## CODIFICATION GUIDE—Con.



tary service even though the duty is designated for training purposes; and

(3) Any United States citizen who could not file application for an examination, or appear for an assembled test, because of overseas service with a Federal agency or with an international organization in which the United States Government participates.

(R. S. 1753, sec. 2, 22 Stat. 403, as amended; 5 U. S. C. 631, 633)

UNITED STATES CIVIL SERVICE COMMISSION,
[SEAL] WM. C. HULL,
*Executive Assistant.*

[F. R. Doc. 58-10073; Filed, Dec. 4, 1958; 8:50 a. m.]

PART 6—EXCEPTIONS FROM THE COMPETITIVE SERVICE

DEPARTMENT OF THE INTERIOR

Effective upon publication in the FEDERAL REGISTER, subparagraph (20) is added to § 6.310 (a) as set out below.

§ 6.310 *Department of the Interior*—(a) *Office of the Secretary.* * * *

(20) Director, Office of Minerals Exploration.

(R. S. 1753, sec. 2, 22 Stat. 403, as amended; 5 U. S. C. 631, 633)

UNITED STATES CIVIL SERVICE COMMISSION,
[SEAL] WM. C. HULL,
*Executive Assistant.*

[F. R. Doc. 58-10074; Filed, Dec. 4, 1958; 8:50 a. m.]

# TITLE 38—PENSIONS, BONUSES, AND VETERANS' RELIEF

## Chapter I—Veterans Administration

PART 3—VETERANS CLAIMS

GRANT OF ADDITIONAL AID AND ATTENDANCE ALLOWANCE

A new § 3.1528 is added to read as follows:

§ 3.1528 *Instructions relating to the grant of additional aid and attendance allowance of $150 per month to certain severely service-connected disabled veterans during periods in which they are not hospitalized at Government expense*—(a) *Scope.* Section 1 of Public Law 85-782 provides for the addition of subsection (r) to section 315 of Public Law 85-56, "Veterans Benefits Act of 1957," as follows:

(r) If any veteran, otherwise entitled to the compensation authorized under subsection (o) or the maximum rate authorized under subsection (p) is in need of regular aid and attendance he shall be paid, in addition to such compensation, a monthly aid and attendance allowance at the rate of $150 for all periods during which he is not hospitalized at Government expense. For the purpose of section 335, such allowance shall be considered as additional compensation payable for disability.

(b) *Effects of the act.* Section 1 of this act has the effect of providing additional compensation at the rate of $150 per month for wartime disability and $120 per month for peacetime disability to all veterans evaluated as totally disabled at the maximum rate payable under subsection (o) and the maximum rate (subsection (n) plus independently ratable disability at 100 percent) under subsection (p) when the need for regular aid and attendance is established and during any periods when the veteran is not hospitalized at Government expense. When such need is one of the conditions establishing entitlement under subsection (o) or (p), the additional benefit under this act may nevertheless be paid.

(c) *Effective date.* Section 3 of Public Law 85-782 determines the effective date of this act to be October 1, 1958; section 1 will cease to be effective as of January 1, 1959, when Public Law 85-857 is for application. Entitlement is the same under both laws.

(d) *Definition.* "Hospitalized at Government expense" should be taken to mean hospitalized at the expense of the Federal Government, excluding maintenance by subdivisions of Government such as State, county or municipality. (Instruction 1, Public Law 85-782)

(Sec. 210, 71 Stat. 91; 38 U. S. C. 2210)

This regulation is effective December 5, 1958.

[SEAL] A. H. MONK,
*Acting Assistant Deputy Administrator.*

[F. R. Doc. 58-10069; Filed, Dec. 4, 1958; 8:49 a. m.]

# TITLE 7—AGRICULTURE

## Chapter I—Agricultural Marketing Service (Standards, Inspections, Marketing Practices), Department of Agriculture

PART 53—LIVESTOCK, MEATS, PREPARED MEATS, AND MEAT PRODUCTS (GRADING, CERTIFICATION, AND STANDARDS)

OFFICIAL UNITED STATES STANDARDS FOR GRADES OF SLAUGHTER LAMBS, YEARLINGS, AND SHEEP

On August 22, 1958, a notice of proposed rule making was published in the FEDERAL REGISTER (23 F. R. 6507) regarding the amendment of the official United States standards for grades of slaughter lambs, yearlings, and sheep under the provisions of sections 203 and 205 of the Agricultural Marketing Act of 1946, as amended (7 U. S. C. 1622 and 1624).

Since no comments were received pursuant to the notice, and under the provisions of the aforesaid sections of the Agricultural Marketing Act of 1946, as amended, the official United States standards for grades of slaughter lambs, yearlings, and sheep (7 CFR 53.130-53.134) are amended to read as follows:

Sec.
53.130 Market sheep.
53.131 Slaughter classes and market groups.
53.132 Slaughter lamb and sheep grades.
53.133 Specifications for official United States standards for grades of slaughter lambs.
53.134 Specifications for official United States standards for grades of slaughter yearlings and sheep.

AUTHORITY: §§ 53.130 to 53.134 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624. Interpret or apply sec. 203, 60 Stat. 1087, as amended; 7 U. S. C. 1622.

§ 53.130 *Market sheep.* The official standards for market sheep, developed by the United States Department of Agriculture, provide for segregation according to (a) use as slaughter animals or feeders; (b) class or sex conditions; (c) age group; and (d) grade, which is determined by the apparent relative excellence and desirability of the individual animal for a particular use.

§ 53.131 *Slaughter classes and market groups.* The classes of slaughter sheep are ram, ewe, and wether; the age groups are lambs, yearlings, and sheep. Definitions of the respective classes and age groups are as follows:

(a) *Ram.* A ram is an uncastrated male ovine.

(b) *Ewe.* A ewe is a female ovine.

(c) *Wether.* A male ovine castrated when young and prior to developing the secondary physical characteristics of a ram.

(d) *Lamb.* A lamb is an immature ovine, usually under 14 months of age, that has not cut its first pair of permanent incisor teeth.

(e) *Yearling.* A yearling is an ovine usually between one and two years of age, that has cut its first pair of permanent incisor teeth but has not cut the second pair.

(f) *Sheep.* A sheep is an ovine, usually over 24 months of age, that has cut its second pair of permanent incisor teeth.

§ 53.132 *Slaughter lamb and sheep grades*—(a) *Grade factors.* The specific grade of a slaughter lamb or sheep is determined by a composite evaluation of two general considerations which influence carcass excellence, (1) conformation and (2) fatness, maturity, and other factors responsible for differences in quality of the lean flesh.

(1) Conformation refers to the general body proportions of the animal and to the ratio of meat to bone. Although primarily determined by the inherent muscular and skeletal systems, it is also influenced by the degree of fatness. Excellent conformation in slaughter lambs

and sheep is denoted by a compact, wide-topped, straight-lined, thick-fleshed individual that is deep and full in the twist. Fullness and thickness should be especially evident in the portions of the body producing the more desirable cuts of meat—loin, rack, and legs.

(2) In grading slaughter lambs and sheep, quality of the lean flesh must necessarily be evaluated indirectly from consideration, primarily, of the quantity, distribution, and type of fat or finish in relation to the maturity of the animal being graded. Limited consideration is also given to such factors as character of bone and smoothness and symmetry of body. Finish is evaluated by noting variations in the fullness and apparent thickness of the fat covering over the back, loin, ribs, and legs. A high degree of desirable finish is evidenced by a thick, firm, smooth layer of fat which is uniformly distributed over the body.

(b) *General principles.* (1) The determination of the carcass grade that the slaughter animal will produce requires the exercising of well-regulated judgment. Each animal presents a different combination of the grade-determining factors. Animals frequently have characteristics associated with two or more grades. Therefore, a composite evaluation of all the inherent physical characteristics is essential for accuracy in determining grade.

(2) The accurate determination of the grade of a slaughter lamb or sheep requires handling in addition to visual observation. The length and density of the fleece varies greatly with individuals and the thickness and firmness of the flesh covering of wooled lambs and sheep can only be roughly estimated without handling. The technique used in handling usually varies with the degree of precision in mind as well as the experience of the grader. Experienced graders may find one quick handling satisfactory. This usually consists of placing one open hand over the back and ribs in simultaneous motion. The thumb extends just over the backbone, while the fingers, which are held close together, cover the rib section and pressure is applied very lightly with a slight lateral and forward and backward motion. The generally accepted technique of handling sheep where time permits, and especially when noting slight differences between individuals, is to handle forward from the dock to neck with the open hand, fingers together, laid flat and with a slight lateral motion. Both hands may then be used on each side in a similar manner to determine the fleshing over the shoulders, ribs, and hips. Regardless of the method, considerable experience is necessary in handling lambs or sheep to accurately determine the grade.

(3) Although the market designation of slaughter lambs and sheep is usually made by classes, the standards are intended to apply to all classes without regard to sex condition. However, animals which have thick heavy necks and shoulders typical of uncastrated males are discounted in grade in accord with the extent to which these characteristics are developed. Such discounts may vary from less than half a grade in young lambs in which such characteristics are barely noticeable to as much as two full grades in mature rams in which such characteristics are very pronounced.

(4) The standards for each of the various grades of slaughter lambs and sheep describe only animals with a relatively similar development of conformation and quality factors and which also represent the lower limits of each grade. No attempt is made to describe the numerous combinations of grade factors which may meet the minimum requirements for a particular grade. However, examples of the extent to which superiority in quality may compensate for deficiencies in conformation, and vice versa, are indicated for each grade.

§ 53.133 *Specifications for official United States standards for grades of slaughter lambs*—(a) *Prime.* (1) Lambs possessing the minimum requirements for Prime grade tend to be lowset, compact, thickly fleshed, and short of neck. They tend to be wide over the back, loin, and rump. Shoulders and hips are moderately neat and smoothly laid in. The twist is deep and full, and the legs are large and plump. There is a slight fullness or plumpness evident over the crops, loin, and rump which contributes to a well-rounded appearance. Relatively young lambs, under seven months of age, have slightly more than a slightly thin fat covering over the back, ribs, loin, and rump. In handling, the backbone and ribs are slightly discernible. Older, more mature lambs have slightly more than a slightly thick fat covering over the back, loin, and rump. In handling, the backbone and ribs are not readily discernible. Prime lambs exhibit evidences of high quality. The bones tend to be proportionately small, joints smooth, the finish evenly distributed, and the body trim, smooth, and symmetrical.

(2) To qualify for the Prime grade a lamb must possess the minimum qualifications for finish regardless of the extent that its conformation may exceed the minimum requirements for Prime. However, a development of finish which is superior to that specified as minimum for the Prime grade may compensate, on an equal basis and without limit, for a development of conformation which is inferior to that specified for Prime as indicated in the following example: A lamb which has evidences of finish equivalent to the mid-point of the Prime grade may have conformation equivalent to the mid-point of the Choice grade and remain eligible for Prime.

(b) *Choice.* (1) Lambs possessing the minimum requirements for Choice grade are slightly compact, slightly thick-fleshed, and slightly short of neck. They are slightly wide over the back, loin, and rump. The shoulders and hips are usually moderately neat and smoothly laid in but may exhibit a slight tendency toward prominence. The twist is slightly deep and full, and the legs slightly thick and plump. Relatively young lambs, under seven months of age, have a moderately thin fat covering over the back, ribs, loin, and rump. In handling, the backbone and ribs are slightly prominent. Older, more mature lambs have a slightly thin fat covering over the back, ribs, loin, and rump. In handling, the backbone and ribs are slightly discernible. Choice lambs usually present a moderately refined appearance.

(2) A lamb which has conformation equivalent to at least the mid-point of the Choice grade may have a development of finish equivalent to the minimum for the upper third of the Good grade and remain eligible for Choice. Also, a development of finish which is superior to that specified as minimum for the Choice grade may compensate, on an equal basis and without limit, for a development of conformation which is inferior to that specified for Choice as indicated in the following example: A lamb which has a development of finish equivalent to the mid-point of the Choice grade may have conformation equivalent to the mid-point of the Good grade and remain eligible for Choice.

(c) *Good.* (1) Lambs possessing the minimum requirements for Good grade are moderately rangy, upstanding, long and thin of neck, and moderately thin-fleshed. They are slightly narrow over the back, loin, and rump. Hips and shoulders are moderately prominent. The twist is slightly shallow and legs slightly small and thin. Relatively young lambs, under seven months of age, have slightly more than a very thin, uneven fat covering over the back, loin, and upper ribs. In handling, the shoulders, backbone, hips, and ribs are prominent. Older, more mature lambs have slightly more than a thin fat covering over the back, ribs, and loin. In handling, the bones of the shoulders, backbone, hips, and ribs are rather prominent. Lambs of this grade may present evidences of slightly low quality. The bones and joints are usually moderately large, and the body somewhat lacking in symmetry and smoothness.

(2) A lamb which has conformation equivalent to at least the mid-point of the Good grade may have a development of finish equivalent to the minimum for the upper third of the Utility grade and remain eligible for Good. Also, a development of finish which is superior to that specified as minimum for the Good grade may compensate, without limit, for a development of conformation which is inferior to that specified for Good on the basis of a half grade of superior finish for a third of a grade of deficient conformation as indicated in the following example: A lamb which has a development of finish equivalent to the mid-point of the Good grade may have conformation equivalent to the minimum for the upper third of the Utility grade and remain eligible for Good.

(d) *Utility.* (1) Lambs meeting the minimum requirements for Utility grade are very rangy, angular, and long and thin of neck. They are very thinly fleshed, narrow over the back, loin, and rump, and shallow in the twist. The hips are very prominent and the shoulders are usually open, rough, and prominent. The legs are very small, thin, and present a slightly concave appearance. Regardless of age, Utility lambs show no visible evidence of fat covering. In handling, bones of the shoulders, backbone,

hips, and ribs are very prominent. Utility grade lambs are of rather low quality. The bones and joints are proportionately large and the body is very rough and unsymmetrical.

(2) A lamb which has conformation equivalent to at least the mid-point of the Utility grade may have a development of finish equivalent to the minimum for the upper third of the Cull grade and remain eligible for Utility. Also, a development of finish which is superior to that specified as minimum for the Utility grade may compensate, without limit, for a development of conformation which is inferior to that specified for Utility on the basis of a half grade of superior finish for a third of a grade of deficient conformation as indicated in the following example: A lamb which has a development of finish equivalent to the mid-point of the Utility grade may have conformation equivalent to the minimum for the upper third of the Cull grade and remain eligible for Utility.

(e) *Cull.* (1) Typical Cull grade lambs are extremely rangy, angular, long and thin of neck, thin-fleshed, and extremely narrow and shallow bodied. Shoulders and hips are very prominent. The legs are extremely small, thin, and present a very concave appearance. In handling, the bones of the shoulders, backbone, hips, and ribs are extremely prominent and the entire bony framework is very evident. The general appearance is that of low quality. The relative proportion of meat to bone is quite low, joints appear large, and the body is very unsymmetrical.

§ 53.134 *Specifications for official United States standards for grades of slaughter yearlings and sheep*—(a) *Prime.* (1) Slaughter sheep older than yearlings are not eligible for the Prime grade.

(2) Yearling sheep possessing the minimum requirements for Prime grade are lowset, thickly fleshed, and short of neck. They are wide over the back, loin, and rump. Shoulders and hips are moderately neat and smoothly laid in. The twist is deep and full, and the legs are large and plump. There is a distinct fullness or plumpness evident over the crops, loins, and rump which contributes to a well-rounded appearance. There is a thick fat covering over the back, ribs, loin, and rump, and, in handling the backbone and ribs are not discernible. Prime slaughter yearling sheep exhibit evidences of high quality. The bones tend to be proportionately small, joints smooth, the finish evenly distributed, and the body trim, smooth, and symmetrical.

(3) To qualify for the Prime grade a yearling must possess the minimum qualifications for finish regardless of the extent that its conformation may exceed the minimum requirements for Prime. However, a development of finish which is superior to that specified as minimum for the Prime grade may compensate, on an equal basis and without limit, for a development of conformation which is inferior to that specified for Prime as indicated in the following example: A yearling which has a development of finish equivalent to the mid-point of the Prime grade may have conformation equivalent to the mid-point of the Choice grade and remain eligible for Prime. Yearlings which are otherwise eligible for Prime grade but which have excessive, bunchy, or irregular distribution of external fat are not eligible for Prime.

(b) *Choice.* (1) Slaughter sheep possessing the minimum requirements for Choice grade are moderately compact, thickly fleshed, and short of neck. They are moderately wide over the back, loin, and rump. The shoulders and hips are usually moderately neat and smoothly laid in but may show a slight tendency toward prominence. The twist is moderately deep and full and the legs rather thick and plump. Yearling sheep have a slightly thick fat covering over the back, ribs, loin, and rump, and, in handling, the backbone and ribs are only slightly discernible. Mature sheep have a moderately thick fat covering over the back, ribs, loin, and rump, and, in handling, the backbone and ribs are hardly discernible. Choice slaughter sheep usually present a moderately refined appearance.

(2) A sheep which has conformation equivalent to at least the mid-point of the Choice grade may have a development of finish equivalent to the minimum for the upper third of the Good grade and remain eligible for Choice. Also, a development of finish which is superior to that specified as minimum for the Choice grade may compensate, on an equal basis and without limit, for a development of conformation which is inferior to that specified for Choice as indicated in the following example: A sheep which has a development of finish equivalent to the mid-point of the Choice grade may have conformation equivalent to the mid-point of the Good grade and remain eligible for Choice.

(3) Yearlings which are otherwise eligible for Prime grade but which have excessive, bunchy, or irregular distribution of external fat are included in the Choice grade. Sheep which are otherwise eligible for the Choice grade but which have excessive, bunchy, or irregular distribution of external fat are not eligible for Choice.

