Product Classification Schedule Comparison Between California and FMMO Provisions

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FOR INFORMATIONAL USE ONLY			
A MARKET ADMINISTRATOR SHOULD ALWAYS BE CONSULTED FOR A	FORMAL FMMO CLASSIF	ICATION DETERMINA	TION
PRODUCT DESCRIPTION	CA CLASS ¹	FMMO CLASS	FMMO NOTES & EXCEPTIONS
Acidified Half-and-Half	1	II	
Fluid Milk Products:			
Acidophilus	1	I	W 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Concentrated	1		If marketed as a beverage, and contains not less than 25.5%, and not more
		1	than 50% total milk solids
Filled	1	l l	
Flavored	1	l	Marketed as a beverage
High Nutrient Imitation	1 1		Milk products used to mfg beverages that are not FMP are Class II
With Lactobacillus Acidophilus Culture	1	1	with products used to mig beverages that are not Fivir are class if
Lactose Reduced	1		
Modified Modified	1	· ·	If ≥ 6.5% NFS or > 2.25% Protein
Whole, Reduced Fat, Lowfat, Fat Free	1	i	11 2 0.070 TVI O 01 > 2.2070 T TOTCH
Half-and-Half	1	l II	
Milk Drink	1	*	Cannot determine until product specifications are evaluated.
Milk Drink Mix	1	*	Cannot determine until product specifications are evaluated.
Acidified Buttermilk	2	1	Labeled as Baking Buttermilk with > 2% added starch is Class II
Acidified Half-and-Half Dressing	2	i	270 ddddd 110 01dd0 11
Buttermilk	2	1	Labeled as Baking Buttermilk with > 2% added starch is Class II
Clotted Cream	2	i	270 ddddd 110 01dd0 11
Condensed (Sweetened and Unsweetened) ²	_		
Milk	2	IV	If in a consumer type package
Lowfat Milk	2	IV	If in a consumer type package
Fat Free Milk	2	IV	If in a consumer type package
Cottage Cheese:			ii ii a concamor typo packago
Acidified or directly set	2	II	
Creamed	2	II	
Creamed Spread	2	ii	
Lowfat	2	ll II	
Fat free	2	II	
Partially Creamed	2	ll II	
Uncreamed	2	ll II	
Cream	_		
Acidified Cream	2	II	
Coffee Cream	2	II	
Light Cream	2	II	
Table Cream	2	II	
Whipping Cream	2	II	
Cream Dressing (Sour and Acidified Sour)	2	II	
Dry Whey (from Cottage Cheese)	2	II	By product of Class II mfg
Eggnog (all varieties)	2	I	Egg Nog containing Butterfat ≥ 9% is Class II
Evaporated (Sweetened and Unsweetened) ²			
Cream	2	IV	If in a consumer type package
Milk	2	IV	If in a consumer type package
Lowfat Milk	2	IV	If in a consumer type package
Fat free Milk	2	IV	If in a consumer type package
Fromage Frais (Lowfat, Fat Free)	2	*	Cannot determine until product specifications are evaluated.
Hoop Cheese	2	III	
Kefir and Fruit Kefir	2	II	
Sour Cream and Light Sour Cream	2	II	
Sour Flavored Half-and-Half	2	II	
Sour Half-and-Half Dressing	2	II	
Ultra High Temperature (UHT) and			
Fluid Flavored Milk (Whole, Lowfat, Fat Free)	1	I	
Fluid Milk (Whole, Lowfat, Fat Free)	1	I	
Half-and-Half	1	II	
Cream	2	II	
Dairy Spread	2	*	Cannot determine until product specifications are evaluated.
Eggnog	2	I	Egg Nog containing Butterfat ≥ 9% is Class II
Flavored Cream	2	II	
Flavored Drink	2	*	Cannot determine until product specifications are evaluated.
		1	
Lowfat Milk	2		
Lowrat Milk Milk	2	i	
		-	Cannot determine until product specifications are evaluated.

PRODUCT DESCRIPTION	CA CLASS ¹	FMMO CLASS	FMMO NOTES & EXCEPTIONS		
Sour Flavored Half-and-Half	2	II			
Ultrapasteurized Half-and-Half (Hermetically)	2	ii			
Whipped Cream (Cream Topping)	2	ii			
Whipped Nonfat Yogurt Topping	2	ii Ii			
Yogurt (Flavored, Lowfat, Fat Free)	2	ii			
Yogurt Drink (Lowfat, Fat Free)	2	ii			
Yogurt Sherbet	2	ll ll			
Frozen Dairy Dessert (Mix, Lowfat, Fat Free)	3	ll ll			
Frozen Yogurt (Mix, Lowfat, Nonfat)	3	II			
Ice Cream and Ice Milk:	3	II			
Diabetic	2	II			
	3	II II			
Dietetic		**			
Imitation	3	II			
Mix	3	II			
Nonfat	3	II			
Light Dairy Dessert	3	II			
Quiescently Frozen Confections	3	II			
Sherbet	3	II.			
Butter	4a	IV			
Dry Buttermilk	4a	IV			
Nonfat Dry Milk	4a	IV			
Whole Dry Milk	4a	IV			
Cheese:					
Bakers	4b	III			
Blue	4b	III			
Brick	4b	III			
Cheddar	4b	III			
Colby	4b	III			
Cream	4b	III			
Full Skim	4b	III			
Gorganzola	4b	III			
Limburger	4b	III			
Monterey Jack	4b	III			
Mozzarella	4b	III			
Muenster	4b	III			
Neufchatel	4b	III			
Parmesan	4b	III			
Part Skim	4b	III			
Provolone	4b	III			
Ricotta	4b	II			
Romano	4b	III			
Swiss	4b	III			
Dry Modified Whey	4b	III	When a by product of Class III cheese mfg		
Dry Whey (from other Cheese)	4b	III	When a by product of Class III cheese mfg		
Dry writey (Hoth Other Officese)	+∪		which a by product or orass in onecese mig		
Additional FO Classifications not covered:					
Flavored beverages that do not meet FMP definition (example coffee flavored)		II			
Buttermilk labeled for baking containing >2% added starch		II			
FMP in containers larger than 1 gallon shipped to commercial food	processors	II			
Fluid cream shipped to commercial food processors	F. 222000.0	ii			
1					
COEA Classification of Dairy Products: www.edfa.ca.gov/dairy/edf/ClassificationDairy/Products.pdf					
¹ CDFA Classification of Dairy Products: www.cdfa.ca.gov/dairy/pdf/ClassificationDairyProducts.pdf					
² Bulk product is classified within a plant based on final use					