#### § 58.2532 Test methods.

All required tests shall be performed in accordance with DA Instruction No. 918-RL, "Instruction for Resident Grading Quality Control Service Programs and Laboratory Analysis," Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington, DC 20090-6456; the latest revision of "Official Methods of Analysis of the Association of Official Analytical Chemists"; or the latest edition of "Standard Methods for the Examination of Dairy Products", available from the American Public Health Association, 1015 Fifteenth Street NW., Washington, DC 20005.

### **Explanation of Terms**

### § 58.2537 Explanation of terms.

- (a) With respect to flavor:
- (1) *Slight.* Detected only upon critical examination.
- (2) *Definite*. Not intense but detectable.
- (3) *Bitter.* Distasteful, similar to the taste of quinine.
- (4) *Chalky.* A tactual type of flavor lacking in characteristic milk flavor.
- (5) *Cooked.* Similar to a custard flavor and imparts a smooth aftertaste.
- (6) Feed. Feed flavors (such as alfalfa, sweetclover, silage, or similar feed) in milk carried through into the nonfat dry milk
- (7) *Flat.* Insipid, practically devoid of any characteristic reconstituted nonfat dry milk flavor.
- (8) Oxidized. A flavor resembling cardboard and sometimes referred to as "cappy" or "tallowy".
- (9) *Scorched*. A more intensified flavor than "cooked" and imparts a burnt aftertaste.
- (10) *Storage*. Lacking in freshness and imparting a "stale" aftertaste.
- (11) *Utensil*. A flavor that is suggestive of improper or inadequate washing and sanitation of milking machines, utensils, or manufacturing equipment.
- (b) With respect to physical appearance:
- (1) *Practically free.* Present only upon very critical examination.
- (2) Reasonably free. Present only upon critical examination.
- (3) *Slight pressure*. Only sufficient pressure to disintegrate the lumps readily.
- (4) *Moderate pressure*. Only sufficient pressure to disintegrate the lumps easily.
- (5) *Grainy*. Minute particles of undissolved powder appearing in a thin film on the surface of a glass or tumbler.

- (6) *Lumpy*. Loss of powdery consistency but not caked into hard chunks.
- (7) *Natural color.* A color that is white to light cream.
- (8) *Unnatural color.* A color that is more intense than light cream and is brownish, dull, or grey-like.
- (9) Visible dark particles. The presence of scorched or discolored specks.

## Supplement to U.S. Standards for Grades of Nonfat Dry Milk (Spray Process): U.S. Heat Treatment Classification

# § 58.2538 Basis for obtaining heat treatment classification.

Heat treatment classification is not a U.S. grade requirement except in cases when the higher solubility index specified for U.S. High-heat product is permitted. In all other instances, product submitted for USDA grading may be analyzed for heat treatment classification upon request and the results shown on the grading certificate. Heat treatment classification will be made available only upon a product graded by USDA.

# § 58.2339 Nomenclature of U.S. Heat Treatment Classification.

The nomenclature of U.S. Heat Treatment Classification is as follows:

- (a) U.S. High-heat.
- (b) U.S. Medium-heat.
- (c) U.S. Low-heat.

# §58.2540 Basis for determination of U.S. Heat Treatment Classification.

The whey protein nitrogen test shall be used in determining the heat treatment classification as follows:

- (a) *U.S. High-heat.* The finished product shall not exceed 1.50 mg. undenatured whey protein nitrogen per gram of nonfat dry milk.
- (b) *U.S. Medium-heat.* The finished product shall exceed 1.50 mg. undenatured whey protein nitrogen per gram of nonfat dry milk and shall be less than 6.00 mg. undenatured whey protein nitrogen per gram of nonfat dry milk.
- (c) *U.S. Low-heat.* The finished product shall be not less than 6.00 mg. undenatured whey protein nitrogen per gram of nonfat dry milk.

# § 58.2541 Test method; whey protein nitrogen.

The whey protein nitrogen test shall be performed in accordance with DA Instruction 918–RL, "Instruction for Resident Grading Quality Control Service Programs and Laboratory Analysis," Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington, DC 20090– 6456, or the latest edition of "Standard Methods for the Examination of Dairy Products", available from the American Public Health Association, 1015 Fifteenth Street, NW., Washington, DC 20005.

Dated: February 24, 1995.

## Kenneth C. Clayton,

Acting Administrator.

 $[FR\ Doc.\ 95\text{--}5293\ Filed\ 3\text{--}3\text{--}95;\ 8\text{:}45\ am]$ 

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# Animal and Plant Health Inspection Service

9 CFR Parts 102, 104, 105, and 116 [Docket No. 93–072–1]

Viruses, Serums, Toxins, and Analogous Products; Licenses, Inspections, Records, and Reports

**AGENCY:** Animal and Plant Health Inspection Service, USDA.

**ACTION:** Proposed rule.

**SUMMARY:** We are proposing to amend the regulations under the Virus-Serum-Toxin Act to clarify certain provisions concerning licenses, inspections, records, and reports. The effect of the rule is to ensure that licensees are aware of the fact that licenses are issued on the condition that the licensee permit inspection of establishments, products, and records, and that a licensee must have at least one product license in order to maintain a valid establishment license. Failure to permit inspection would make the license subject to suspension or revocation. We are also proposing amendments concerning the content of records and reports and their availability for inspection. The proposed rule is necessary to clarify and simplify certain provisions of the regulations.

**DATES:** Consideration will be given only to comments received on or before May 5, 1995.

ADDRESSES: Please send an original and three copies of your comments to Docket No. 93–072–1, Animal and Plant Health Inspection Service, Regulatory Analysis and Development, Program and Policy Development, 4700 River Road Unit 118, Riverdale, MD 20737–1238. Please state that your comments refer to Docket No. 93–072–1. Comments received may be inspected at USDA, room 1141, South Building, 14th Street and Independence Avenue, SW., Washington, DC, between 8 a.m. and 4:30 p.m., Monday through Friday, except holidays. Persons wishing to