TABLE IV.—CLASSIFICATION OF FINISHED AND APPEARANCE WITH CORRESPONDING U.S. GRADE—Continued

Finish and appearance characteristics	AA	А	В
Irregular press cloth (uneven, wrinkled, and improper overlapping)	_	S	D
Lopsided	l —	S	D
Lopsided Mold under wrapper or covering	l —	l —	VS
Rough surface	l —	S	D
Soiled surface	l —	l —	S
Soiled surface (paraffin-dipped)	VS	VS	S
Surface mold	_	_	S
Wrinkled wrapper or covering (paraffin dipped)	S	S	D
Rinded:			
Checked rind Defective coating (scaly, blistered, and checked)	—	_	S
Defective coating (scaly, blistered, and checked)	—	_	S
High edges		S	D
Irregular press cloth (uneven, wrinkled, and improper overlapping)	_	S	D
Lopsided	—	S	D
Mold under paraffin	—	_	VS
Rough surface	—	S	D
Soiled surface	VS	VS	S
Sour rind			S
Surface mold		VS	S
Weak rind	-	-	S

(—) = Not permitted VS = Very Slight S = Slight D = Definite.

58.2480 U.S. grade not assignable.

Colby cheese shall not be assigned a U.S. grade for one or more of the following reasons:

- (a) The cheese fails to meet or exceed the requirements for U.S. Grade B.
- (b) The cheese is produced in a plant that is rated ineligible for USDA grading service or is not USDA-approved.

Explanation of Terms

58.2481 Explanation of terms.

- (a) With respect to types of surface protection:
- (1) *Paraffin*. Refined paraffin, amorphous wax, microcrystalline wax, or any combination of such or any other suitable substance.
- (2) *Paraffin dipped.* Cheese that has been coated with paraffin.
- (3) *Rind*. A hard coating caused by the dehydration of the surface of the cheese.
- (4) *Rinded*. A protection developed by the formation of a rind.
- (5) *Rindless*. Cheese which has not formed a rind due to the impervious type of wrapper, covering or container, enclosing the cheese.
- (6) Wrapped. Cheese that has been covered with a transparent or opaque material (plastic film type or foil) next to the surface of the cheese.
- (7) Wrapper or covering. A plastic film or foil material next to the surface of the cheese, used as an enclosure or covering of the cheese.
 - (b) With respect to flavor:
- (1) Very slight. Detected only upon very critical examination.
- (2) Slight. Detected only upon critical examination.
- (3) *Definite*. Not intense but detectable.

- (4) *Undesirable*. Those listed in excess of the intensity permitted or those characterizing flavors not listed.
- (5) *Acid.* Sharp and puckery to the taste, characteristic of lactic acid.
- (6) *Barny*. A flavor characteristic of the odor of a poorly ventilated cowbarn.
- (7) *Bitter.* Distasteful, similar to the taste of quinine.
- (8) Feed. Feed flavors (such as alfalfa, sweetclover, silage, or similar feed) in milk carried through into the cheese.
- (9) Flat. Insipid, practically devoid of any characteristic colby cheese flavor.
- (10) *Fruity.* A fermented, sweet, fruitlike flavor resembling apples.
- (11) Lacking in flavor development. No undesirable and very little, if any, colby cheese flavor development.
- (12) *Malty*. A distinctive, harsh flavor suggestive of malt.
 - (13) Old milk. Lacks freshness.
- (14) *Onion.* A flavor recognized by the peculiar taste and aroma suggestive of its name. Present in milk or cheese when the cows have eaten onions, garlic, or leeks.
- (15) *Rancid.* A flavor suggestive of rancidity or butyric acid; sometimes associated with bitterness.
- (16) *Sour.* An acid, pungent flavor resembling vinegar.
- (17) *Utensil*. A flavor that is suggestive of improper or inadequate washing and sterilization of milking machines, utensils, or factory equipment.
- (18) *Weedy.* A flavor present in cheese when cows have eaten weedy hay or grazed on weed-infested pasture.
- (19) Whey-taint. A slightly acid flavor characteristic of fermented whey.

- (20) *Yeasty.* A flavor indicating yeasty fermentation.
 - (c) With respect to body and texture:
- (1) *Very slight.* Detected only upon very critical examination and present only to a minute degree.
- (2) *Slight.* Barely identifiable and present only to a small degree.
- (3) *Definite*. Readily identifiable and present to a substantial degree.
- (4) *Coarse.* Feels rough, dry, and sandy.
- (5) *Corky.* Hard, tough, over-firm cheese which does not readily break down when rubbed between the thumb and fingers.
- (6) *Crumbly.* Tends to fall apart when rubbed between the thumb and fingers.
- (7) *Curdy*. Smooth but firm; when worked between the fingers is rubbery and not waxy or broken down.
 - (8) Firm. Feels solid, not soft or weak.
- (9) *Gassy.* Gas holes of various sizes and may be scattered.
- (10) *Loosely knit*. Curd particles are not well-matted and fused together.
- (11) *Mealy.* Short body, does not mold well and looks and feels like corn meal when rubbed between the thumb and fingers.
- (12) Mechanical openings. Irregular shaped openings that are caused by variations in make procedure and not caused by gas fermentation.
- (13) *Pasty*. Is usually a weak body and when the cheese is rubbed between the thumb and fingers becomes sticky and smeary.
- (14) *Pinny.* Numerous very small gas holes.
- (15) *Reasonably firm.* Somewhat less firm but not to the extent of being weak.
- (16) *Short.* No elasticity in the cheese plug and when rubbed between the