assigned to Class 4a when sold to consumers.

These products are assigned to Class 4a if sold outside the U.S.

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PRODUCT DESCRIPTION

CLASSIFICATION

Ultra High Temperature (UHT) and Fluid Flavored Milk (Whole, Lowfat, Fat Free)	1
Fluid Milk (Whole, Lowfat, Fat Free)	1
Half-and-Half	1
Cream	2
Dairy Spread	2
Eggnog	2
Flavored Cream	2
Flavored Drink	2
Lowfat Milk	2
Milk	2
Milk Drink Mix	2
Sour Cream	2
Sour Flavored Half-and-Half	2
Ultrapasteurized Half-and-Half (Hermetically)	2
Whipped Cream (Cream Topping)	2
Whipped Nonfat Yogurt Topping	2
Yogurt (Flavored, Lowfat, Fat Free)	2
Yogurt Drink (Lowfat, Fat Free)	2
Yogurt Sherbet	2
Frozen Dairy Dessert (Mix, Lowfat, Fat Free)	3
Frozen Yogurt (Mix, Lowfat, Nonfat)	3
Ice Cream and Ice Milk:	
Diabetic	3
Dietetic	3
Imitation	3
Mix	3
Nonfat	3
Light Dairy Dessert	3
Quiescently Frozen Confections	3
Sherbet	3
Butter	4a
Dry Buttermilk	4a
Nonfat Dry Milk	4a
Whole Dry Milk	4a
Cheese:	
Bakers	4b
Blue	4b
Brick	4b
Cheddar	4b
Colby	4b
Cream	4b
Full Skim	4b
Gorgonzola	4b
Limburger	4b
Monterey Jack	4b
Mozzarella	4b
Muenster	4b
Neufchatel	4b
Parmesan	4b
Part Skim	4b
Provolone	4b
Ricotta	4b
Romano	4b
Swiss	4b
Dry Modified Whey	4b
Dry Whey (from other Cheese)	4b

These products are assigned to Class 2 if sold for use outside California and Class 4a if sold for use outside the 48 contiguous states.

These products are assigned to Class 4a if sold outside the U.S.

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