(c) *Good.* (1) Slaughter sheep possessing the minimum requirements for Good grade are slightly rangy, upstanding, long and thin of neck, and slightly thin-fleshed. They are slightly narrow over the back, loin, and rump. Hips and shoulders are moderately prominent. The twist is slightly shallow and the legs slightly small and thin. Yearling sheep have slightly more than a moderately thin fat covering over the back, loin, and upper ribs. In handling, the shoulders, backbone, hips, and ribs are rather prominent. Mature sheep have a slightly thin fat covering over the back, ribs, and loin. In handling, the bones of the shoulders, backbone, hips, and ribs are slightly prominent. Sheep of this grade may present evidences of slightly low quality. The body is somewhat lacking in symmetry and smoothness.

(2) A sheep which has conformation equivalent to at least the mid-point of the Good grade may have a development of finish equivalent to the minimum for the upper third of the Utility grade and remain eligible for Good. Also, a development of finish which is superior to that specified as minimum for the Good grade may compensate, without limit, for a development of conformation which is inferior to that specified for Good on the basis of a half grade of superior finish for a third of a grade of deficient conformation as indicated in the following example: A sheep which has evidences of finish equivalent to the mid-point of the Good grade may have conformation equivalent to the minimum for the upper third of the Utility grade and remain eligible for Good.

(3) Sheep which are otherwise eligible for Choice grade but which have excessive, bunchy, or irregular distribution of external fat are included in the Good grade.

(d) *Utility.* (1) Slaughter sheep meeting the minimum requirements for Utility grade are very rangy, angular, and long and thin of neck. They are very thinly fleshed, narrow over the back, loin, and rump, and shallow in the twist. The hips are very prominent and the shoulders are usually open, rough, and prominent. The legs are very small, thin, and present a slightly concave appearance. Regardless of age, Utility grade slaughter sheep show no visible evidences of fat covering. In handling, the bones of the shoulders, backbone, hips, and ribs are so thinly covered that they are very prominent. Utility grade slaughter sheep are of rather low quality. The bones and joints are proportionately large and the body is very rough and unsymmetrical.

(2) A sheep which has conformation equivalent to at least the mid-point of the Utility grade may have a development of finish equivalent to the minimum for the upper third of the Cull grade and remain eligible for Utility. Also, a development of finish which is superior to that specified as minimum for the Utility grade may compensate, without limit, for a development of conformation which is inferior to that specified for Utility on the basis of a half grade of superior finish for a third of a grade of deficient conformation as indicated in the following example: A sheep which has a development of finish equivalent to the mid-point of the Utility grade may have conformation equivalent to the minimum for the upper third of the Cull grade and remain eligible for Utility.

(e) *Cull.* (1) Typical Cull grade sheep are extremely rangy, angular, long and thin of neck, thin-fleshed, and extremely narrow and shallow bodied. Shoulders and hips are very prominent. The legs are extremely small, thin, and present a very concave appearance. In handling, the bones of the shoulders, backbone, hips, and ribs are extremely prominent and the entire bony framework is very evident. The general appearance is that of low quality. The relative proportion of meat to bone is quite low, joints appear large, and the body is very unsymmetrical.

These amendments are made to coordinate the slaughter sheep standards with the changes made in the standards for lamb, yearling mutton, and mutton carcasses on February 11, 1959.

The foregoing amendments will become effective on January 5, 1959.

Done at Washington, D. C., this 1st day of December 1958.

[SEAL] ROY W. LENNARTSON,
*Deputy Administrator.*

[F. R. Doc. 58-10088; Filed, Dec. 4, 1958; 8:52 a. m.]

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PART 20—UNITED STATES STANDARDS FOR GRADES OF SWISS CHEESE

PART 23—UNITED STATES STANDARDS FOR DRY WHEY

PART 24—UNITED STATES STANDARDS FOR GRADES OF BUTTER

PART 25—UNITED STATES STANDARDS FOR GRADES OF DRY BUTTERMILK

PART 37—UNITED STATES SCORCHED PARTICLE STANDARDS FOR DRY MILKS

PART 40—UNITED STATES STANDARDS FOR GRADES OF DRY WHOLE MILK

PART 43—UNITED STATES SEDIMENT STANDARDS FOR MILK AND MILK PRODUCTS

PART 58—GRADING AND INSPECTION, MINIMUM SPECIFICATIONS FOR APPROVED PLANTS AND STANDARDS FOR GRADES OF DAIRY PRODUCTS

Parts 20, 23, 24, 25, 37, 40 and 43 of Chapter I are transferred to Part 58 and redesignated Subparts N to T, respectively, and renumbered to conform with the arrangement of Part 58.

Sections 58.501 to 58.506, 58.525 to 58.541, and 58.545 to 58.557 are renumbered §§ 58.2501 to 58.2506, 58.2525 to 58.2541 and 58.2550 to 58.2562, respectively.

Part 58 is republished in its entirety to read as set forth below. This republication is made solely for editorial and codification purposes, and includes the numbering changes indicated above, and other minor editorial changes. No substantial change is made in the text of the regulations.

**Subpart A—Grading, Inspection, Sampling, Grade Labeling and Supervision of Packaging Butter, Cheese and Other Manufactured or Processed Dairy Products**

DEFINITIONS



ADMINISTRATION



GRADING SERVICE



APPLICATION FOR GRADING, INSPECTION AND SAMPLING



APPEAL GRADING AND REGRADING



AUTHORIZATION AND LICENSING OF GRADERS, INSPECTORS, SAMPLERS, AND SUPERVISORS OF PACKAGING



FEES AND CHARGES



MARKING, BRANDING, AND IDENTIFYING PRODUCT



PREREQUISITES TO PACKAGING PRODUCTS WITH GRADE IDENTIFICATION LABELS



VIOLATIONS



MISCELLANEOUS



**Subpart B—Minimum Specifications for Approved Plants Manufacturing, Processing, and Packaging Dairy Products Under United States Department of Agriculture Inspection**

DEFINITIONS



PURPOSE



APPROVED PLANTS



PREMISES, PLANT, FACILITIES, EQUIPMENT, AND UTENSILS



PERSONNEL, CLEANLINESS AND HEALTH



SPECIFICATIONS FOR RAW MILK AND FARM SEPARATED CREAM



OPERATIONS AND OPERATING PROCEDURES



PACKAGING AND GENERAL IDENTIFICATION



STORAGE OF FINISHED PRODUCT



INSPECTION, GRADING AND OFFICIAL IDENTIFICATION



APPLICATION AND CONTRACT OF AGREEMENT



**Subparts C–J [Reserved]**

**Subpart K—United States Standards for Grades of Cheddar Cheese**

AUTHORITY: §§ 58.1 to 58.2726 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

NOTE: Compliance with the specifications and standards set forth in this part does not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

## SUBPART A—GRADING, INSPECTION, SAMPLING, GRADE LABELING AND SUPERVISION OF PACKAGING BUTTER, CHEESE AND OTHER MANUFACTURED OR PROCESSED DAIRY PRODUCTS

### DEFINITIONS

§ 58.1 *Meaning of words.* Words in the regulations in this part in the singular form shall be deemed to import the plural and vice versa, as the case may demand.

§ 58.2 *Terms defined.* For the purpose of the regulations in this part, unless the context otherwise requires, the following terms shall be construed, respectively, as follows:

(a) "Act" means the applicable provisions of the Agricultural Marketing Act of 1946 (60 Stat. 1087; 7 U. S. C. 1621 et seq.), or any other act of Congress conferring like authority.

(b) "Administrator" means the Administrator of the Agricultural Marketing Service of the Department, or any other officer or employee of the Department to whom there has heretofore been delegated, or to whom there may hereafter be delegated by the Administrator, the authority to act in his stead.

(c) "Applicant" means an interested party who requests any grading service, appeal grading, or regrading with respect to any product.

(d) "Approved laboratory" means one in which the entire facilities and equipment have been approved by the Administrator as being adequate to perform the necessary official tests, in accordance with the rules and regulations.

(e) "Approved plant" means one or more buildings, or parts thereof, comprising a single plant in which the facilities and methods of operation therein have been approved by the Administrator as suitable and adequate for operation under grading or inspection service and in which grading or inspection is carried on in accordance with the regulations in this part and any applicable instructions or specifications issued hereunder.

(f) "Area supervisor" means any employee of the Department in charge of dairy grading and inspection service in a designated geographical area.

(g) "Class" means any subdivision of a product based on essential physical characteristics that differentiate between major groups of the same kind or method of processing.

(h) "Condition" means any condition (including, but not being limited to, the state of preservation, cleanliness, soundness, wholesomeness, or fitness for human food) of any product which affects its merchantability.

(i) "Department" means the United States Department of Agriculture.

(j) "Grader" means any employee of the Department authorized by the Secretary, or any other person to whom a license has been issued by the Secretary, to investigate and certify, in accordance with the act and this part, to shippers of products and other interested parties the class, quality, quantity, and condition of such products.

(k) "Grading or grading service" means: (1) The act of determining, according to the regulations in this part, the class, quality, quantity or condition of any product by examining each unit thereof or a representative sample drawn by a grader or sampler; (2) the act of issuing a grading certificate with respect thereto; (3) the act of identifying, when requested by the applicant, any graded product by means of official identification pursuant to the act and this part; (4) any regrading or any appeal grading of a previously graded product; and (5) inspection including plant survey, processing, manufacturing, packaging, repackaging, condition, or quality control.

(l) "Grading certificate" means an official serially numbered, printed or written form bearing the Department seal issued and signed by a grader, pursuant to the act and this part, relative to the class, quality, quantity, or condition of the products.

(m) "Inspector" means any employee of the Department authorized by the Secretary, or any other person to whom a license has been issued by the Secretary, to inspect and certify quality, quantity, and condition of products, supervise the operation in an approved plant and perform plant surveys.

(n) "Interested party" means any person financially interested in a transaction involving any grading, appeal grading, or regrading of any product.

(o) "National Supervisor" means (1) the officer in charge of dairy inspection and grading service of the Agricultural Marketing Service and (2) such other employee of the Service as may be designated by him.

(p) "Office of grading" means the office of any grader, sampler, or inspector.

(q) [Reserved]

(r) "Person" means any individual, partnership, association, business, trust, corporation, or any organized group of persons, whether incorporated or not.

(s) "Product or products" means butter, cheese (whether natural or processed), milk, cream, milk products (whether dried, evaporated, stabilized or condensed), ice cream, dry whey, dry buttermilk, and such other perishable dairy products as the Secretary may hereafter designate. Such term shall also include any food product which is prepared or manufactured from any of the aforesaid products if such products constitute at least 50 percent, by weight, of all the ingredients used in the preparation or manufacture of such food product. Such food product shall not contain any fats except milk fats and those fats inherent to the food product graded.

(t) "Quality" means the inherent properties of any product which determine its relative degree of excellence.

(u) "Regulations" means the provisions of this part.

(v) "Sampler" means any employee of the Department authorized by the Secretary, or any other person to whom a license has been issued by the Secretary, to draw samples of products for grading by a grader or for laboratory analysis under the act and this part.

(w) "Sampling" means the act of taking samples of any product for grading, laboratory analysis, or keeping quality test.

(x) "Sampling report" means a statement, either written or printed, issued by a sampler, identifying samples taken by him for grading, laboratory analysis, or keeping quality.

(y) "Secretary" means the Secretary of Agriculture or any other officer or employee of the Department to whom there has heretofore been delegated, or to whom there may hereafter be delegated, the authority to act in his stead.

(z) "Service" means Agricultural Marketing Service of the Department.

(aa) "Supervisor of packaging" means any employee of the Department authorized by the Secretary, or any other person to whom a license has been issued by the Secretary, to supervise the packaging and official identification of product, or any repackaging of bulk product.

§ 58.2a *Designation of official certificates, memoranda, marks, other identifications, and devices for purpose of the Agricultural Marketing Act.* Subsection 203 (h) of the Agricultural Marketing Act of 1946, as amended by Public Law 272, 84th Congress, provides criminal penalties for various specified offenses relating to official certificates, memoranda, marks, or other identifications, and devices for making such marks or identifications, issued or authorized under section 203 of said act, and certain misrepresentations concerning the inspection or grading of agricultural products under said section. For the purposes of said subsection and the provisions in this part, the terms listed below shall have the respective meanings specified:

(a) "Official certificate" means any form of certification, either written or printed, used under this Part to certify with respect to the inspection, class, grade, quality, quantity, or condition of products (including the compliance of products with applicable specifications).

(b) "Official memorandum" means any initial record of findings made by an authorized person in the process of grading, inspecting, or sampling, pursuant to this part, any processing or plant-operation report made by an authorized person in connection with grading, inspecting, or sampling under this part, and any report made by an authorized person of services performed pursuant to this part.

(c) "Official mark" means the grade mark, inspection mark, and any other mark, approved by the Administrator and authorized to be affixed to any product, or affixed to or printed on the packaging material of any product, stating that the product was graded or inspected or both, or indicating the appropriate U. S. grade or condition of the product, or for the purpose of maintaining the identity of products graded or inspected or both under this part, including but not limited to those set forth in §§ 58.49 through 58.51.

(d) "Official identification" means any United States standard designation of class, grade, quality, quantity, or condition specified in this part, or any symbol, stamp, label, or seal indicating that the product has been officially graded or inspected and/or indicating the class, grade, quality, quantity, or condition of the product, approved by the Administrator and authorized to be affixed to any product, or affixed to or printed on the packaging material of any product.

(e) "Official device" means a stamping appliance, branding device, stencil, printed label, or any other mechanically or manually operated tool that is approved by the Administrator for the purpose of applying any official mark or other identification to any product or the packaging material thereof.

ADMINISTRATION

§ 58.3 *Authority.* The administrator shall perform, for and under the supervision of the Secretary, such duties as the Secretary may require in the enforcement and administration of the provisions of the act and this part.

GRADING SERVICE

§ 58.4 *Basis of grading service.* Grading service shall be performed in accordance with methods and procedures approved by the Administrator and this part and shall be for class, quality, quantity, and condition or any single factor or combination thereof. Grading service with respect to determining quality of products shall be on the basis of United States standards for grades, Federal specifications, Department quality specifications, or specifications as defined in a specific purchase contract. The supervision of processing, manufacturing, packaging, or repackaging of products shall be in accordance with applicable specifications and instructions as may be approved or issued by the Administrator.

§ 58.5 *Where grading service is offered.* Any product may be graded, inspected, and sampled wherever a grader, sampler, or inspector is available and the facilities and the conditions are satisfactory for the conduct of the grading service.

§ 58.6 *Supervision.* All grading, inspection and sampling service shall be subject to supervision by the area supervisor or national supervisor or such other employee of the service as may be designated by him. Whenever the immediate supervisor of a grader, inspector, or sampler has evidence that such employee incorrectly graded, inspected or sampled a product, such supervisor shall immediately make a regrading, reinspection or resampling of the product and cause to be issued a grading certificate or sampling report which shall supersede the previous grading certificate or sampling report.

APPLICATION FOR GRADING, INSPECTION AND SAMPLING

§ 58.7 *Who may obtain grading, inspection and sampling service*—(a) *On fee basis.* An application for grading, inspection, or sampling service may be made by any interested person, including, but not being limited to, the United States, any State, county, municipality, or common carrier, or any authorized agent of the foregoing.

(b) *On resident basis.* Application for grading service on a resident basis to be performed in an approved plant shall be made in writing on forms approved by the Administrator and filed with the Administrator.

§ 58.8 *How to make application.* An application for any grading service may be made in any office of grading, or with any grader, sampler, or inspector at or nearest the place where the service is desired. Such application for service may be made orally (in person or by telephone), in writing, or by telegraph. If an application for grading service is made orally, the office of grading, grader, sampler, or inspector with whom such application is made, or the Administrator, may require that the application be confirmed in writing.

§ 58.9 *Form of application.* Each application for grading, inspecting, or sampling a specified lot of any product shall include such information as may be required by the Administrator in regard to the product and the premises where such product is to be graded, inspected, or sampled.

§ 58.10 *Filing of application.* An application for grading, inspection, or sampling of a specified lot of any product shall be regarded as filed only when made pursuant to this part.

§ 58.11 *Granting of application.* An application may be granted (a) on fee basis when facilities and conditions are satisfactory for conduct of the grading, inspection or sampling service, and (b) on resident basis when the plant is surveyed and approved for grading, inspection or sampling service.

§ 58.12 *When application may be rejected.* An application for grading, inspection or sampling service may be rejected by the Administrator (a) whenever the applicant fails to meet the requirements of the regulations prescribing the conditions under which the service is made available; (b) whenever the product is owned by or located on the premises of a person currently denied the benefits of the act; (c) where an individual holding office or a responsible position with or having a substantial financial interest or share with the applicant is currently denied the benefits of the act or was responsible in whole or in part for the current denial of the benefits of the act to any person; (d) when he determines that the application is an attempt on the part of a person currently denied the benefits of the act to obtain grading, inspection or sampling service; (e) when he determines that the product was produced from unwholesome raw material or was produced under insanitary or otherwise unsatisfactory conditions; (f) when it is determined that the product is of illegal composition or is lacking in stability; (g) delinquent payment of fees over 60 days; or (h) non-compliance with the act or regulations in this part or instructions issued hereunder. When an application is rejected, the applicant shall be notified in writing by the area supervisor or his designated representative the reason or reasons for the rejection.

§ 58.13 *When application may be withdrawn.* An application for grading service may be withdrawn by the applicant at any time before the service is performed upon payment, by the applicant, of all expenses incurred by the Service in connection with such application.

§ 58.14 *Authority of applicant.* Proof of the authority of any person applying for any grading service may be required in the discretion of the Administrator.

§ 58.15 *Accessibility and condition of product.* (a) Each product for which grading, inspection or sampling service is requested shall be so conditioned and placed as to permit a proper determination of the class, quality, quantity, or condition of such product. The room or area where the service is to be performed shall be clean and sanitary, free from foreign odors and shall be provided with adequate lighting, ventilation and temperature control.

(b) The applicant shall be entirely responsible for furnishing sample packages that are truly representative of the class, quality, quantity and condition of the lot and each unit thereof. When there is any indication that the samples furnished are not truly representative additional samples shall be made available for verification.

§ 58.16 *Disposition of samples of graded product.* Any sample of graded product may be returned to the applicant at his request and at his expense if such request was made at the time of the application for the grading service. In the event the aforesaid request was not made at the time of application for the grading service, the sample of product may be disposed of to any recognized charitable organization or in any other manner which is approved by the Administrator.

