

Product Classification Schedule

Comparison Between California and FMMO Provisions

FOR INFORMATIONAL USE ONLY

A MARKET ADMINISTRATOR SHOULD ALWAYS BE CONSULTED FOR A FORMAL FMMO CLASSIFICATION DETERMINATION

PRODUCT DESCRIPTION	CA CLASS ¹	FMMO CLASS	FMMO NOTES & EXCEPTIONS
Acidified Half-and-Half	1	II	
Fluid Milk Products:			
Acidophilus	1	I	
Concentrated	1	I	If marketed as a beverage, and contains not less than 25.5%, and not more than 50% total milk solids
Filled	1	I	
Flavored	1	I	
High Nutrient	1	I	Marketed as a beverage
Imitation	1	II	Milk products used to mfg beverages that are not FMP are Class II
With Lactobacillus Acidophilus Culture	1	I	
Lactose Reduced	1	I	
Modified	1	I	If ≥ 6.5% NFS or > 2.25% Protein
Whole, Reduced Fat, Lowfat, Fat Free	1	I	
Half-and-Half	1	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	I	Labeled as Baking Buttermilk with > 2% added starch is Class II
Acidified Half-and-Half Dressing	2	II	
Buttermilk	2	I	Labeled as Baking Buttermilk with > 2% added starch is Class II
Clotted Cream	2	II	
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:			
Acidified or directly set	2	II	
Creamed	2	II	
Creamed Spread	2	II	
Lowfat	2	II	
Fat free	2	II	
Partially Creamed	2	II	
Uncreamed	2	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.
Lowfat Milk	2	I	
Milk	2	I	
Milk Drink Mix	2	*	Cannot determine until product specifications are evaluated.
Sour Cream	2	II	

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	
Yogurt (Flavored, Lowfat, Fat Free)	2	II	
Yogurt Drink (Lowfat, Fat Free)	2	II	
Yogurt Sherbet	2	II	
Frozen Dairy Dessert (Mix, Lowfat, Fat Free)	3	II	
Frozen Yogurt (Mix, Lowfat, Nonfat)	3	II	
Ice Cream and Ice Milk:			
Diabetic	3	II	
Dietetic	3	II	
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	
Gorgonzola	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
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		II	
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			