

Classification of Dairy Products

EXHIBIT

G 2

CLASSIFICATION PRODUCT DESCRIPTION Acidified Half-and-Half Fluid Milk Products: Acidophilus Concentrated Filled Flavored High Nutrient **Imitation** With Lactobacillus Acidophilus Culture Lactose Reduced Modified These products are assigned to Class 2 if packaged in pre-Whole, Reduced Fat, Lowfat, Fat Free sterilized containers to meet Half-and-Half out-of-state requirements and Milk Drink sold outside California. Milk Drink Mix 1 2 Acidified Buttermilk 2 Acidified Half-and-Half Dressing 2 Buttermilk These products must be assigned 2 Clotted Cream to the classification of ultimate Condensed (Sweetened and Unsweetened) usage when utilized in bulk by 2 handlers, but are assigned to Class 2 Lowfat Milk 4a when sold to consumers. 2 Fat Free Milk Cottage Cheese: Acidified or directly set 2 2 Creamed 2 Creamed Spread These products are assigned to 2 Lowfat Class 4a if sold outside the U.S. 2 Fat free 2 Partially Creamed 2 Uncreamed Cream 2 Acidified Cream Coffee Cream 2 2 Light Cream 2 Table Cream 2 Whipping Cream 2 Cream Dressing (Sour and Acidified Sour) Dry Whey (from Cottage Cheese) 2 2 Eggnog (all varieties) These products are assigned to Evaporated (Sweetened and Unsweetened): the classification of ultimate 2 Cream usage when utilized in bulk by 2 Milk handlers, but are assigned to Lowfat Milk 2 Class 4a when sold to 2 Fat free Milk consumers. 2 Fromage Frais (Lowfat, Fat Free) 2 Hoop Cheese These products are assigned to 2 Kefir and Fruit Kefir Class 4a if sold outside the U.S. 2 Sour Cream and Light Sour Cream 2 Sour Flavored Half-and-Half Sour Half-and-Half Dressing 2