§ 58.17 *Order of service.* Grading service shall be performed, insofar as practicable, in the order in which applications therefor are made except that precedence may be given to any such applications which are made by the United States (including, but not being limited to, any instrumentality or agency thereof) and to any application for an appeal grading. The Service, its officers and employees, shall not be liable for damages occurring through acts of commission or omission in administration of this part.

§ 58.18 *Grading certificates and sampling report forms.* Grading certificates (including appeal grading certificates and regrading certificates) and sampling report forms shall be issued on forms approved by the Administrator.

§ 58.19 *Grading certificate issuance.* Each grader and each inspector shall issue a grading certificate covering product graded. Lots of miscellaneous dairy products comprising more than one kind of product may be covered by a single grading certificate. In no case shall a grader or inspector sign any certificate covering any product not graded by him.

§ 58.20 *Disposition of grading certificates.* The original of any grading certificate issued pursuant to § 58.19, and not to exceed four copies thereof, shall, immediately upon issuance, be delivered or mailed to the applicant or person designated by him. One copy shall be filed in the office of grading serving the area in which the grading service was performed, and all other copies shall be filed in such manner as the Administrator may approve. Additional copies of any such certificate may be supplied to any interested party as provided in § 58.41.

§ 58.21 *Advance information.* Upon request of an applicant, all or part of the contents of any grading certificate issued to such applicant may be telephoned or telegraphed to him, or to any person designated by him, at applicant's expense.

APPEAL GRADING AND REGRADING

§ 58.22 *When appeal grading may be requested.* An application for an appeal grading may be made by any interested party who is dissatisfied with any determination stated in any grading certificate, if the identity of the samples, or the product, has not been lost; and such application for an appeal grading shall be made within two days following the day on which the grading was performed. Upon approval by the Administrator, the time within which an application for an appeal grading may be made may be extended.

§ 58.23 *How to obtain appeal grading.* Appeal grading may be obtained by filing a request therefor, (a) with the Administrator, (b) with the grader or inspector who issued the grading certificate with respect to which the appeal grading is requested, (c) with the immediate supervisor of such grader or inspector, or (d) with the officer in charge of any office of grading. The application for appeal grading shall state the reasons therefor and may be accompanied by a copy of the aforesaid grading certificate or any other information the applicant may have secured regarding the product, at the time of grading, from which the appeal is requested. Such application may be made orally (in person or by telephone), in writing, or by telegraph. If made orally, written confirmation may be required.

§ 58.24 *Record of filing time.* A record showing the date and hour when each such application for appeal grading is received shall be maintained in such manner as the Administrator may prescribe.

§ 58.25 *When an application for an appeal grading may be refused.* If it appears to the Administrator that the reasons for an appeal grading are frivolous or not substantial, or that the quality or condition of the products has undergone a material change since the grading from which the appeal is made, or the identical products graded cannot be made accessible for regrading, or the act or this part has not been complied with, the Administrator may refuse the applicant's request for the appeal grading; and such applicant shall be promptly notified of the reason for such refusal.

§ 58.26 *When an application for an appeal grading may be withdrawn.* An application for appeal grading may be withdrawn by the applicant at any time before the appeal grading is made upon payment, by the applicant, of all expenses incurred by the Service in connection with such application.

§ 58.27 *Order in which appeal gradings are performed.* Appeal gradings shall be performed, insofar as practicable, in the order in which applications therefor are received; and any such application may be given precedence pursuant to § 58.17.

§ 58.28 *Who shall make appeal gradings.* An appeal grading of any graded product shall be made by any grader (other than the one from whose grading the appeal is made) designated for this purpose by the Administrator; and whenever practical, such appeal grading shall be conducted jointly by two such graders.

§ 58.29 *Appeal grading certificate.* Immediately after an appeal grading has been completed, an appeal grading certificate shall be issued showing the re-

sults of such appeal grading. Such certificate shall thereupon supersede the grading certificate for the product involved and such supersedure shall be effective as of the time of issuance of the grading certificate with respect to which the appeal is made. Each appeal grading certificate shall clearly set forth the number and the date of the grading certificate which it supersedes. The provisions of § 58.18 to § 58.21, both inclusive, shall, whenever applicable, also apply to appeal grading certificates except that copies of such appeal grading certificates shall be furnished each interested party of record.

§ 58.30 *Application for regrading of a graded product.* An application for the regrading of any previously graded product may be made at any time by any interested party; and such application shall clearly indicate the reasons for requesting the regrading. The provisions of the regulations relative to grading service shall apply to regrading service.

§ 58.31 *Regrading certificate.* Immediately after a regrading has been completed, a regrading certificate shall be issued showing the results of such regrading; and such certificate shall thereupon supersede, as of the time of issuance of the regrading certificate, the grading certificate previously issued for the product involved. Each regrading certificate shall clearly set forth the number and date of the grading certificate which it supersedes. The provisions of § 58.18 to § 58.21, both inclusive, shall, whenever applicable, also apply to regrading certificates except that copies of such regrading certificates shall be furnished each interested party of record.

§ 58.32 *Superseded certificates.* When any grading certificate is superseded in accordance with this part, such certificate shall become null and void and, after the effective time of the supersedure, shall no longer represent the class, quality, quantity, or condition of the product described therein. If the original and all copies of such superseded certificate are not delivered to the person issuing the regrading or appeal grading certificate, he shall notify such persons as he considers necessary to prevent fraudulent use of the superseded certificate.

AUTHORIZATION AND LICENSING OF GRADERS, INSPECTORS, SAMPLERS, AND SUPERVISORS OF PACKAGING

§ 58.33 *Who may be authorized or licensed.* Any person possessing proper qualifications, as determined by an examination for competency, held at such time and in such manner as may be prescribed by the Administrator, may, (a) if an employee of the Department, be authorized by the Secretary, or (b) if not an employee, be licensed by the Secretary, as a grader, inspector, sampler, or supervisor of packaging for the performance of the applicable duties. Each prospective licensee, other than a State employee, shall, prior to the issuance of the license, procure and deliver to the Service a surety bond, issued by such surety as may be approved by the Administrator, in the amount of $1,000 for the proper performance of the duties of such person as a licensee under the act and this part. Each authorization, and each license, issued by the Secretary shall be countersigned by the Administrator.

§ 58.34 *Suspension or revocation of authority or license.* Pending final action by the Secretary, the Administrator may, whenever he deems such action necessary, suspend the authority or license issued to any person pursuant to this part, by giving written notice of such suspension to such person, accompanied by a statement of the reasons therefor. Within seven days after receipt of the aforesaid notice, such person may file a written appeal with the Secretary, supported by any argument or evidence such person may wish to offer as to why his authority or license should not be suspended or revoked. After the expiration of the aforesaid seven day period and consideration of such argument and evidence, the Secretary will take such action as he deems appropriate with respect to such suspension or revocation.

§ 58.35 *Cancellation of authority or license.* Upon termination of any person's services as a grader, inspector, sampler, or supervisor of packaging, he shall surrender the authority or license, issued to him pursuant to this part, for cancellation by the Administrator.

§ 58.36 *Surrender of Authority or license.* Each authority, and each license, that is suspended or revoked, or has expired, shall be surrendered by the holder thereof to his immediate superior.

FEES AND CHARGES

§ 58.37 *Payment of fees and charges.* (a) Fees and charges for any grading service shall be paid by the interested party, making the application for such grading service, in accordance with the applicable provisions of this section and § 58.38 to § 58.48, both inclusive; and, if so required by the grader, inspector, or sampler, such fees and charges shall be paid in advance.

(b) Fees and charges for any grading service performed by any grader, inspector, or sampler who is a salaried employee of the Department, shall, unless otherwise required pursuant to paragraph (c) of this section, be paid by the interested party making application for such grading service by check, draft, or money order payable to the Treasurer of the United States and remitted promptly to the Service.

(c) Fees and charges for any grading service under a cooperative agreement with any State or person shall be paid in accordance with the terms of such cooperative agreement by the interested party making application for any such grading service.

§ 58.38 *On a fee basis.* (a) Unless otherwise provided in this section, the fees to be charged and collected for any service (other than for an appeal grading) performed, in accordance with this part, on a fee basis shall be based on the applicable rates specified in § 58.43 to § 58.46, both inclusive.

(b) In the event the aforesaid applicable rates are deemed by the Administrator to be inadequate fully to reimburse the Service for all costs and other items paid or incurred by the Service in connection with such service, the fees for such service shall not be based on the rates specified in § 58.43 to § 58.46, both inclusive, but shall be based on the time required to perform such service and the travel of each grader, inspector, sampler, and supervisor of packaging at the rate of $3.60 per hour for the time actually required.

(c) If an applicant requests that grading service be performed (1) on a holiday, he may be charged a rate double the rate otherwise applicable, and (2) on a non-work day, he may be charged a rate one and one-half times the otherwise applicable rate.

(d) Charges for grading service not specifically set forth in paragraphs (a), (b) and (c) of this section including inspection for condition of product, plant surveys and other miscellaneous service shall be based on the time required to perform such service and travel of each grader, inspector, sampler or supervisor of packaging, at the rate of $3.60 per hour for the time actually required.

§ 58.39 *Fees for grading samples.* The fee to be charged for the grading of each lot of samples of any product shall be based on the actual time required to perform the service and shall be at the rate of $3.60 per hour, with a minimum charge of $1.80 for each such lot of samples.

§ 58.40 *Fees for appeal grading.* The fees to be charged for any appeal grading shall be double the fees specified in the grading certificate from which the appeal is taken: *Provided*, That the fee for any appeal grading requested by the United States, or any agency or instrumentality thereof, shall be the same as set forth in the grading certificate from which the appeal is taken. If the result of any appeal grading discloses that a material error was made in the grading appealed from, no fee shall be required.

§ 58.41 *Fees for additional copies of grading certificates.* Additional copies of any grading certificates, other than those provided for in § 58.20, may be supplied to any interested party upon payment of a fee of $1.50 for each set of five, or fewer copies.

§ 58.42 *Traveling expenses and other charges.* Charges may be made to cover the cost of traveling and other expenses incurred by the Service in connection with the performance of any grading service.

§ 58.43 *Butter, cheese and miscellaneous dairy products grading fees.* For each grading or regrading of any lot of butter, cheddar cheese, or swiss cheese, the following fees, on the basis of the net weight of such lot or the actual number of churnings of butter, vats of cheddar cheese, or wheels of swiss cheese comprising such lot, shall be applicable:

(a) When all the packages in any such lot are not individually identified by churning of butter or vat of cheddar

cheese, the following fees shall be effective:

| | |
|---|---|
| For 300 pounds or less | $1.80 |
| For 301 to 1,000 pounds, inclusive | 2.70 |
| For 1,001 to 3,000 pounds, inclusive | 3.60 |
| For 3,001 to 6,000 pounds, inclusive | 4.50 |
| For 6,001 to 10,000 pounds, inclusive | 6.50 |
| For 10,001 to 15,000 pounds, inclusive | 8.50 |
| For 15,001 to 20,000 pounds, inclusive | 10.50 |
| For each additional 10,000 pounds, or fraction thereof, in excess of 20,000 pounds | 2.50 |

(b) When all the packages in any such lot are individually identified by churning of butter or vat of cheddar cheese, the following fees shall be effective:

| | |
|---|---|
| For 3 or less churnings or vats (total weight less than 18,000 pounds) | $2.70 |
| For each additional churning or vat in excess of 3, an additional charge of | .40 |
| For any lot of butter or cheddar cheese weighing 18,000 to 25,000 pounds, inclusive, the minimum charge shall be | 8.00 |
| For any lot of butter or cheddar cheese weighing in excess of 25,000 pounds, the minimum charge shall be | 10.00 |

(c) When all the wheels of swiss cheese are individually identified by kettle of swiss cheese, the following fees shall be effective:

| | |
|---|---|
| For 3 or less wheels | $2.70 |
| For each additional wheel | .25 |

(d) Fees for grading lots of miscellaneous dairy products covered by a single grading certificate shall be based on the actual time required to perform the service and shall be at the rate of $3.60 per hour, with a minimum charge of $1.80.

§ 58.44 *Milk sampling fees.* (a) For each sampling of any lot of dry milk, the following fees shall be applicable:

| | |
|---|---|
| For 1,500 pounds or less | $2.70 |
| For 1,501 to 3,000 pounds, inclusive | 3.60 |
| For 3,001 to 6,000 pounds, inclusive | 4.50 |
| For 6,001 to 10,000 pounds, inclusive | 6.00 |
| For each additional 10,000 pounds, or fraction thereof, in excess of 10,000 pounds | 2.00 |

(b) For each lot of evaporated or condensed milk, the following fees shall be applicable:

| | |
|---|---|
| For 50 packages or less | $2.70 |
| For 51 to 200 packages, inclusive | 3.60 |
| For 201 to 400 packages, inclusive | 4.50 |
| For 401 to 600 packages, inclusive | 6.00 |
| For each additional 600 packages, or fraction thereof, in excess of 600 packages | 2.00 |

§ 58.45 *Fees for laboratory analyses.* For each of the following laboratory analyses, the fee referable thereto shall be applicable except as otherwise provided in paragraph (h) of this section.

(a) *Dry milk, dry whey.*

| | |
|---|---|
| Scorched particles | $0.50 |
| Moisture | 1.50 |
| Fat | 2.00 |
| Solubility | .50 |
| Bacteriological plate count | 1.50 |
| Titratable acidity | .50 |
| Flavor, color | .50 |
| Alkalinity of ash | 2.00 |
| E. coli (presumptive) | 1.80 |
| Coliform (presumptive test solid media) | 1.50 |
| Oxygen | $2.00 |
| Whey protein test, single sample | 1.50 |
| Whey protein test (for each additional sample in the same shipment) | .75 |
| Iron | 5.50 |
| Copper | 5.50 |
| Bacteriological direct count | 1.50 |

(b) *Evaporated milk.*

| | |
|---|---|
| Solids | $1.50 |
| Fat | 2.00 |
| Flavor, color body | .75 |
| Net weight | .50 |
| Sediment | .75 |

(c) *Sweetened condensed milk.*

| | |
|---|---|
| Solids | $1.50 |
| Fat | 2.00 |
| Sugar | 3.50 |
| Sediment | .75 |
| Bacteriological plate count | 1.50 |
| Yeast and mold count | 1.50 |
| E. coli count (presumptive) | 1.80 |
| Coliform (presumptive test solid media) | 1.50 |
| Net weight | .50 |
| Flavor, color, body | .75 |
| Viscosity | .75 |

(d) *Natural cheese.*

| | |
|---|---|
| Moisture | $2.00 |
| Moisture in duplicate | 3.00 |
| Moisture in duplicate and fat (dry basis) complete | 5.00 |
| Fat (dry basis) single sample | 4.00 |
| Fat (dry basis) for each additional sample in the same shipment | 3.00 |

(e) *Process cheese.*

| | |
|---|---|
| Moisture | $2.00 |
| Moisture and fat (dry basis) complete | 4.00 |

(f) *Butter oil (milk fat).*

| | |
|---|---|
| Moisture | $1.50 |
| Fat | 2.00 |

(g) *Butter.*

| | |
|---|---|
| Salt | $0.50 |
| Moisture | 1.50 |
| Fat | 2.00 |
| Complete Kohman analysis, single sample | 3.50 |
| Complete Kohman analysis (for each additional sample in same shipment) | 2.50 |

(h) *Bacteriological analyses and other specified determinations with respect to individual tests for one factor.*

| | |
|---|---|
| Bacteriological plate count | $1.75 |
| Bacteriological direct count | 1.50 |
| E. coli count (presumptive test solid media) | 2.00 |
| Coliform (presumptive) | 1.80 |
| Yeast and mold count | 1.50 |
| Sediment | 1.00 |
| pH determination | .75 |
| Flavor, color, body | 1.00 |
| Scorched particles | 1.00 |
| Extraneous matter | 2.00 |
| Lactose | 5.00 |
| Iron | 5.50 |
| Copper | 5.50 |
| Protein (Kjeldahl) | 3.00 |
| Plant survey "line" samples, based on time required to perform such services, per hour | 3.60 |
| Phosphatase test | 1.00 |
| Storch test | 1.00 |

(i) *Ice cream.*

| | |
|---|---|
| Fat | $2.00 |
| Total solids | 1.50 |
| Bacteriological plate count | 1.50 |
| Coliform (presumptive) | 1.50 |
| Net weight | .50 |

(j) *Fluid milk.*

| | |
|---|---|
| Fat (Babcock) | $1.00 |
| Milk solids not fat | 1.50 |
| Bacteriological plate count | 1.50 |
| Bacteriological direct count | 1.50 |
| Cryoscope test for added water | 1.50 |
| Coliform (presumptive) | 1.50 |

§ 58.46 *Additional charges.* With respect to any grading service performed in a freight or express car or any other place where the entire lot of the product is not readily accessible to the grader, inspector or sampler, if the time required for the performance of such service is greater than would otherwise be required if the entire lot were readily accessible, as aforesaid, a fee of $4.00 shall be charged in addition to the applicable rates specified in § 58.43 to §58.45, both inclusive.

§ 58.47 *On a contract basis.* Fees to be charged and collected for any service, other than for an appeal grading, on a contract basis, shall be such as are provided in such contract. The fees to be charged for any appeal grading shall be as provided in § 58.38 to § 58.45, both inclusive.

§ 58.48 *Fees for grading service performed under cooperative agreement.* The fees to be charged and collected for any service performed under cooperative agreement shall be those provided for by such agreement.

MARKING, BRANDING, AND IDENTIFYING PRODUCT

§ 58.49 *Authority to use official identification.* Whenever the Administrator determines that the granting of authority to any person to package any product, graded pursuant to this part, and to use official identification, pursuant to § 58.49 to § 58.57, both inclusive, will not be inconsistent with the act and this part, he may authorize such use of official identification. Any application for such authority shall be submitted to the Administrator in such form as he may require.

