Product Classification Schedule

Comparison Between California and FMMO Provisions

FOR INFORMATIONAL USE ONLY			
A MARKET ADMINISTRATOR SHOULD ALWAYS BE CONSULTED FOR A	FORMAL FMMO CLASSIF	CATION DETERMINA	TION
PRODUCT DESCRIPTION	CA CLASS ¹	FMMO CLASS	FMMO NOTES & EXCEPTIONS
cidified Half-and-Half	1		
fluid Milk Products:			
Acidophilus	1	1	
Concentrated	1	1	If marketed as a beverage, and contains not less than 25.5%, and not more than 50% total milk solids
Filled	1	1	
Flavored	1	1	
High Nutrient	1	1	Marketed as a beverage
Imitation	1		Milk products used to mfg beverages that are not FMP are Class II
With Lactobacillus Acidophilus Culture	1	1	
Lactose Reduced	1	1	W. O. S.V. NISO O. O.S.V. Dt-'-
Modified	1	1	If ≥ 6.5% NFS or > 2.25% Protein
Whole, Reduced Fat, Lowfat, Fat Free Half-and-Half	1	1 1	
nair-ano-mair Milk Drink	1	- "	Cannot determine until product specifications are evaluated.
Milk Drink Mix	1	· · · ·	Cannot determine until product specifications are evaluated. Cannot determine until product specifications are evaluated.
Acidified Buttermilk	2		Labeled as Baking Buttermilk with > 2% added starch is Class II
Acidified Half-and-Half Dressing	2	i	Laboled as Baking Batterniik Wall = 270 added statem is Glass ii
Buttermilk	2	- "	Labeled as Baking Buttermilk with > 2% added starch is Class II
Clotted Cream	2	ii	Labolod as Daking Dattermink Wall > 2 // added statem to class if
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:		- IV	III a consumer type package
Acidified or directly set	2	ll II	
Creamed	2	1 11	
Creamed Spread	2	ii ii	
Lowfat	2	ii ii	
Fat free	2	11	
Partially Creamed	2	11	
Uncreamed	2	II II	
Cream			
Acidified Cream	2	II	
Coffee Cream	2	11	
Light Cream	2	ii ii	
Table Cream	2	II	
Whipping Cream	2	- 11	
Cream Dressing (Sour and Acidified Sour)	2	ll II	and and a storm of the last of the state of
Dry Whey (from Cottage Cheese)	2	11	By product of Class II mfg
Eggnog (all varieties)	2	1	Egg Nog containing Butterfat ≥ 9% is Class II
Evaporated (Sweetened and Unsweetened) ²			55 5
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	111	
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	ı	
Fluid Milk (Whole, Lowfat, Fat Free)	1	1	
Half-and-Half	1	11	
Cream	2	- 11	
Dairy Spread	2	•	Cannot determine until product specifications are evaluated.
Eggnog	2	1	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	1	
Milk	2	1	
Milk Drink Mix	2		Cannot determine until product specifications are evaluated.
Sour Cream	2	ll ll	

PRODUCT DESCRIPTION	CA CLASS	FMMO CLASS	FMMO NOTES & EXCEPTIONS
Sour Flavored Half-and-Half	2		a de sangra de la companya de la com
Ultrapasteurized Half-and-Half (Hermetically)	2	11	
Vhipped Cream (Cream Topping)	2	11-	REMARK TOYMEDOTOU
Vhipped Nonfat Yogurt Topping	2	11	
ogurt (Flavored, Lowfat, Fat Free)	2	- 11	EDGA DATA HASHINI PANINGKAN
ogurt Drink (Lowfat, Fat Free)	2	Mary Carlotte	A STANDARD OF STANDARD STANDARD STANDARD OF STANDARD STANDARD
ogurt Sherbet	2	11	
Frozen Dairy Dessert (Mix, Lowfat, Fat Free)	3	11 4480	AD PATHWAS A TURN
rozen Yogurt (Mix, Lowfat, Nonfat)	3	11	
ce Cream and Ice Milk:			
Diabetic	3	11	
Dietetic Dietetic	3	II	
Imitation	3	ll ll	
Mix	3	H	The state of the s
Nonfat	3	11_	District Control of the Control of t
ight Dairy Dessert	3	11	pos transferancia de la compansa de
Quiescently Frozen Confections	3	11	No. Internal
Sherbet	3	11	The state of the s
Butter	4a	IV	Willing F will be
Dry Buttermilk	4a	IV	TATION OF THE PROPERTY OF THE
Nonfat Dry Milk	4a 4a	IV	TO THE REAL PROPERTY.
Whole Dry Milk	4a 4a	IV	neous and a second
Cheese:		TV	
Bakers	4b	III	
Blue	4b	iii iii	Auto-Sirie Control
Brick	4b	iii s	parado, contrata de la contrata del contrata de la contrata del contrata de la contrata del contrata de la contrata de la contrata de la contrata del contrata de la contrata del contrata de la contrata del contrata
	4b	111	
Cheddar	4b	111	
Colby		and the second second second	
Cream	4b	III	A STATE OF THE STA
Full Skim	4b	III	
Gorganzola	4b	111	
Limburger	4b	111	
Monterey Jack	4b	III	
Mozzarella	4b	111	
Muenster	4b	III	
Neufchatel	4b	III	
Parmesan	4b	III	
Part Skim	4b	III	
Provolone	4b	III	Control Market
Ricotta	4b	ll ll	Contributo
Romano	4b	111	
Swiss	4b	111	
Dry Modified Whey	4b	III	When a by product of Class III cheese mfg
Dry Whey (from other Cheese)	4b	IIL	When a by product of Class III cheese mfg
Additional FO Classifications not covered:	 	 	WI SOVIEDO
	fee flavored\	II	Lies balls at the law a second of
Flavored beverages that do not meet FMP definition (example coffee flavored) Buttermilk labeled for baking containing >2% added starch		l II	
FMP in containers larger than 1 gallon shipped to commercial food processors		1 11	The state of the s
	u processors	1 11	
Fluid cream shipped to commercial food processors	To book the state of	- "	10.30
	A LLO A M N		AIM.
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CDFA Classification of Dairy Products: www.cdfa.ca.gov/dairy/pdf/Cla	ssificationDairyProducts.p	dt	The second secon
Bulk product is classified within a plant based on final use	A CONTRACT		