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

Finish and appearance characteristics	AA	Α	В
inded:			
Checked rind	<b> </b> —	<b> </b> —	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.

## § 58.2470 U.S. grade not assignable.

Monterey (Monterey Jack) 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** 

## §58.2471 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 cow barn.

- (7) *Bitter.* Distasteful, similar to the taste of quinine.
- (8) Feed. Feed flavors (such as alfalfa, sweetclover, silage, or similar feed) in milk which have carried through into the cheese.
- (9) *Flat.* Insipid, practically devoid of any characteristic monterey (monterey jack) cheese flavor.

(10) Fruity. A fermented, sweet, fruit-

like flavor resembling apples.

(11) Lacking in flavor development. No undesirable and very little, if any, monterey (monterey jack) 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 yeast 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 which 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 thumb and fingers, the cheese tends toward mealiness.
- (17) Slitty. Narrow, elongated slits generally associated with a cheese that is gassy or yeasty. These slits may sometimes be referred to as "fish-eyes."
- (18) Sweet holes. Spherical gas holes which are glossy in appearance and usually about the size of BB shots. These gas holes are sometimes referred to as "shot holes."
- (19) Weak. The cheese plug is soft but is not necessarily sticky like a pasty cheese and requires little pressure to crush.
  - (d) With respect to color:

(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.