§ 58.50 *Approval and form of official identification.* (a) Any grade label, inspection mark, or packaging material which is to be used as official identification shall be used only in such manner as the Administrator may prescribe; and such label, inspection mark, and packaging material shall be of such form and contain such information as the Administrator may require. No grade label, inspection mark, or packaging material may be used in the identification of any graded or inspected product unless finished copies or samples of such grade label, inspection mark, and packaging material have been approved by the Administrator.

(b) Inspection or grade mark permitted to be used to officially identify packages containing dairy products which are inspected or graded pursuant to this part shall be contained in a shield in the form and design indicated in figures 1, 2, 3 and 4 of this section or such other form or design as may be approved by the Administrator.


FIGURE 1.


FIGURE 2.


FIGURE 3.


FIGURE 4.

Design illustrated in figure 1 is used for graded product under USDA inspection. Designs illustrated in figures 2 and 3 are used for graded products processed and packed under USDA quality control service. Design illustrated in figure 4 is used for inspected product (when U. S. standards for grades not established) processed and packed under USDA quality control service. The grade or inspection identification shall be printed on the carton, or on the wrapper, or on both, and preferably on one of the main panels of the carton or wrapper. The shield identification shall be not less than ¾ inch by ¾ inch in size, and preferably one inch by one inch on one-pound cartons or wrappers.

(c) Labelling and official identification under this part shall be limited to U. S. Grade B or higher, or to an equivalent standard of quality for U. S. name grades or numerical score grades or when U. S. Standards for grades of a product have not been established.

§ 58.51 *Information required on official identification label.* Each grade or inspection label which is to be used as official identification shall conspicuously indicate the U. S. grade of the product it identifies and appropriate terminology if manufactured or processed under inspection. It shall also include the appropriate phrase: "Officially graded," "Officially inspected," "Federal-State graded," or "Government graded." When required by the Administrator, the grade or inspection label shall also include all or any portion of the information set forth in paragraphs (a) and (b) of this section.

(a) The grade identification label on butter packaging material shall be stamped or perforated with the date of grading and the number of the grading certificate issued on the product.

(b) The grade or inspection label on packaging material for dairy products other than butter shall be stamped or perforated with a code number to indicate lot and date packed.

(c) With respect to paragraphs (a) and (b) of this section, the date of grading or date of inspection may be shown in form of a code provided such code is made available to and approved by the Administrator.

§ 58.52 *Time limit for packaging graded butter, natural cheese or dry milk solids with grade or other official identification label.* Any lot of butter which is graded for packaging with grade or other official identification shall be packaged within ten days immediately following the date of grading and any lot of natural cheese or dry milk shall be packaged within 30 days immediately following date of grading provided the product is properly stored during the ten or thirty day period. If the product is moved to another location a regrading or a reinspection shall be required.

PREREQUISITES TO PACKAGING PRODUCTS WITH GRADE IDENTIFICATION LABELS

§ 58.53 *Supervisor of packaging required.* The official identification of any graded or inspected product, as provided in §§ 58.50 to 58.57, both inclusive, shall be done only under the supervision of a grader, inspector, or supervisor of packaging. The authority to use grade or inspection identification labels may be granted by the Administrator only to applicants who utilize the services of a supervisor of packaging in accordance with this part. The supervisor of packaging shall have jurisdiction over the use and handling of all packaging material bearing any official identification.

§ 58.54 *Packing and packaging room and equipment shall be clean and sanitary.* Each applicant who is granted the authority to package any product with a grade identification label and who operates, for such purpose, a printing and packaging room, shall maintain the room and the equipment therein in a clean and sanitary condition and, in addition, in accordance with the instructions of the Administrator.

§ 58.55 *Facilities for incubating butter samples required.* Each applicant granted the authority, as aforesaid, to package graded butter with grade identification labels shall provide and maintain a cabinet of suitable construction, equipped with temperature control, for the purpose of incubating samples of graded butter. Suitable facilities for the purpose of cleaning and sterilizing the equipment used in performing such incubation also shall be provided by such applicant.

§ 58.56 *Incubation of butter samples to determine keeping quality.* (a) Samples of butter may be taken by a grader, pursuant to the instructions of the Administrator, from any lot of butter which is submitted for grading and packaging with grade identification labels, for the purpose of determining, by subsequent examination, whether such butter possesses satisfactory keeping quality, as determined by the grader in accordance with such standards as the Administrator may prescribe.

(b) Samples of butter may be taken by a grader for keeping quality tests pursuant to the instructions of the Administrator, from any lot of butter submitted for grading prior to issuance of the grading certificate.

§ 58.57 *Butter of known unsatisfactory keeping quality shall not be eligible for packaging with grade identification labels.* (a) Any butter produced in a creamery whose production of butter, within 30 days prior to current grading, has shown unsatisfactory keeping quality, as evidenced by the keeping quality test pursuant to § 58.56, shall not be packaged with any grade identification label until it is determined by the grader, that such butter possesses satisfactory keeping quality.

(b) Any manufacturing or processing plants supplying product, directly or indirectly, for packaging with official identification shall be subject to survey and inspection. Product shall not be eligible for grading and official identification if processed in a plant which, on inspection, shows insanitary or otherwise unsatisfactory operating conditions.

VIOLATIONS

§ 58.58 *Debarment of service.* (a) The following acts or practices, or the causing thereof, may be deemed sufficient cause for the debarment, by the Administrator, of any person, including any agents, officers, subsidiaries, or affiliates of such person, from any or all benefits of the act for a specified period after notice and opportunity for hearing has been accorded him.

(1) *Fraud or misrepresentation.* Any wilful misrepresentation or deceptive or fraudulent practice or act found to be made or committed by any person in connection with:

(i) The making or filing of any application for any grading service, inspection service, or sampling service, appeal, or regrading service;

(ii) The making of the product accessible for grading, inspection, or sampling;

(iii) The making, issuing or using or attempting to issue or use any grading certificate or inspection certificate issued pursuant to the regulations in this part or the use of any official stamp, label or identification;

(iv) The use of the terms, "United States," or "U. S.," "Officially graded," "Officially inspected," "Federal-State graded," or "Government graded," or terms of similar import in the labeling or advertising of any product without stating in conjunction therewith the official U. S. grade of the product; or

(v) The use of any of the aforesaid terms or an official stamp, label, or identification in the labeling or advertising of any product that has not been graded pursuant to this part.

(2) *Use of facsimile form.* Using or attempting to use a form which simulates in whole or in part any official identification for the purpose of purporting to evidence the U. S. grade of any product; or the unauthorized use of a facsimile form which simulates in whole or in part any official grading or inspection certificate, stamp, label, or other identification for the purpose of purporting to evidence a grade or other official inspection mark; and

(3) *Mislabeling.* The use of any words, numerals, letters, or facsimile form which simulates in whole or in part any identification purporting to be a grade when such product does not comply with any recognized standards in general use for such grade, and such activity may be deemed sufficient cause

for debarring such person from any or all benefits of the act.

(4) *Wilful violation of the regulations.* Wilful violation of the regulations in this part or the act, or the instructions or specifications issued by the Administrator.

(5) *Interfering with a grader, inspector, or sampler.* Any interference with or obstruction or any attempted interference or obstruction of any grader, inspector, or sampler in the performance of his duties by intimidation, threat, bribery, assault, or any other improper means.

(b) Whenever the Administrator has reason to believe that any person, or his employee, agent, or representative has wilfully, flagrantly or repeatedly committed any of the acts or practices specified in paragraph (a) of this section, he may without hearing direct that the benefits of the act be denied such person, including any agents, officers, subsidiaries or affiliates of such person, pending investigation and hearing and shall give notice thereof by registered mail. A written petition for reconsideration of such interim denial may be filed with the Administrator by any person so denied the benefits of the act if postmarked or delivered within 10 days after notice of the interim denial. Such petition shall state specifically the errors alleged to have been made by the Administrator in denying the benefits of the act pending investigation and hearing. Within 20 days following the receipt of such a petition for reconsideration, the Administrator shall reinstate the benefits of the act or notify the petitioner by registered mail of the reasons for continued interim denial.

MISCELLANEOUS

§ 58.59 *Political activity.* All graders, inspectors, and samplers are forbidden during the period of their respective appointments or licenses, to take an active part in political management or in political campaigns. Political activities in city, county, State, or national elections, whether primary or regular, or in behalf of any party or candidate, or any measure to be voted upon, is prohibited. This applies to all appointees, including, but not being limited to, temporary and cooperative employees and employees on leave of absence with or without pay. Wilful violation of this section will constitute grounds for dismissal in the case of appointees and revocation of licenses in the case of licensees.

§ 58.60 *Report of violations.* Each grader, inspector, sampler, and supervisor of packaging shall report, in the manner prescribed by the Administrator, all violations and noncompliances under the act and this part of which such grader, inspector, sampler, or supervisor of packaging has knowledge.

§ 58.61 *Publications.* Publications under the act and this part shall be made in the FEDERAL REGISTER, the Service and Regulatory Announcements of the Department, and such other media as the Administrator may approve for the purpose.

§ 58.62 *Other applicable regulations.* Compliance with the regulations in this part shall not excuse failure to comply with any other Federal, or any State, or municipal applicable laws or regulations.

§ 58.63 *Identification.* Each grader, inspector, sampler, and supervisor of packaging shall have in his possession at all times, and present upon request, while on duty, the means of identification furnished by the Department to such person.

## SUBPART B—MINIMUM SPECIFICATIONS FOR APPROVED PLANTS MANUFACTURING, PROCESSING, AND PACKAGING DAIRY PRODUCTS UNDER UNITED STATES DEPARTMENT OF AGRICULTURE INSPECTION

DEFINITIONS

§ 58.101 *Approved laboratory.* An "approved laboratory" is one in which the entire facilities and equipment have been approved by the Administrator as being adequate to perform the necessary official tests in accordance with the rules and regulations in this part.

§ 58.102 *Approved plant.* "Approved plant" means one or more adjacent buildings, or parts thereof, comprising a single plant at one location in which the facilities and methods of operation therein have been approved by the Administrator as suitable and adequate for operation under inspection or grading service and in which inspection or grading is carried on in accordance with the regulations in this part.

§ 58.103 *Bactericidal treatment.* "Bactericidal treatment" means subjection to an acceptable sanitizing agent.

§ 58.104 *Cream.* "Cream" means that portion of milk, which is produced by healthy cows located in modified tuberculosis-free areas or from cows in herds fully accredited as tuberculosis-free by the United States Department of Agriculture, and which rises to the surface on standing or is separated by centrifugal force and contains not less than eighteen percent of milk fat.

§ 58.105 *Dairy products.* "Dairy products" means butter, cheese (whether natural or processed), milk, cream, milk products (whether dried, evaporated, stabilized or condensed), ice cream, dry whey, dry buttermilk, and such other perishable dairy products as the Secretary may hereafter designate. Such term shall also include any food product which is prepared or manufactured from any of the aforesaid products if such products constitute at least 50 percent, by weight, of all the ingredients used in the preparation or manufacture of such food product. Such food product shall not contain any fats except milk fats and those fats inherent to the food product graded.

§ 58.106 *Grader.* "Grader" means any employee of the Department authorized by the Secretary, or any other person to whom a license has been issued by the Secretary, to investigate and certify, in accordance with the act and this part, to shippers of products and other interested parties the class, quality, quantity, and condition of such products.

§ 58.107 *Inspector.* "Inspector" means any employee of the Department authorized by the Secretary, or any other person to whom a license has been issued by the Secretary, to inspect and certify quality, quantity, and condition of products, supervise the operation in an approved plant and perform plant surveys.

§ 58.108 *Milk.* "Milk" means the whole lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows located in modified tuberculosis-free areas or from cows in herds fully accredited as tuberculosis-free by the United States Department of Agriculture.

§ 58.109 *Rules and regulations.* The term "rules and regulations" contained in Subpart A of this part; and all other terms which are used in this subpart shall have the meaning applicable to such terms as defined in said rules and regulations.

§ 58.110 *USDA.* The term "USDA" means the United States Department of Agriculture.

PURPOSE

§ 58.120 *Approved plants operating under USDA inspection.* (a) The minimum specifications established in this subpart provide the basis for a quality improvement program which may be effectively carried forward through official inspection and grading service. Adoption of certain sound practices at dairy plants should significantly aid operators to more consistently manufacture uniform high-quality stable dairy products. Dairy products processed and packaged in an approved plant shall be graded and/or inspected and may be identified with official inspection and/or grade labels. Such standardized dairy products properly labeled and merchandised should encourage greater consumer acceptance and use of dairy products.

(b) This USDA inspection service is provided to dairy plants on a voluntary basis. The operator of any dairy plant desiring to have such plant qualified as an approved plant under USDA inspection service may request a survey of such plant, premises, equipment, facilities, and raw material to determine whether they are adequate to permit plant operation in accordance with the minimum specifications contained in this subpart. The cost of this survey shall be borne by the applicant. The cost of the inspection service, after inauguration of the program, includes the salary of an inspector(s) or grader(s) plus a prescribed administrative charge.

APPROVED PLANTS

§ 58.122 *Survey and approval.* (a) Prior to the inauguration of USDA inspection and grading service in a plant, a designated representative of the Administrator shall make a survey and inspection of the plant, premises, and raw material, including a general review of the source of supply, volume of raw material processed daily and facilities for handling the raw material at the initial receiving point and the plant, to determine whether the facilities, equipment, method of operation, and raw material being received are adequate and suitable

for grading service in accordance with the provisions of this part and such further specifications which may hereafter be issued with respect to minimum requirements, facilities, operating methods and procedures, raw materials, and sanitation in the plant and which are in effect at the time of the aforesaid survey and inspection.

(b) A plant may be designated as an "approved plant" for inspection and grading service only upon compliance with the requirements of this part, and at such time as the management is prepared and has agreed to operate the plant in accordance therewith.

(c) The cost of performing a plant survey shall be borne by the applicant requesting such survey.

§ 58.123 *Suspension of plant approval.* Any plant approval may be suspended for (a) failure to maintain plant and equipment in a sanitary and satisfactory operating condition, (b) the use of unwholesome raw material or use of operating procedures which are not in accordance with the provisions of this part, (c) failure to process or manufacture stable product, (d) failure to maintain legal composition of the finished product, or (e) major alterations of buildings, facilities, or equipment, without prior approval by the Administrator.

PREMISES, PLANT, FACILITIES, EQUIPMENT, AND UTENSILS

§ 58.127 *Premises.* (a) The premises shall be kept in a clean and orderly condition, and should be free from strong or foul odors, smoke-laden or excessive air pollution. Dust in driveways and immediate plant area should be kept to a minimum.

(b) The outside surroundings shall be also free from refuse, rubbish, and waste materials to prevent harborage of rodents, insects, and other vermin.

(c) A suitable drainage system shall be provided to allow rapid drainage of all water from plant buildings and surface water around the plant and on the premises, and all such water shall be disposed of in such a manner as to prevent a nuisance or health hazard.

§ 58.128 *Building.* The building or buildings shall be of sound construction and kept in good repair to prevent the entrance or harboring of insects, rodents, vermin, dogs, and cats. All pipe openings shall be completely cemented or provided with tight metal collars.

(a) *Outside doors, windows, openings, etc.* All openings to the outer air, including doors, windows, skylights, and transoms shall be effectively protected or screened against the entrance of flies and other insects, rodents, dust, and dirt. All outside doors opening into processing rooms shall open outward and be constructed of metal or the bottom edge shall be flashed and edged with sheet metal to a height of six inches. All doors and windows shall be kept clean and in good repair. Outside conveyor openings and other special-type outside openings shall be effectively protected at all times against the entrance of flies and rodents by the use of doors, screens, flaps, fans, or tunnels.

(b) *Walls, ceilings, partitions and posts.* The walls, ceilings, partitions, and posts of rooms in which milk or milk products are processed, packaged, or handled, or in which utensils are washed and stored, shall be finished in suitable light color with smooth washable concrete, tile, cement-plaster, or other easily cleaned material which is substantially impervious to moisture. They shall be kept clean and refinished as often as necessary to maintain them in good repair.

(c) *Floors.* The floors of all rooms in which milk and milk products are processed or packaged or in which utensils are washed shall be constructed of concrete, or of tile laid closely together with impervious joint material, or of other equally impervious and easily cleaned material. They shall be smooth, kept in good repair, sloped so that there will be no pools of standing water after flushing and the drains shall be equipped with traps properly constructed and kept in good repair to avoid foul odors therefrom. The plumbing shall be so installed as to prevent any back-up of sewage into drain line and to floor of plant.

(d) *Lighting and ventilation.* There shall be ample light, natural or artificial or both, of good quality and well distributed, and adequate ventilation for all rooms and compartments to permit maintenance of sanitary conditions. All rooms where milk or milk products are processed, packaged, or handled, or where utensils and/or equipment are washed should have at least 10 to 30 foot-candles of light intensity on all working surfaces; at least 30 to 50 foot-candles of light intensity in areas where dairy products are examined for condition and quality; and at least 5 foot-candles of light in all other rooms, when measured from a distance of 30 inches above the floor. Light bulbs and fluorescent tubage shall be protected against breakage where necessary. All rooms shall be adequately ventilated to minimize or eliminate objectionable odors and moisture condensation. Exhaust fans, vents, and hoods shall be provided to supplement windows and doors where and when needed.

(e) *Rooms and compartments.* Each room and each compartment in which any raw material, packaging and ingredient supplies, or finished products are handled, processed, or stored shall be so designed and constructed as to assure processing and operating conditions of a clean and orderly character, free from objectionable odors and vapors, and maintained accordingly. Rooms for receiving milk and cream should be separated from processing rooms. Each cold storage room shall possess sufficient and proper refrigeration to adequately protect the quality and condition of the products stored.

(1) *Coolers and freezers.* The coolers and freezers shall be of adequate size and equipped with facilities for proper temperature and humidity conditions consistent with the most desirable commercial practices for the applicable product. Coolers and freezers shall be kept clean, dry, orderly, free from insects, rodents, and mold and maintained in good repair. They shall be adequately lighted and proper circulation of air shall be maintained at all times. The floors, walls, and ceilings shall be constructed of impervious material to permit thorough cleaning.

