

**Sec. 21a-58-24. Frozen lowfat or lowfat frozen yogurt: identity; label statement**

(a) **Description.** Frozen lowfat yogurt or lowfat frozen yogurt is the food which is prepared by freezing, while stirring, a pasteurized mix consisting of the ingredients permitted for ice cream in Section 21a-58-15. Such ingredients are cultured after pasteurization by one or more strains of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, provided, however, fruit, nuts, or other flavoring materials may be added before or after the mix is pasteurized and cultured. The standard plate count requirement for frozen desserts shall apply only to the mix prior to culturing. The food, exclusive of any flavoring, contains not less than 0.5 per cent nor more than 2 per cent milkfat and not less than 8.25 per cent milk solids not fat, and has a titratable acidity of not less than 0.5 per cent, expressed as lactic acid. This characteristic acidity is developed as a result of the bacterial activity and no heat or bacteriostatic treatment, other than refrigeration, which results in destruction or partial destruction of the organisms, shall be applied to the product after such culturing. The finished food shall weigh not less than five pounds per gallon.

(b) The name of the food is "frozen lowfat yogurt" or "lowfat frozen yogurt."

(c) The label on a package of this food, in addition to all other required information, shall:

(1) Contain a complete list of ingredients, in accordance with the provisions of 21 CFR 101.4.

(2) Contain nutrition information as required by 21 CFR 101.9

(3) Comply with the provisions of subdivisions (h) & (i) of 21 CFR 101.22.

On the label, the strains of bacteria may be collectively referred to as yogurt culture.

(Effective July 27, 1984)