



## Ohio Administrative Code

### Rule 901:11-5-13 Emulsified cheese, process cheese.

Effective: February 21, 2016

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(A) "Emulsified cheese" or "process cheese" means the modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous mass, with the aid of heat, with or without the addition of water, and with not more than three per cent by weight of a suitable emulsifying agent, which contains not more than forty per cent of water and in the water-free substance, not less than fifty per cent of milkfat.

(B) "Emulsified \_\_\_\_\_ cheese," or "processed \_\_\_\_\_ cheese," the blank being filled in with the varietal name of a cheese, means the modified cheese made by comminuting and mixing one or more lots of the indicated variety of cheese into a homogeneous mass, with the aid of heat, with or without the addition of water, and with not more than three by weight of a suitable emulsifying agent, which conforms to the limits for fat and moisture for cheese of the named variety.

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