(2) *Cheddar cheese drying room.* The cheddar cheese drying room shall be sufficiently large to permit holding of cheese prior to waxing for sufficient time to provide a smooth thoroughly dry surface—generally 48 to 72 hours is required. The drying room shall be kept clean and free from mold and shall be equipped with facilities for proper air circulation, control of temperature and relative humidity. There shall be ample shelving, properly spaced, and the shelves so constructed to permit easy cleaning. The shelves shall be kept clean and dry.

(3) *Dry storage (product).* The storage rooms for the dry storage of product shall be adequate in size, kept clean, dry, orderly, free from insects and mold and maintained in good repair. They shall be adequately lighted and ventilated. Control of humidity and temperature shall be maintained at all times consistent with good commercial practices which will not impair the quality of the finished product.

(4) *Supply room.* The supply rooms used for the purpose of storing packaging materials, containers, and miscellaneous ingredients shall be kept clean, dry, orderly, free from insects, rodents and mold, and maintained in good repair. Such items stored therein shall be adequately protected from dust, dirt, or other extraneous matter and so arranged as to permit cleaning, inspection, and spraying. The rooms shall be adequately lighted and ventilated.

(5) *Boiler, compressor, and tool rooms.* The boiler and tool rooms shall be separated from other rooms where milk and milk products are processed, manufactured, packaged, handled, or stored. The rooms shall be adequately lighted and ventilated. Ammonia compressors should be so located as to prevent any ammonia leakage from damaging milk or milk products.

(6) *Toilet and dressing rooms.* Adequate toilet and dressing room facilities shall be conveniently located but shall not open directly into any room in which milk, milk products, or ingredients are processed, packaged or stored. The toilet rooms shall be well lighted and ventilated by openings to the outer air. The toilet rooms and fixtures shall be kept clean and in good repair. The doors of all toilet rooms shall be self-closing. All employees shall be furnished with a locker or other suitable facility and the dressing rooms shall be kept clean and orderly. A durable, legible sign or signs shall be posted conspicuously in each toilet or dressing room directing employees to wash their hands before returning to work.

(7) *Grading room.* A separate grading room or designated area shall be provided for the inspection and grading of finished products. The grading room or area shall be suitably located, sufficient in size, well lighted, ventilated and the temperature range should preferably be between 60 and 80° F. and shall not be

below 50° F. It shall be kept clean and dry, free from foreign odors and reasonably free from disturbing elements which would interfere with proper concentration by the grader. The grading room or area shall be equipped with a table or desk and facilities for washing hands.

(8) *Inspector's office.* An office shall be provided for official purposes. The room shall be conveniently located, adequate in size, and equipped with desk, storage supply cabinet, and clothes locker. It shall be well lighted, ventilated, heated, and custodial service furnished.

(9) *Laboratory.* (i) An adequate laboratory shall be maintained and properly staffed with trained and qualified personnel for control and analytical purposes. It shall be located reasonably close to the processing activity in a well-lighted and ventilated room of sufficient size to permit proper performance of the tests necessary in evaluating the raw and finished products. An approved central control laboratory serving several plants will be acceptable if conveniently located and samples and results of tests can be transmitted without undue delay.

(ii) Adequate equipment and facilities shall be provided for performing the required tests as determined by the nature and variety of dairy products processed. If the laboratory is to qualify as an "approved laboratory" it shall meet the requirements as set forth in § 58.101.

§ 58.129 *Facilities*—(a) *Water supply.* (1) There shall be an ample supply of both hot and cold water; and the water shall be of safe and sanitary quality with adequate facilities for its proper distribution throughout the plant and protection against contamination and pollution. Bacteriological examination should be made of the water supply at least twice a year, or as often as necessary, to determine purity and suitability for use in processing or manufacturing of dairy products. Such tests shall be made by a USDA or State agency laboratory or other approved laboratory and the results shall be kept on file at the plant for examination by the inspector.

(2) The location, construction and operation of the well shall comply with applicable local or State regulations.

(b) *Drinking-water facilities.* Drinking-water facilities of a sanitary type shall be provided in the plant and so located as to be convenient for employee use.

(c) *Hand-washing facilities.* Convenient hand-washing facilities shall be provided, including hot and cold running water, soap, or other detergents, and approved sanitary towels. Such accommodations shall be located in or adjacent to toilet and dressing rooms and also at such other places in the plant as may be essential to the cleanliness of all personnel handling products. Self-closing metal containers shall be provided for used towels and other wastes. Vats for washing equipment shall not be deemed satisfactory as hand-washing facilities for personnel.

(d) *Disposal of wastes.* Dairy waste shall be properly disposed of from the plant and premises. The sewage system shall have sufficient slope and capacity to readily remove all waste from the various processing operations. Containers used for the collection and holding of wastes, in the processing rooms, shall be kept covered or be of the self-closing type. Outside trash containers shall be constructed of metal and kept covered with tight-fitting lids and placed on a concrete slab or on a rack which is at least 12 inches above the ground. Solid wastes shall be disposed of daily and the containers cleaned before reusage.

§ 58.132 *Equipment and utensils*—(a) *Construction, repair and installation of equipment and utensils.* The equipment and utensils, including sanitary pumps, piping, fittings and connections, coming in contact with raw material and product shall be made of stainless steel. Other non-corrosive material which will not adversely affect the product also may be approved. Churns of wood construction may be temporarily approved if the wood is in sound condition. All equipment, utensils and piping shall be installed so as to be easily accessible for cleaning and shall be kept in good repair and free from cracks and corroded surfaces. The equipment, where applicable, should be set out approximately 24 inches from any wall and spaced approximately 24 inches between pieces of equipment which measure more than 48 inches on the parallel sides. Cleaned-in-place sanitary piping properly constructed of suitable material and properly installed will be acceptable.

(b) *New equipment and replacements.* New equipment and replacements where applicable shall meet the 3A Standards formulated by the International Association of Milk and Food Sanitarians, United States Public Health Service, and the Dairy Industry Committee. If 3A specifications are not available, such equipment and replacements shall be approved by the Administrator.

(c) *Contract specifications.* Where contract specifications specifically require stainless steel equipment and utensils in the processing, manufacturing or repackaging of any dairy product such specifications shall take precedence and govern the operation.

(d) *High temperature short time pasteurizers.* An approved automatic flow diversion valve and holding tube or its equivalent, if not a part of the existing equipment, should be installed on all HTST pasteurization equipment, including vacuum type pasteurizers, to assure complete pasteurization. When vacuum type pasteurizers are used the steam shall be conducted through a steam strainer and a steam purifier equipped with a steam trap. Such pasteurizing facilities shall yield a negative phosphatase test on milk or cream.

(e) *Thermometers and recorders*—(1) *Indicating thermometers.* (i) Long stem indicating thermometers which are accurate within 0.5° F. plus or minus for the applicable temperature range shall be provided for the purpose of checking temperatures of pasteurization and/or cooling of products in vats and for checking the accuracy of recording thermometers.

(ii) Short stem indicating thermometers which are accurate within 0.5° F. plus or minus for the applicable temperature range shall be installed in the proper stationary position in all HTST pasteurizers and all storage tanks where temperature readings are required.

(iii) Air-space indicating thermometers, where applicable, which are accurate within 1.0° F. plus or minus for the proper temperature range shall also be installed above the surface of the products pasteurized in vats, to make certain that the temperature of the foam and/or air above the products pasteurized also received the required minimum temperature treatment.

(2) *Recording thermometers.* Recording thermometers which are accurate within 1.0° F. plus or minus (2.0° F. at high temperatures) for the applicable temperature range shall be used on all vats or HTST equipment used for pasteurizing any milk or milk products to record the temperature and time held. Other recorders may be necessary where a record of temperature or time of cooling and holding is of significant importance. For more detailed specifications as to type, accuracy of installation of thermometers or recorders, the specifications as outlined by the United States Public Health Service Milk Ordnance and Code shall apply.

(f) *Heavy-duty vacuum cleaner.* Each plant should be equipped with a heavy-duty industrial vacuum cleaner and regular schedules established for thoroughly vacuuming applicable equipment and areas in the plant. The material picked up by vacuum cleaners shall be disposed of promptly.

PERSONNEL, CLEANLINESS AND HEALTH

§ 58.135 *Cleanliness.* All employees shall wash their hands before beginning work and upon returning to work after using toilet facilities, eating, smoking, or otherwise soiling their hands. They shall keep their hands clean and follow good hygienic practices while on duty. Expectorating or use of tobacco in any form, shall be prohibited in each room and each compartment, including the grading room or area, where any unpacked or exposed dairy products are prepared, processed, or otherwise handled. Clean, white, or light-colored washable outer garments, and caps (paper caps or hair nets acceptable) shall be worn by all persons engaged in receiving, testing, processing, or packaging any dairy products.

§ 58.136 *Health.* No person afflicted with any communicable disease (including, but not being limited to, tuberculosis) shall be permitted in any room or compartment where dairy products are prepared, processed, or otherwise handled. No person who has a discharging or infected wound, sore, or lesion on hands, arms, or other exposed portions of the body, shall work in any dairy processing rooms, or in any capacity resulting in contact with dairy products. All plant employees shall have a medical and physical examination by a registered physician or by the local department of health and each new employee should be examined and furnish a satisfactory

medical certificate prior to starting work. Thereafter, every employee whose work brings him in contact with the processing or handling of milk, milk products, containers, or equipment should have a medical and physical examination at least once each 24 months. Employees returning to work following illness from communicable diseases shall have a certification from the attending physician to establish proof of complete recovery. A medical certificate for each employee should be on file at the plant office.

SPECIFICATIONS FOR RAW MILK AND FARM SEPARATED CREAM

§ 58.142 *Transportation and protection of raw material while in transit—*(a) *Milk and cream cans.* The milk and cream cans used in transporting milk or cream from farm to plant shall be of such construction as to be easily cleaned and kept in good repair. Covers providing adequate protection to the product shall be used. Inspection, repair, or replacement of cans and lids shall be adequate to substantially eliminate the use of cans and lids showing open seams, cracks, rust condition, milkstone or any unsanitary condition.

(b) *Bulk farm tanks.* All bulk farm tanks shall meet 3A Standards for construction at the time of installation and shall be installed in accordance with all local and state regulations. The tanks shall be designed and equipped with refrigeration so as to permit the cooling of the milk to 40° F. or lower within two hours and maintained below 45° F. until picked up. The milk shall be transferred from tank to truck through stainless steel piping or approved hose under sanitary conditions which will not detract from the established quality of the milk in the tank.

(c) *Transporting raw material.* All vehicles used for the transportation of raw material shall be constructed and operated to protect the product from extreme temperatures, dust, or other adverse conditions. Facilities shall be provided for adequate washing and sanitizing of tanks, piping, and accessories, at central locations, or at all plants receiving or shipping milk or milk products in tanks.

§ 58.143 *Specifications for raw milk.* The inspection of the raw milk for manufacturing or processing into dairy products under this part shall be based on the organoleptic examination and quality control tests for sediment content and bacterial estimate, as set forth in paragraphs (a), (b), and (c) of this section, at such time and place as is applicable for the tests performed.

(a) *Organoleptic examination.* All raw milk delivered at the approved plant shall be identified as to the producer, seller, or shipper from whom received. Each can or farm tank of milk shall be examined for physical characteristics, off-flavors, or off-odors, including those associated with developed acidity. The quality of the raw milk shall be wholesome and characteristic of normal milk. The flavor and odor of the raw milk shall be fresh and sweet and practically free from off-flavors or off-odors; however, normal feed flavors may be present. Any raw milk that shows an abnormal condition (including, but not being limited to curdled, ropy, clotted, bloody, or contains extraneous matter), or which shows significant bacterial deterioration shall be rejected to the producer, seller, or shipper and shall not be used in the processing or manufacturing of dairy products.

(b) *Sediment content classification.* (1) For the purpose of quality control and establishing a rejection level of the milk to the producer the following classifications of the milk for sediment content shall be applicable:

Sediment (off-the-bottom method):
Class 1—USDA Sediment Standard (not to exceed) 0.50 mg.
Class 2—USDA Sediment Standard (not to exceed) 1.00 mg.
Class 3—USDA Sediment Standard (not to exceed) 2.50 mg.

(2) At least twice each month, at irregular intervals, one can of milk from each producer shall be selected at random and tested for sediment content by the "off-the-bottom" method of sediment testing as set forth in the latest edition of "Standard Methods for the Examination of Dairy Products" published by the American Public Health Association, 1790 Broadway, New York, New York. If the sediment disc on the can of milk selected at random is classified Class 3 (2.50 mg.) or more, as determined on the basis of the United States Sediment Standards for Milk and Milk Products (Subpart T of this part), all cans of milk in the shipment shall be tested for sediment content. In the case of milk held in bulk farm tanks a representative sample shall be taken by an acceptable and approved method for sediment testing, which will yield results comparable to the "off-the-bottom" method of sediment testing for individual cans, and properly classified in accordance with the aforementioned United States Sediment Standards for Milk and Milk Products.

(c) *Bacterial estimate classification.* (1) For the purpose of quality improvement and establishing a quality pattern for producers the following classification of the milk for bacterial estimate shall be applicable:

| Bacterial estimate classification | Direct microscopic (clump) count | Methylene blue test, mixed sample not decolorized in— | Resazurin test, no color change beyond color represented by— |
|---|---|---|---|
| Class 1 | 200,000 per milliliter | 5½ hours | P-7/4 in 2¾ hours. |
| Class 2 | 3,000,000 per milliliter | 2½ hours | P-7/4 in 1¼ hours. |
| Class 3 | 10,000,000 per milliliter | 1 hour | P-7/4 in ¾ hour. |

(2) At least twice each month a bacterial estimate shall be made on a mixed sample of each producer's milk by the methylene blue test, the resazurin test, the direct microscopic (clump) count or its equivalent as set forth in the latest edition of "Standard Methods for the Examination of Dairy Products," published by the American Public Health Association, 1790 Broadway, New York, New York.

(3) Weekly rechecks should be made on Class 3 milk until the milk has improved to Class 2 or better.

(d) *Acceptable milk.* Milk acceptable pursuant to the requirements of paragraph (a) of this section for organoleptic examination and complying with Class 1 or Class 2 for sediment content may be used in the processing or manufacturing of dairy products. For stabilized (sterilized) whole milk to be officially identified with USDA inspection legend the bacterial estimate of the raw milk shall not exceed 500,000 per ml. by the direct microscopic clump count or its equivalent, and the sediment shall not exceed Class 2, applicable to the individual producer's milk. For stabilized (sterilized) whole milk not bearing the USDA inspection legend, the bacterial estimate of the raw milk from individual producers, and sediment, shall be in accordance with either Federal or Military specifications and/or other purchase contract requirements, whichever is applicable.

(e) *Probational milk.* Milk acceptable pursuant to the requirements of paragraph (a) of this section for organoleptic examination but classified as Class 3 for sediment content may be used in processing or manufacturing of dairy products for a period of 10 days with respect to sediment content. When any producer's milk is classified as probationary for sediment or Class 3 or more for bacterial estimate a plant representative shall visit the farm and assist the producer in correcting the unsatisfactory condition. If the quality of the milk, as determined by further testing of each can of a producer's milk for sediment content, has not improved within the probationary period to Class 2, or better, the plant shall reject the milk to the producer.

(f) *Rejected milk.* The milk from a producer who has failed to improve the quality of his milk during the probationary period so as to meet Class 2, or better, for sediment, shall be rejected milk. Any further acceptance of milk from such a producer shall be on the basis of testing each shipment for sediment content prior to acceptance to determine if the milk is Class 2, or better. When three consecutive shipments within the next 5 days indicate milk of Class 2, or better, the milk from this producer may again be accepted, subject to regular periodic testing and quality control measures. If within five days three consecutive shipments fail to meet the requirements of Class 2, for sediment, the milk from this producer shall again be classified as reject milk and the plant shall not accept milk from this producer until a representative of the plant again visits the farm and has determined that the unsatisfactory condition has been corrected.

(g) *Unacceptable milk.* The plant shall reject to the producer all milk that fails to meet the requirements of paragraph (a) of this section for organoleptic examination and/or is lower in quality than Class 3 for sediment on any single shipment.

(h) *Field service.* A representative of the plant should arrange to visit promptly each producer involved in the production of probational or rejected milk for the purpose of inspecting the equipment, utensils, and facilities at the farm and to offer constructive assistance for improvement in the quality of the milk. A representative of the plant should visit each producer as often as is practicable to assist in and encourage the production of high quality milk.

(i) *Bulk milk.* Bulk milk in storage tanks within the processing plant or receiving station shall be maintained at a temperature of 45° F. or lower until processed. Quality checks for bacterial estimate and flavor shall be made daily to make certain that the quality of the milk in the tanks is consistent with the milk received from the producers as shown by plant records.

(j) *Records.* Accurate plant records, listing the results of quality tests made on raw milk, shall be maintained on each producer's milk. Each producer shipping probational or reject milk shall be informed immediately of the results of such quality tests. Producers shipping Class 1 and Class 2 milk should receive such information at the time of regular remittances. Records shall also be maintained on each bulk milk lot. Such records shall be available for examination by the inspector and kept on file for at least one year.

§ 58.144 *Specifications for farm-separated cream.* The inspection of the farm-separated cream to be used for manufacturing or processing into dairy products under this part shall be based on the organoleptic examination and quality control tests to determine sediment content of each individual producer's cream at the time of delivery thereof at the receiving plant or substation.

(a) *Organoleptic examination.* All cream received at the approved plant, receiving plant, or substation shall be identified as to the producer, seller, or shipper from whom received. Each can of cream in each shipment shall be examined for physical characteristics, off-flavors and off-odors, including those associated with developed acidity. The condition of the cream shall be wholesome and characteristic of normal cream. The organoleptic examination and segregation of the cream, which is used in the manufacturing or processing into butter, shall be consistent with the applicable flavor classification of butter set forth in the U. S. Standards for Grades of Butter (Subpart P of this part). Any cream having pronounced or offensive off-flavors or off-odors, or which is in an abnormal condition (including, but not being limited to surface mold, foamy, yeasty, fruity, or containing extraneous matter), or which is otherwise unwholesome, shall be rejected to the producer, seller, or shipper and shall not be used in the processing or manufacturing of dairy products.

