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**FEDERAL SECURITY AGENCY
FOOD AND DRUG ADMINISTRATION
WASHINGTON 25, D. C.**

Regosley cream cheese

MAY 2 1952

Mrs. Arthur L. White
8502 Adelphi Road
Adelphi, Maryland

Dear Mrs. White:

> By reference from the Department of Agriculture we have your letter of April 17 requesting information on cream cheese.

Cream cheese is a food for which a definition and standard of identity has been promulgated under the Federal Food, Drug and Cosmetic Act. This standard requires that cream cheese shipped in interstate commerce be prepared from cream and other dairy ingredients and that the cheese must contain at least 33% of milk fat and not more than 55% moisture. The only nonmilk ingredients permitted by this standard are the harmless substances, vegetable gum, algin, or gelatin which give the cheese a smoother texture. If one of these substances is used, its presence must be declared on the label. Cottage cheese is prepared in much the same way as cream cheese except that skim milk is the starting material, the final product contains very little fat. Gums, etc. are not used in that food.

We have made chemical analyses of hundreds of samples of cream cheese in connection with our enforcement of the Federal Food, Drug, and Cosmetic Act and we have never encountered the use of coal tar colors, lard, or barium sulfate in cream cheese. The statement in the cook book to which your attention has been called is obviously a grossly inaccurate description of this or any other present-day commercially prepared food product.

Very truly yours,



J. K. Kirk
Assistant to the Commissioner <