(b) *Sediment content classification.* (1) For the purpose of quality control and establishing a rejection level of cream to the producer, seller, or shipper, the following classifications of cream for sediment shall be applicable:

Sediment (off-the-bottom method):
Class 1—USDA Sediment Standard (not to exceed) 0.50 mg.
Class 2—USDA Sediment Standard (not to exceed) 1.00 mg.
Class 3—USDA Sediment Standard (not to exceed) 2.50 mg.
Sediment (mixed-can method):
Class 1—USDA Sediment Standard (not to exceed) 0.20 mg.
Class 2—USDA Sediment Standard (not to exceed) 0.30 mg.
Class 3—USDA Sediment Standard (not to exceed) 1.00 mg.

(2) At least twice each month one can of cream from each producer, seller, or shipper of farm separated cream shall be selected at random and tested by using the "off-the-bottom" method or the "mixed-can" method in accordance with acceptable and approved procedures.

(3) As a supplement to the regular sediment testing procedure it is recommended that whole-can filtering facilities be utilized for each can of each shipment of cream from the producer for coarse sediment or extraneous matter and rejections be made in accordance with State or Federal Food and Drug Administration practices.

(c) *Acceptable cream.* Cream acceptable pursuant to the requirements of paragraph (a) of this section for organoleptic examination and complying with Class 1 or Class 2 for sediment content may be used in the processing or manufacturing of dairy products.

(d) *Probational cream.* Cream acceptable pursuant to the requirements of paragraph (a) of this section for organoleptic examination but classified Class 3 for sediment content may be accepted for processing in an approved plant for three successive deliveries. Thereafter each successive delivery shall be tested for sediment content prior to acceptance. If the sediment content is in excess of Class 2, such cream shall be rejected to the producer, seller, or shipper, and successive deliveries shall continue to be rejected until the sediment content is Class 2, or better. As soon as any shipment of cream is classified as probationary a representative of the plant, receiving plant, or substation should contact the producer, seller, or shipper involved in the production of probational cream and, if necessary, arrange to inspect the equipment, utensils, and facilities at the farm, receiving plant, or substation and to offer constructive assistance for improvement in the quality of the cream.

(e) *Rejected cream.* (1) The cream from a producer, seller, or shipper who has failed to improve the quality of his cream during the probationary period so as to meet the requirements of Class 2, or better, for sediment shall be rejected cream. Any further acceptance of cream from such a producer, seller, or shipper shall be on the basis of testing each shipment for sediment content, prior to acceptance to determine if the cream is Class 2, or better. If all cans of cream of the subsequent shipment meet Class 2, or better, such cream shall be classified as probational cream. When three successive shipments indicate cream of Class 2, or better, the cream may again be accepted, subject to regular periodic testing and quality control measures.

(2) If the initial new shipment fails to meet the requirements of Class 2 cream, or better, the plant shall not accept such cream until a representative of the plant again contacts the producer, seller, or shipper for the purpose of offering constructive assistance in correcting the unsatisfactory condition.

(f) *Field service.* A representative of the plant should arrange to contact promptly each producer, seller, or shipper involved in the production of probational or reject cream for the purpose of offering constructive assistance for the improvement in the quality of the cream. If necessary, he should arrange to inspect the equipment, utensils, and facilities at the farm, receiving plant, or substation. A representative of the plant should visit each producer, seller, or shipper as often as is practicable to assist in and encourage the production of high quality cream.

(g) *Records.* Accurate plant records listing the results of quality tests made on raw cream shall be maintained on cream from each producer, seller, or shipper. Each producer, seller, or shipper, shipping probational or rejected cream, shall be informed immediately of the results of such quality tests. Producers, sellers, or shippers, shipping Class 1 and Class 2 cream should receive such information at the time of regular remittances. Such records shall be available for examination by the inspector and kept on file for at least one year.

§ 58.147 *Alternate quality program.* When a processor has in operation an acceptable quality program, at the producer level, which is approved by the Inspection and Grading Branch, Dairy Division, Agricultural Marketing Service, as being effective in obtaining results comparable to or higher than the quality program as outlined above for milk or cream, then such a program may be accepted in lieu of the program herein prescribed.

OPERATIONS AND OPERATING PROCEDURES

§ 58.150 *Clean and sanitary methods.* All operations in receiving, transporting, segregating, holding, processing, packaging, and storing of dairy products shall be strictly in accordance with clean and sanitary methods and shall be conducted rapidly, and consistent with best commercial practices.

§ 58.151 *Segregation of raw material.* The milk and cream received at an approved plant shall meet the quality specifications as listed under §§ 58.143 and 58.144. The milk and cream received at an approved plant should be segregated and processed separately in such a manner that the finished dairy product will fully meet the requirements of a particular U. S. Grade or other specification, whichever is applicable.

§ 58.152 *Raw material deterioration.* Raw materials shall be held under conditions and at temperatures that will retard any material increase in bacterial

content to avoid any deterioration or contamination of such products.

§ 58.153 *Milk or cream storage.* Incoming milk or cream shall be handled in such a manner to minimize bacterial increase during the receipt of the milk or cream and during the holding period prior to processing.

§ 58.158 *Pasteurization.* Pasteurization of the raw material shall be accomplished at the plant where the milk or cream is processed.

(a) *Cream for butter making.* The pasteurization of cream for butter making shall be at a temperature of not less than 165° F. for at least 30 minutes for the holding method, or not less than 185° F. for at least 15 seconds for the flash method, or any other temperature and holding time which will assure adequate pasteurization and comparable keeping-quality characteristics. If vat or holding method is used vat covers are to be closed prior to holding period to assure temperature of air space reaching the minimum temperature before holding time starts.

(b) *Milk for cheese making.* Pasteurization of milk for cheese making shall be at a temperature of at least 161° F. for 15 seconds in approved and properly operating equipment. Comparable temperatures and holding times may be used which will produce a negative phosphatase test.

(c) *Other dairy products.* Pasteurization of milk or cream for other dairy products shall be at such temperatures and at holding periods as will assure proper pasteurization and sufficient to assure adequate keeping-quality and consistent with the most desirable quality of the finished product.

§ 58.159 *Product contamination.* All necessary precautions shall be taken to prevent the contamination of any dairy product.

§ 58.160 *Checking quality.* All dairy products shall be subject to inspection for quality and condition throughout each processing operation in addition to the regular routine analysis made on the raw and finished products in the laboratory to determine quality and/or composition.

§ 58.161 *Wholesomeness.* All substances and ingredients used in the processing or manufacturing of any dairy product shall be subject to inspection and shall be wholesome and practically free from impurities.

§ 58.162 *Product stability.* The methods and procedures employed in the receiving, segregating, and processing of raw materials in a plant and the storing of the finished product shall be in accordance with best commercial practices and adequate to result in a satisfactory and stable product.

§ 58.168 *Cleaning and bactericidal treatment of equipment and utensils.* The equipment, sanitary piping, and utensils used in the receiving, processing, packaging and handling of milk and milk products shall be maintained in a sanitary condition. The equipment, except that which is effectively cleaned-in-place, shall be disassembled daily for thorough cleaning. A dairy cleanser, detergent, wetting agent or sanitizing agent, or other similar materials may be used as will not contaminate or deleteriously affect the product. Steel wool or metal sponges shall not be used in the cleaning of any dairy equipment or utensils. Such equipment and utensils shall be subjected to an acceptable bactericidal or sanitizing process. After reassembly and prior to use all equipment coming in contact with milk or milk products shall be subjected to an acceptable bactericidal or sanitizing process. Utensils and portable equipment used in processing operations shall be stored above the floor in clean, dry locations, and in a self-draining position on racks constructed of impervious, corrosion-resistant material. The milk or cream cans shall be cleaned, sanitized, and dried before returning to the producers. Can washers shall be maintained in a clean and satisfactory operating condition. Truck-tanks, sanitary piping, connections, and pumps shall be cleaned and sanitized at least once each day and more frequently as required. The outside of the truck-tanks shall be maintained in a clean and satisfactory condition.

§ 58.169 *Plant records.* Adequate plant records shall be maintained of all tests and analyses made in the laboratory or throughout the plant during processing, on all raw material and finished products. Such records shall be available for examination at any time by the inspector and kept on file for at least one year.

PACKAGING AND GENERAL IDENTIFICATION

§ 58.175 *Containers.* (a) Packages or containers used for the packing of approved dairy products shall be any commercially accepted container or packaging material which will satisfactorily protect the contents through the regular channels of trade, without significant impairment of quality with respect to flavor, contamination or moisture content under the normal conditions of handling.

(b) Due to the importance of proper treatment of parchment liners in bulk butter packages for protection against mold and other possible deterioration, the liners shall be treated as follows: The liners shall be completely immersed in a salt solution in a suitable noncorrosive container and held therein at the boiling point for not less than 30 minutes and held in this solution until used. The solution should consist of at least 15 pounds of salt for every 100 pounds of water and shall be changed each day. The lined butter boxes shall be inverted until ready for use to afford protection from possible contamination.

§ 58.176 *Packaging and repackaging.* Packaging shall be performed at the place and time of manufacture. In case of cheddar cheese, paraffining may be at factory or assembling warehouse. When officially graded bulk product is to be repackaged into consumer type packages for official grade labeling or other official identification a supervisor of packaging shall be required and the plant, equipment, facilities, and personnel shall meet the same specifications as outlined in this part, including such markings or identification as may be required.

§ 58.177 *General identification.* All commercial bulk packages containing dairy products manufactured under the provisions of this part shall be adequately and legibly marked with the name of the product, net weight, name and address of processor or manufacturer or other assigned plant identification, lot number, and any other identification as may be required. Consumer packaged product shall be legibly marked with the name of the product, net weight, name and address of packer or distributor and such other official identification as may be required.

STORAGE OF FINISHED PRODUCT

§ 58.182 *Dry storage.* The product shall be stored or so arranged in aisles, rows, or sections and lots or in such a manner as to be orderly, easily accessible for inspection or for cleaning of room. It is recommended that dunnage or pallets be used when practical. Care shall be taken in the storage of any other product foreign to dairy products in the same room, in order to prevent impairment or damage to the product from absorbed odors or vermin or insect infestation. Control of humidity and temperature shall be maintained at all times consistent with good commercial practices.

§ 58.183 *Refrigerated storage.* The finished product shall be placed on dunnage or palletized and properly identified. It shall be stored under temperatures that will best maintain the initial quality. The product shall not be exposed to anything from which it might absorb any foreign odors or be contaminated from drippage or condensation.

INSPECTION, GRADING AND OFFICIAL IDENTIFICATION

§ 58.187 *Grading.* All dairy products which have been processed or manufactured in an approved plant shall be graded by the grader in accordance with established official U. S. Standards for Grades. Laboratory analysis, when required in determining the final grade, shall be conducted only in an approved laboratory.

§ 58.188 *Inspection.* All dairy products, which have been processed or manufactured in an approved plant, for which there are no official U. S. Standards for Grades, shall be inspected for quality by the inspector in accordance with contract requirements or specifications established by the U. S. Department of Agriculture or other Federal agency, including laboratory analysis when necessary.

§ 58.189 *Official identification.* (a) Only dairy products received, processed, or manufactured in accordance with the specifications contained in this subpart and inspected and/or graded in accordance with the provisions of this part may be identified with official identification.

(b) Sketches, proofs, or photostatic copies of all proposed packaging materials, grade labels, and inspection marks

to be used as official identification shall be submitted to the Chief of the Inspection and Grading Branch, Dairy Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington, D. C., for tentative approval prior to acquisition of a supply of material bearing such identification.

(c) Finished copies, in quadruplicate, of the tentatively approved packaging materials, grade labels, and inspection marks shall be transmitted to the Chief of the Inspection and Grading Branch for final approval prior to their use as official identification.

§ 58.190 *Local or State regulations and specifications.* (a) Local or State regulations or specifications where applicable to the plant, equipment, raw material, product ingredients, facilities, sanitation or dairy products, which are higher than those specified in this subpart, shall be applicable.

(b) Local or State health requirements when higher than those specified in this subpart shall be applicable.

§ 58.195 *Explanation of terms*—(a) *Fresh and sweet.* Free from "old milk" flavor and odor of developed acidity or other off-flavors or off-odors.

(b) *Normal feed.* Regional feed flavors, such as alfalfa, clover, silage, or similar feeds or grasses (weed flavors, such as peppergrass, French weed, onion, garlic, or other obnoxious weeds, excluded).

(c) *Off-flavors or off-odors.* Flavors or odors, such as utensil, bitter, barny, or other associated defects when present to a degree readily detectable.

(d) *Developed acidity.* An apparent increase from the normal acidity of the milk to a degree of flavor and odor which is detectable.

(e) *Extraneous matter.* Foreign substances, such as filth, hair, insects and fragments thereof, and rodents and fragments thereof; and materials, such as metal, fiber, wood, and glass.

(f) *Sediment.* Fine particles of material other than the foreign substances and materials defined in paragraph (e) of this section.

(g) *Normal cream.* Wholesome cream free from pronounced or offensive off-flavors or off-odors or abnormal conditions, such as mold, extraneous matter, or excessive sediment.

(h) *Pronounced off-flavors and off-odors.* Flavors and odors, such as stale, metallic, yeasty, and fruity.

(i) *Offensive off-flavors or off-odors.* Flavors and odors, such as chemical, oily, rancid, obnoxious weeds (peppergrass, French weed, onion, and garlic).

APPLICATION AND CONTRACT OF AGREEMENT

§ 58.201 *Form of application and contract of agreement for dairy products grading service on a written agreement basis.* Whenever any person desires grading service at a plant, pursuant to § 58.47, he shall apply for such service, on a written agreement basis, by submitting to the Administrator a properly completed application, in triplicate, in the following form:

APPLICATION AND CONTRACT OF AGREEMENT FOR DAIRY PRODUCTS GRADING SERVICE

Application is hereby made, in accordance with the applicable provisions of the regulations (7 CFR Part 58) governing the grading, inspection, sampling, grade labeling, and supervision of packaging of butter, cheese, and other manufactured or processed dairy products, for grading service at the following designated plant or plants:

Name of plant _____
Street address _____
City and State _____
Product _____
Service _____
_____

(a) Upon approval of this application by the Agricultural Marketing Service, United States Department of Agriculture (hereinafter referred to as "AMS"), AMS will furnish grading service in accordance with the terms and conditions hereof.

(b) In making this application, the applicant agrees to comply with the terms and conditions of the aforesaid regulations (including such applicable instructions as may be issued from time to time by the Administrator), and such other terms and conditions as hereinafter enumerated.

(c) The applicant agrees to pay to AMS an amount equal to the full cost of the grading service rendered hereunder upon presentation of an invoice rendered by AMS for each calendar month. The full cost shall comprise such of the following items as may be due and may properly be included, from time to time, in the invoice or invoices covering the period or periods during which the grading service may be rendered:

(i) A charge for each plant survey to be computed on the basis of (1) the number of hours used in making the survey at the hourly rate specified in the Regulations, and (2) the actual cost to the Service of the applicable travel and per diem expenses incurred;

(ii) An installation charge of $50.00 to cover costs incurred by AMS in connection with the inauguration of the grading service and assignment of a Federal employee or licensee to the designated plant;

(iii) A charge equal to the gross salary costs incurred by AMS for each Federal employee or licensee assigned to the applicant's plant by AMS, including earned annual leave, and, if necessary, earned sick leave: *Provided*, That, no charge is to be made for salary costs for any assigned Federal employee or licensee at the designated plant while said employee or licensee is temporarily reassigned by AMS to perform grading service for other than the applicant;

(iv) A charge equal to the salary costs, travel and per diem expenses, including earned annual leave, incurred by AMS for any Federal employee or licensee whose services are required for relief purposes when the regularly assigned person is on annual or sick leave;

(v) A charge equal to the actual cost to AMS for any travel and per diem expense, or other expense, incurred by any Federal employee or licensee assigned to the plant while in the performance of grading service rendered the applicant;

(vi) A charge of an amount, not in excess of the actual cost to AMS, for the travel (including the cost of movement of household goods and dependents) and per diem expense with respect to each Federal employee who is transferred from an official station to the designated plant. Any such costs shall be subject to the concurrence of the applicant;

(vii) A charge included in salary costs, when applicable, equal to the Employer's Tax imposed under the United States Internal Revenue Code (26 U. S. C.) for Old Age and Survivor's Benefits under the Social Security System;

(viii) A charge in an amount equal to six and one-half percent (6½%) of the above said charges prescribed in (iii), (iv), and (v) hereof to cover the approximate cost incurred by AMS for fiscal, personnel, and budget services applicable to the Federal employee assigned; and

(ix) An administrative service charge per calendar month for each Federal employee or licensee, which shall be computed as follows:

| | |
|---|---|
| (1) For each grader or inspector in charge and regularly employed in the work | $50.00 |
| (2) For each assistant grader or inspector regularly employed in the work | 20.00 |
| (3) For each sampler regularly employed in the work | 45.00 |
| (4) For each assistant sampler regularly employed in the work | 20.00 |

(5) During any calendar month when no grader, inspector, or sampler is assigned (after inauguration of the service), a minimum service charge of twenty dollars ($20.00) per month shall apply.

(d) Grading service on a contract basis under the terms hereby indicated shall be for not less than a period of two calendar months.

(e) The applicant shall designate, in writing, the employees of the applicant who will be required and authorized to furnish each Federal employee or licensee with such information as may be necessary for the performance of the grading service.

(f) The applicant shall confirm, in writing, his concurrence with the salary, work week, overtime (when required), annual and sick leave allowances, and other working conditions pertaining to the Federal employee or licensee assigned.

(g) The applicant shall furnish office space for the person assigned and such stenographic and clerical assistance as may be necessary in typing certificates and handling correspondence in connection with the grading service covered hereby.

(h) The applicant agrees to employ such manufacturing or processing methods and provide such facilities and equipment for handling, inspecting, grading, sampling, and identifying the product as may be necessary to conform to the Instructions of AMS. It is agreed that:

(a) AMS will authorize or license an adequate number of persons to perform the grading service covered hereby;

(b) AMS shall not be responsible for damages accruing through any acts of commission or omission on the part of any Federal employee or licensee;

(c) The provisions hereof shall continue in full force and effect from the effective date until suspended, withdrawn, or terminated, by (i) mutual consent of the applicant and AMS; (ii) written notice given by either party to the other to take effect on a specific date not less than 30 days from the date of the giving of such notice; (iii) one (1) day's written notice by AMS to the applicant, if the applicant fails to honor any invoice within thirty (30) days after date of invoice covering the cost of the grading service as herein provided; or (iv) termination of the services requested herein pursuant to the provisions in the following paragraph (d);

(d) The services to be rendered hereunder shall be terminated by AMS at any time AMS, acting pursuant to any applicable laws, rules, or regulations, debars the applicant from receiving any further benefits of the service, or the services hereunder may be suspended or terminated at any time AMS concludes that the applicant has not conformed, or cannot conform, hereto;

(e) All terms used herein shall have the same meaning as when used in the aforesaid Regulations and Instructions;

(f) A Federal employee or licensee will be required to confine his activities to those duties necessary in the rendering of grading service and such closely related activities as may be approved by AMS: *Provided*, That, in no instance will the Federal employee or licensee assume the duties of management;

(g) No member of or Delegate to Congress, or Resident Commissioner, shall be admitted to any share or part of this agreement or to any benefit that may arise therefrom unless derived through the agreement made with a corporation for its general benefit.

By _____
(Applicant)
_____
(Street)
_____ _____
(City) (State)
_____
(Date)

Approved:
Date _____
By _____
_____
(Title)
Agricultural Marketing Service, United States Department of Agriculture.

(Unless otherwise indicated herein the bills will be rendered to the applicant at the address indicated above.)

SUBPARTS C—J [RESERVED]

## SUBPART K—UNITED STATES STANDARDS FOR GRADES OF CHEDDAR CHEESE

§ 58.2501 *Cheddar cheese.* "Cheddar cheese" is cheese made by the cheddar process or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced by the cheddar process and is made from cow's milk with or without the addition of coloring matter and with common salt, contains not more than 39 percent of moisture, and in the water-free substance, contains not less than 50 percent of milk fat and conforms to the provisions of § 19.500, "Definitions and Standards of Identity for Cheese and Cheese products." Food and Drug Administration (21 CFR 19.500).

§ 58.2502 *Types of packaging.* The following are the types of packaging for cheddar cheese:

(a) *Bandaged and paraffin-dipped.* The cheese is bandaged and dipped in a refined paraffin, amorphous wax, microcrystalline wax or any combination of such or any other suitable substance. Such coating is a continuous, unbroken and uniform film adhering tightly to the entire surface of the cheese.

(b) *Rindless.* The cheese is properly wrapped in a wrapper or covering, or by any other means of handling, which will not impart any color or objectionable odor or flavor to the cheese. The wrapper or covering is sealed with a sufficient overlap or satisfactory closure to prevent air leakage. The wrapper or covering is of sufficiently low permeability to water vapor and air so as to prevent the formation of rind and prevent the entrance of air during the curing and holding periods.

§ 58.2503 *Nomenclature of U. S. Grades.* The nomenclature of U. S. grades is as follows: (a) U. S. Grade AA; (b) U. S. Grade A; (c) U. S. Grade B; and (d) U. S. Grade C.

§ 58.2504 *Basis for determination of U. S. Grades.* The determination of U. S. Grades of cheddar cheese, according to the degree of curing, shall be on the basis of rating (a) flavor, (b) body and texture, (c) color, (d) finish and appearance. The rating of each quality factor shall be established on the basis of characteristics present in any vat of cheese. The final U. S. Grade shall be established on the basis of the lowest rating of any one of the quality characteristics.

§ 58.2505 *Specifications for U. S. Grades of cheddar cheese.* The general specifications for the U. S. Grades of cheddar cheese, according to the degree of curing, are as follows:

(a) *U. S. Grade AA.* U. S. Grade AA cheddar cheese shall conform to the following requirements and specifications:

(1) *Flavor.* Fine and highly pleasing, free from undesirable flavors and odors. May possess very slight feed flavors. For detailed specifications and classification of flavor characteristics according to the degree of curing see Tables I and V.

(2) *Body and texture.* A plug drawn from the cheese shall be firm and appear solid, smooth, compact, close and should be translucent, although it may have a few small mechanical openings. May possess limited sweet holes in accordance with the degree of curing but free from other gas holes. For detailed specifications and classification of body and texture characteristics according to the degree of curing see Tables I and VI.

(3) *Color.* May be colored or uncolored but if colored, it should be a medium yellow-orange. May possess numerous tiny white specks associated with aged cheese. Very slight seaminess is permitted. For detailed specifications and classification of color characteristics according to the degree of curing see Tables I and VII.

(4) *Finish and appearance*—(i) *Bandaged and paraffin-dipped.* The rind shall be sound, firm and smooth providing a good protection to the cheese. The bandage shall be evenly placed on the end of the cheese and free from unnecessary overlapping and wrinkles and not burst or torn. The surface shall be smooth, bright, and have a good coating of paraffin or wax that adheres firmly to all surfaces of the cheese but may have mold under the bandage and paraffin within certain limited tolerances for the degree of curing. There shall be no indication that mold has entered the cheese. Shall be free from high edges, huffing and lopsidedness. For detailed specifications and classification of finish and appearance characteristics according to the degree of curing see Tables I and VIII.

(ii) *Rindless.* The wrapper or covering shall adequately and securely envelop the cheese, be neat, unbroken and fully protect the surface but may be slightly wrinkled. The cheese shall be free from huffing and lopsidedness and may have very slight mold under the wrapper or covering in medium and cured classifications. There shall be no indication that mold has entered the cheese. For detailed specifications and classification of finish and appearance characteristics of rindless according to the degree of curing see Tables I and VIII.

(b) *U. S. Grade A.* U. S. Grade A cheddar cheese shall conform to the following requirements and specifications:

(1) *Flavor.* Pleasing and free from undesirable flavors and odors. May possess feed, acid and bitter flavors within limited tolerances as the cheese ages. For detailed specifications and classification of flavor characteristics according to the degree of curing see Tables II and V.

(2) *Body and texture.* A plug drawn from the cheese shall appear reasonably solid, compact, close and should be translucent although it may have a few mechanical openings but may not be large and connecting. May not have more than two sweet holes on a plug but free from other gas holes. For detailed specifications and classification of body and texture characteristics according to the degree of curing see Tables II and VI.

(3) *Color.* May be colored or uncolored but if colored it should be a medium yellow-orange. May possess numerous tiny white specks, associated with aged cheese. May possess seaminess and waviness to a limited degree. For detailed specifications and classification of color characteristics according to the degree of curing see Tables II and VII.

(4) *Finish and appearance*—(i) *Bandaged and paraffin-dipped.* The rind shall be sound, firm and smooth, providing a good protection to the cheese. The bandage may be slightly uneven, overlapped or wrinkled, but not burst or torn. The surface shall be practically smooth, bright and have a good coating of paraffin or wax that adheres firmly to all surfaces of the cheese, with certain allowable tolerances for mold and other defects according to the degree of curing. There shall be no indication that mold has entered the cheese. Shall be free from huffing, but may have slightly high edges and be slightly lopsided. For detailed specifications and classification of finish and appearance characteristics according to the degree of curing see Tables II and VIII.

(ii) *Rindless.* The wrapper or covering shall adequately and securely envelop the cheese, be neat, unbroken and fully protect the surface but may be slightly wrinkled. The cheese shall be free from huffing but may be slightly lopsided and may have very slight mold under the wrapper or covering in medium and cured classifications. There shall be no indication that mold has entered the cheese. For detailed specifications and classification of finish and appearance

TABLE I—DETAILED SPECIFICATIONS FOR U. S. GRADE AA

| Fresh or current | Medium cured | Cured or aged |
|---|---|---|
| (a) *Flavor:* Fine and highly pleasing. May be lacking in flavor development or may possess slight characteristic cheddar cheese flavor. May possess a very slight feed flavor, but shall be free from any undesirable flavors and odors. | Fine and highly pleasing. Possesses a moderate degree of characteristic cheddar cheese flavor. May possess a very slight feed flavor but shall be free from any undesirable flavors and odors. | Fine and highly pleasing characteristic cheddar cheese flavor showing moderate to well-developed degrees of flavor or sharpness. May possess a very slight feed flavor but shall be free from any undesirable flavors and odors. |
| (b) *Body and texture:* A plug drawn from the cheese shall be firm, appear smooth, compact, close and should be slightly translucent, but may have a few small mechanical openings. The texture may be definitely curdy or may be partially broken down if more than 3 weeks old. Shall be free from sweet holes, yeast holes and gas holes of any kind. | A plug drawn from the cheese shall be firm, appear smooth, waxy, compact, close, flexible and translucent, but may have a few mechanical openings if not large and connecting. May be slightly or not entirely broken down. May possess not more than one sweet hole per plug but shall be free from other gas holes. | A plug drawn from the cheese shall be firm, appear smooth, waxy, compact, close and translucent but may have a few mechanical openings if not large and connecting. Should be free from curdiness and possess a cohesive velvet-like texture. May possess not more than one sweet hole per plug but shall be free from other gas holes. |
| (c) *Color:* Shall have a uniform, bright attractive appearance; practically free from white lines or seams. May be colored or uncolored but if colored it should be a medium yellow-orange. | Shall have a uniform, bright attractive appearance; practically free from white lines or seams. May be colored or uncolored, but if colored it should be a medium yellow-orange. | Shall have a uniform, bright attractive appearance; practically free from white lines or seams. May show numerous tiny white specks. May be colored or uncolored, but if colored it should be a medium yellow-orange. |
| (d) *Finish and appearance:* *Bandaged and paraffin dipped.* Shall possess a sound, firm rind with a smooth bandage and paraffin coating adhering tightly but may possess soiled surface to a very slight degree. The cheese shall be even and uniform in shape. | *Bandaged and paraffin dipped.* Shall possess a sound, firm rind with a smooth bandage and paraffin coating adhering tightly but may possess very slight mold under bandage and paraffin, and the following other characteristics to a slight degree: soiled surface and surface mold. The cheese shall be even and uniform in shape. | *Bandaged and paraffin dipped.* Shall possess a sound, firm rind with a smooth bandage and paraffin coating adhering tightly but may possess the following characteristics to a slight degree: soiled surface and mold under bandage and paraffin; and surface mold to a definite degree. The cheese shall be even and uniform in shape. |
| *Rindless.* The wrapper or covering shall be practically smooth, properly sealed with adequate overlapping at the seams or by any other satisfactory type of closure. The wrapper or covering shall be neat and adequately and securely envelop the cheese. May be slightly wrinkled but shall be of such character as to fully protect the surface of the cheese and not detract from its initial quality. Shall be free from mold under wrapper or covering and shall not be huffed or lopsided. | *Rindless.* Same as for current, except very slight mold under wrapper or covering permitted. | *Rindless.* Same as for medium. |

TABLE II—DETAILED SPECIFICATIONS FOR U. S. GRADE A

| Fresh or current | Medium cured | Cured or aged |
|---|---|---|
| (a) *Flavor:* Shall possess a pleasing flavor. May be lacking in flavor development or may possess slight characteristic cheddar cheese flavor. May possess very slight acid, slight feed but shall not possess any undesirable flavors and odors. | Shall possess a pleasing characteristic cheddar cheese flavor and aroma. May possess a very slight bitter flavor and the following flavors to a slight degree: feed and acid. | Shall possess a pleasing characteristic cheddar cheese flavor and aroma with moderate to well developed degrees of flavor or sharpness. May possess the following flavors to a slight degree: bitter, feed and acid. |
| (b) *Body and texture:* A plug drawn from the cheese shall be firm, appear smooth, compact, close and should be slightly translucent but may have a few mechanical openings if not large and connecting. May possess not more than two sweet holes per plug but shall be free from other gas holes. May be definitely curdy or partially broken down if more than 3 weeks old. | A plug drawn from the cheese shall be reasonably firm, appear reasonably smooth, waxy, fairly close and translucent but may have a few mechanical openings if not large and connecting. May be slightly curdy or not entirely broken down. May possess not more than two sweet holes per plug but shall be free from other gas holes. May possess the following other characteristics to a slight degree: mealy, short and weak. | A plug drawn from the cheese should be fairly firm, appear smooth, waxy, fairly close and translucent but may have a few mechanical openings. Should be free from curdiness. May possess not more than two sweet holes per plug but shall be free from other gas holes. May possess the following other characteristics to a slight degree: crumbly, mealy, short, weak and pasty. |
| (c) *Color:* Shall have a fairly uniform, bright attractive appearance. May have slight white lines or seams or be very slightly wavy. May be colored or uncolored but if colored, it should be a medium yellow-orange. | Shall have a uniform, bright attractive appearance. May have slight white lines or seams. May be colored or uncolored but if colored, it should be a medium yellow-orange. | Shall have a uniform, bright attractive appearance. May have slight white lines or seams and numerous tiny white specks. May be colored or uncolored, but if colored, it should be a medium yellow-orange. |
| (d) *Finish and appearance:* *Bandaged and paraffin dipped.* Shall possess a sound, firm rind with the bandage and paraffin coating adhering tightly but may possess the following characteristics to a very slight degree: soiled surface and surface mold; and to a slight degree: rough surface, irregular bandaging, lopsided and high edges. | *Bandaged and paraffin dipped.* Shall possess a sound, firm rind with the bandage and paraffin coating adhering tightly but may possess very slight mold under bandage and paraffin and the following other characteristics to a slight degree: soiled surface, surface mold, rough surface, irregular bandaging, lopsided and high edges. | *Bandaged and paraffin dipped.* Shall possess a sound, firm rind with the bandage and paraffin coating adhering tightly but may possess the following characteristics to a slight degree: soiled surface, rough surface, mold under bandage and paraffin, irregular bandaging, lopsided and high edges; and surface mold to a definite degree. |
| *Rindless.* The wrapper or covering shall be practically smooth, properly sealed with adequate overlapping at the seams or by any other satisfactory type of closure. The wrapper or covering shall be neat and adequately and securely envelop the cheese. May be slightly wrinkled but shall be of such character as to fully protect the surface of the cheese and not detract from its initial quality. Shall be free from mold under the wrapper or covering and shall not be huffed but may be slightly lopsided. | *Rindless.* Same as for current, except very slight mold under wrapper or covering permitted. | *Rindless.* Same as for medium. |

TABLE III—DETAILED SPECIFICATIONS FOR U. S. GRADE B

| Fresh or current | Medium cured | Cured or aged |
|---|---|---|
| (a) *Flavor:* Should possess a fairly pleasing characteristic cheddar cheese flavor, but may possess very slight onion and the following flavors to a slight degree: acid, flat, bitter, fruity, utensil, whey-taint, yeasty, malty, old milk, weedy, barny and lipase; feed flavor to a definite degree. | Should possess a fairly pleasing characteristic cheddar cheese flavor and aroma. May possess very slight onion and the following flavors to a slight degree: flat, yeasty, malty, old milk, weedy, barny and lipase; the following to a definite degree: feed, acid, bitter, fruity, utensil, and whey-taint. | Should possess a fairly pleasing characteristic cheddar cheese flavor and aroma, with moderate to well developed degrees of flavor or sharpness. May possess very slight onion and the following flavors to a slight degree: flat, yeasty, malty, old milk, weedy, barny, lipase and sulfide; the following to a definite degree: feed, acid, bitter, fruity, utensil, and whey-taint. |
| (b) *Body and texture:* A plug drawn from the cheese may possess the following characteristics to a slight degree: coarse, short, mealy, weak, pasty, crumbly, gassy, slitty and corky; the following to a definite degree: curdy open, and sweet holes. | A plug drawn from the cheese may possess the following characteristics to a slight degree: curdy, coarse, gassy, slitty, and corky; the following to a definite degree: Open, short, mealy, weak, pasty, crumbly, and sweet holes. | A plug drawn from the cheese may possess the following characteristics to a slight degree: gassy and slitty; the following to a definite degree: open, sweet holes, short, mealy, weak, pasty and crumbly. |
| (c) *Color:* May possess the following characteristics to a slight degree: wavy, acid-cut, mottled, salt spots, dull or faded; and definitely seamy. May be colored or uncolored but if colored, may be slightly unnatural. | May possess a very slight bleached surface; and the following characteristics to a slight degree: wavy, acid-cut, mottled, salt spots, dull or faded; and definitely seamy. May be colored or uncolored but if colored, may be slightly unnatural. | May possess the following characteristics to a slight degree: wavy, acid-cut, mottled, salt spots, dull or faded and bleached surface; and definitely seamy. May be colored or uncolored but if colored, may be slightly unnatural. |
| (d) *Finish and appearance:* *Bandaged and paraffin dipped.* Shall possess a reasonably firm sound rind, but may possess very slight mold under bandage and paraffin. The following characteristics to a slight degree: soiled surface, surface mold, defective coating, checked rind, huffed, weak rind, and sour rind; and to a definite degree: rough surface, irregular bandaging, lopsided and high edges. *Rindless.* The wrapper or covering shall be fairly smooth and properly sealed with adequate overlapping at the seams or by other satisfactory type of closure. The wrapper or covering shall be fairly neat and adequately and securely envelop the cheese. May be definitely wrinkled but shall be of such character as to protect the surface of the cheese and not detract from its initial quality. Shall be free from mold under wrapper or covering but may be slightly huffed and slightly lopsided. | *Bandaged and paraffin dipped.* Shall possess a reasonably firm sound rind, but may possess the following characteristics to a slight degree: surface mold, mold under bandage and paraffin, checked rind, huffed, weak rind, and sour rind; the following to a definite degree: soiled surface, rough surface, irregular bandaging, lopsided, high edges and defective coating. *Rindless.* Same as for current, except slight mold under wrapper or covering permitted. | *Bandaged and paraffin dipped.* Shall possess a reasonably firm sound rind, but may possess the following characteristics to a slight degree: checked rind, huffed, weak rind, and sour rind; the following to a definite degree: soiled surface, surface mold, mold under bandage and paraffin,r ough surface, irregular bandaging, lopsided, high edges and defective coating. *Rindless.* Same as for medium. |

TABLE IV—DETAILED SPECIFICATIONS FOR U. S. GRADE C

| Fresh or current | Medium cured | Cured or aged |
|---|---|---|
| (a) *Flavor:* May possess the following flavors to a slight degree: sour, metallic, onion; and to a definite degree: acid, flat, bitter, fruity, utensil, whey-taint, yeasty, malty, old milk, weedy, barny, and lipase; feed flavor to a pronounced degree. | May possess the following flavors to a slight degree: onion, and sulfide; and to a definite degree: flat, sour, metallic, yeasty, malty, old milk, weedy, barny and lipase; and to a pronounced degree: feed, acid, bitter, fruity, utensil, and whey-taint. | May possess slight onion and the following flavors to a definite degree: flat, sour, metallic, yeasty, malty, old milk, weedy, barny, lipase and sulfide; and to a pronounced degree: feed, acid, bitter, fruity, utensil and whey-taint. |
| (b) *Body and texture:* A plug drawn from the cheese may possess the following characteristics to a definite degree: curdy, coarse, corky, crumbly, mealy, short, weak, pasty, gassy, slitty, pinny, and to a pronounced degree: open and sweet holes. The cheese shall be sufficiently compact to permit the drawing of a plug. | A plug drawn from the cheese may be slightly curdy and may possess the following other characteristics to a definite degree: coarse, corky, gassy, slitty and pinny; and to a pronounced degree: open, sweet holes, short, weak, pasty, crumbly and mealy. The cheese shall be sufficiently compact to permit the drawing of a plug. | A plug drawn from the cheese may possess the following characteristics to a definite degree: gassy, slitty, pinny; and to a pronounced degree: open, sweet holes, short, weak, pasty, crumbly and mealy. The cheese shall be sufficiently compact to permit the drawing of a plug. |
| (c) *Color:* May have a slight bleached surface and possess the following other characteristics to a definite degree: wavy, acid-cut, mottled, salt spots, dull or faded; and seamy to a pronounced degree. May be colored or uncolored but if colored, may be definitely unnatural. The color shall not be particularly unattractive. | May possess the following characteristics to a definite degree: wavy, acid-cut, mottled, salt spots, bleached surface, dull or faded; and seamy to a pronounced degree. May be colored or uncolored but if colored may be definitely unnatural. The color shall not be particularly unattractive. | Same as for medium. |
| (d) *Finish and appearance:* *Bandaged and paraffin dipped.* May possess the following characteristics to a slight degree: cracks in rind, soft spots and wet rind; and mold under bandage and paraffin; and to a definite degree: soiled surface, surface mold, defective coating, checked rind, weak rind, sour rind and huffed; and to a pronounced degree: rough surface, irregular bandaging, lopsided and high edges. *Rindless.* The wrapper or covering shall be fairly smooth and properly sealed with adequate overlapping at the seams or by other satisfactory type of closure. The wrapper or covering shall adequately and securely envelop the cheese. May be definitely soiled and wrinkled but shall be of such character as to protect the surface of the cheese and not detract from its initial quality. May have slight mold under the wrapper or covering and may be definitely huffed and lopsided. | *Bandaged and paraffin dipped.* May possess very slight rind rot and the following other characteristics to a slight degree: cracks in rind, soft spots and wet rind; and to a definite degree: surface mold, mold under bandage and paraffin, checked rind, weak rind, sour rind and huffed; and to a pronounced degree: soiled surface, rough surface, defective coating, irregular bandaging, lopsided and high edges. *Rindless.* Same as for current, except definite mold under the wrapper or covering permitted. | *Bandaged and paraffin dipped.* May possess the following characteristics to a slight degree: rind rot, cracks in rind; and to a definite degree: checked rind, weak rind, sour rind, wet rind, soft spots and huffed; and to a pronounced degree: rough surface, soiled surface, surface mold, mold under bandage and paraffin, defective coating, irregular bandaging, lopsided and high edges. *Rindless.* Same as for medium. |

TABLE V—CLASSIFICATION OF FLAVOR ACCORDING TO DEGREE OF CURING

| Identification of flavor characteristics | AA | | | A | | | B | | | C | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged |
| Feed | VS | VS | VS | S | S | S | D | D | D | P | P | P |
| Acid | | | | VS | S | S | S | D | D | D | P | P |
| Flat | | | | | | | S | S | S | D | D | D |
| Bitter | | | | | VS | S | S | D | D | D | P | P |
| Fruity | | | | | | | S | D | D | D | P | P |
| Utensil | | | | | | | S | D | D | D | P | P |
| Metallic | | | | | | | | | | S | D | D |
| Sour | | | | | | | | | | S | D | D |
| Whey-Taint | | | | | | | S | D | D | S | D | D |
| Yeasty | | | | | | | S | S | S | D | D | D |
| Malty | | | | | | | S | S | S | D | D | D |
| Old Milk | | | | | | | S | S | S | D | D | D |
| Weedy | | | | | | | S | S | S | D | D | D |
| Onion | | | | | | | VS | VS | VS | S | S | S |
| Barny | | | | | | | S | S | S | D | D | D |
| Lipase | | | | | | | S | S | S | D | D | D |
| Sulfide | | | | | | | | | S | | S | D |

VS—Very Slight. S—Slight. D—Definite. P—Pronounced.

TABLE VI—CLASSIFICATION OF BODY AND TEXTURE ACCORDING TO DEGREE OF CURING

| Identification of body and texture characteristics | AA | | | A | | | B | | | C | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged |
| Curdy | D | S | | D | S | | D | S | | D | S | |
| Coarse | | | | | | | S | S | | D | D | |
| Open | VS | S | S | S | S | S | D | D | D | P | P | P |
| Sweet holes | | VS | VS | S | S | S | D | D | D | P | P | P |
| Short | | | | | S | S | S | D | D | D | P | P |
| Mealy | | | | | S | S | S | D | D | D | P | P |
| Weak | | | | | S | S | S | D | D | D | P | P |
| Pasty | | | | | | S | S | D | D | D | P | P |
| Crumbly | | | | | | S | S | D | D | D | P | P |
| Gassy | | | | | | | S | S | S | D | D | D |
| Flitty | | | | | | | S | S | S | D | D | D |
| Corky | | | | | | | S | S | | D | D | |
| Pinny | | | | | | | | | | D | D | D |

VS—Very Slight. S—Slight. D—Definite. P—Pronounced.

TABLE VII—CLASSIFICATION OF COLOR ACCORDING TO DEGREE OF CURING

| Identification of color characteristics | AA | | | A | | | B | | | C | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged |
| Seamy | VS | VS | VS | S | S | S | D | D | D | P | P | P |
| Wavy | | | | VS | | | S | S | S | D | D | D |
| Acid-cut | | | | | | | S | S | S | D | D | D |
| Unnatural | | | | | | | S | S | S | D | D | D |
| Mottled | | | | | | | S | S | S | D | D | D |
| Salt spots | | | | | | | S | S | S | D | D | D |
| Dull or faded | | | | | | | S | S | S | D | D | D |
| Bleached surface (rindless) | | | | | | | | VS | S | S | D | D |

VS—Very Slight. S—Slight. D—Definite. P—Pronounced.

TABLE VIII—CLASSIFICATION OF FINISH AND APPEARANCE ACCORDING TO DEGREE OF CURING

| Identification of finish and appearance characteristics | AA | | | A | | | B | | | C | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged | Fresh or current | Medium cured | Cured or aged |
| Soiled surface | VS | S | S | VS | S | S | S | D | D | D | P | P |
| Surface mold | | S | D | VS | S | D | S | S | D | D | D | P |
| Mold under bandage and paraffin | | VS | S | | VS | S | VS | S | D | S | D | P |
| Mold under wrapper or covering (rindless) | | VS | VS | | VS | VS | | S | S | S | D | D |
| Rough surface | | | | S | S | S | D | D | D | P | P | P |
| Irregular bandaging (uneven, wrinkled and overlapping) | | | | S | S | S | D | D | D | P | P | P |
| Lopsided | | | | S | S | S | D | D | D | P | P | P |
| Lopsided (rindless) | | | | S | S | S | S | S | D | D | P | P |
| High edges | | | | S | S | S | D | D | D | P | P | P |
| Ruffled | | | | | | | S | S | S | D | D | D |
| Defective coating (scaly, blistered and checked) | | | | | | | S | D | D | D | P | P |
| Cracks in rind | | | | | | | | | | S | S | S |
| Checked rind | | | | | | | S | S | S | D | D | D |
| Soft spots | | | | | | | | | | S | S | D |
| Weak rind | | | | | | | S | S | S | D | D | D |
| Sour rind | | | | | | | S | S | S | D | D | D |
| Wet rind | | | | | | | | | | S | S | D |
| Rind rot | | | | | | | | | | | VS | S |

VS—Very Slight. S—Slight. D—Definite. P—Pronounced.

characteristics of rindless according to the degree of curing see Tables II and VIII.

(c) *U. S. Grade B.* U. S. Grade B cheddar cheese shall conform to the following requirements and specifications:

(1) *Flavor.* May possess certain undesirable flavors to a limited degree in accordance with the aging of the cheese. For detailed specifications and classification of flavor characteristics according to the degree of curing see Tables III and V.

(2) *Body and texture.* A plug drawn from the cheese may be loose and open and may have numerous sweet holes, scattered yeast holes and other scattered gas holes; and may possess various body characteristics in accordance with degree of curing but pinny gas holes are not permitted. For detailed specifications and classification of body and texture characteristics according to the degree of curing see Tables III and VI.

(3) *Color.* May be colored or uncolored and possess various characteristics. For detailed specifications and classification of color characteristics according to the degree of curing see Tables III and VII.

(4) *Finish and appearance.* (i) *Bandaged and paraffin-dipped.* The rind shall be sound, may be slightly weak, but free from soft spots, rind rot, cracks and openings of any kind. The bandage may be uneven and wrinkled but not burst or torn. The surface may be rough and unattractive but shall possess a fairly good coating of paraffin or wax. The paraffin may be scaly or blistered with mold and certain other characteristics permitted in accordance with the degree of curing but there shall be no indication that mold has entered the cheese. May be huffed, lopsided and have high edges. For detailed specifications and classification of finish and appearance characteristics according to the degree of curing see Tables III and VIII.

(ii) *Rindless.* The covering or wrapper shall adequately and securely envelop the cheese, be fairly neat, unbroken and protect the surface but may be wrinkled. The cheese may be huffed, lopsided and have slight mold under the wrapper or covering in medium and cured classifications. There shall be no indication that mold has entered the cheese. For detailed specifications and classification of finish and appearance characteristics of rindless according to the degree of curing see Tables III and VIII.

(d) *U. S. Grade C.* U. S. Grade C cheddar cheese shall conform to the following requirements and specifications:

(1) *Flavor.* May possess somewhat objectionable flavors and odors with certain increased tolerances in accordance with the degree of curing. For detailed specifications and classification of flavor characteristics according to the degree of curing see Tables IV and V.

(2) *Body and texture.* May be loose with large and connecting mechanical openings; possess various gas holes and body characteristics, with certain limitations and varying with the degree of curing. The cheese, however, shall be sufficiently compact to permit the drawing of a plug. For detailed specifications and classification of body and texture characteristics according to the degree of curing see Tables IV and VI.

(3) *Color.* May be colored or uncolored and possess various characteristics but not to the extent that the color is particularly unattractive. For detailed specifications and classification of color characteristics according to the degree of curing see Tables IV and VII.

(4) *Finish and appearance*—(i) *Bandaged and paraffin-dipped.* The rind may be weak and possess characteristics such as soft spots, rind rot, cracks, and openings, with certain limitations and varying with the degree of curing. The bandage may be uneven and wrinkled but not burst or torn. May have a very rough, unattractive appearance and the paraffin may be scaly and blistered, with mold and other characteristics permitted, varying with the degree of curing, but there shall be no evidence that mold has entered the cheese. May be huffed and lopsided and have high edges to a degree not permitted in the higher grades. For detailed specifications and classification of finish and appearance characteristics according to the degree of curing see Tables IV and VIII.

(ii) *Rindless.* The wrapper or covering shall adequately and securely envelop the cheese, be unbroken and protect the surface but may be wrinkled and soiled. The cheese may be huffed, lopsided and have mold under the wrapper or covering in accordance with the degree of curing. There shall be no indication that mold has entered the cheese. For detailed specifications and classification of finish and appearance characteristics of rindless according to the degree of curing see Tables IV and VIII.

§ 58.2506 *Explanation of terms*—(a) *With respect to packaging*—(1) *Paraffin.* Refined paraffin, amorphous wax, microcrystalline wax or any combination of such or any other suitable substance.

(2) *Rindless.* Cheese which has not formed a rind due to the impervious type of wrapper, covering, or container, enclosing the cheese, or by any other means of handling.

(b) *With respect to flavor*—(1) *Very slight.* Detected only upon very critical examination.

(2) *Slight.* Detected only upon critical examination.

(3) *Definite.* Not intense but detectable.

(4) *Pronounced.* So intense as to be easily identified.

(5) *Lacking in flavor development.* No undesirable and very little, if any, cheddar cheese flavor development.

(6) *Feed.* Feed flavors (such as alfalfa, sweet clover, silage, or similar feed) in milk carried through into the cheese.

(7) *Acid.* Sharp and puckery to the taste, characteristic of lactic acid.

(8) *Flat.* Insipid, practically devoid of any characteristic cheddar cheese flavor.

(9) *Bitter.* Distasteful, similar to taste of quinine. Most frequently found in aged cheese.

(10) *Fruity.* A sweet fruit-like flavor resembling apples; generally increasing in intensity as the cheese ages.

(11) *Utensil.* A flavor that is suggestive of improper or inadequate washing and sterilization of milking machines, utensils or factory equipment.

(12) *Metallic.* A flavor having qualities suggestive of metal, imparting a puckery sensation.

(13) *Sour.* An acidly pungent flavor resembling vinegar.

(14) *Whey-taint.* A slightly acid flavor and odor characteristic of fermented whey caused by too slow expulsion of whey from the curd.

(15) *Yeasty.* A flavor indicating yeasty fermentation.

(16) *Malty.* A distinctive, harsh flavor suggestive of malt.

(17) *Old Milk.* Lacks freshness.

(18) *Weedy.* A flavor due to the use of milk which possesses a common weedy flavor. Present in cheese when cows have eaten weedy hay or grazed on common weed-infested pastures.

(19) *Onion.* This flavor is recognized by the peculiar taste and aroma suggestive of its name. Present in milk or cheese when the cows have eaten onions, garlic or leeks.

(20) *Barny.* A flavor characteristic of the odor of a cow stable.

(21) *Lipase.* A flavor suggestive of rancidity or butyric acid, sometimes associated with a bitterness.

(22) *Sulfide.* An objectionable flavor of hydrogen sulfide similar to the flavor of water with a high sulfur content.

(c) *With respect to body and texture*—(1) *Broken down.* Changed from a firm, smooth, or coarse, curdy or rubbery condition to a waxy condition similar to that of cold butter or to a mealy, or pasty condition.

(2) *Smooth.* Feels silky; not dry and coarse or rough.

(3) *Solid, compact and close.* Practically free from openings of any kind.

(4) *Firm.* Feels solid, not soft or weak.

(5) *Reasonably firm.* Somewhat less firm but not to the extent of materially injuring the keeping quality of the cheese.

(6) *Waxy.* When worked between the fingers, molds well like wax or cold butter.

(7) *Translucent.* The appearance of being partially transparent.

(8) *Curdy.* Smooth but firm; when worked between the fingers is rubbery and not waxy.

(9) *Coarse.* Feels rough, dry and sandy.

(10) *Open.* Mechanical openings that are irregular in shape and are caused by workmanship and not gas fermentation.

(11) *Sweet holes.* Spherical gas holes, glossy in appearance; usually about the size of BB shots; also referred to as shot or Swiss holes.

(12) *Short.* No elasticity to the plug and when rubbed between the thumb and fingers it tends toward mealiness.

(13) *Mealy.* Short body, does not mold well and looks and feels like corn meal when rubbed between the thumb and fingers.

(14) *Weak.* Requires little pressure to crush, is soft but is not necessarily sticky like a pasty cheese.

(15) *Pasty.* Usually weak body and when the cheese is rubbed between the

thumb and fingers it becomes sticky and smeary.

(16) *Crumbly.* Loosely knit and tends to fall apart when rubbed between the thumb and fingers.

(17) *Gassy.* Gas holes of various sizes and may be scattered.

(18) *Slitty.* Narrow elongated slits generally associated with a cheese that is gassy or yeasty. Sometimes referred to as "fish-eyes."

(19) *Corky.* Hard, tough, over-firm cheese which does not readily break down when rubbed between the thumb and fingers.

(20) *Pinny.* Numerous very small gas holes.

(d) *With respect to color*—(1) *Uncolored.* Absence of artificial coloring.

(2) *Seamy.* White thread-like lines that form if the pieces of curd are not properly joined together.

(3) *Wavy.* Unevenness of color which appears as layers or waves.

(4) *Acid-cut.* Bleached or faded appearance which sometimes varies throughout the cheese, appearing most often around mechanical openings.

(5) *Unnatural.* Deep orange or reddish color.

(6) *Mottled.* Irregular shaped spots or blotches in which portions are light colored and others are higher colored. Also an unevenness of color due to combining the curd from two different vats, sometimes referred to as "mixed curd."

(7) *Salt spots.* Large light colored spots or areas.

(8) *Dull or faded.* A color condition lacking in lustre or translucency.

(9) *Bleached surface.* A faded color beginning at the surface and progressing inward.

(10) *Tiny white specks.* Specks resembling grains of salt scattered throughout the cheese. They are generally associated with aged cheese.

(11) *Unattractive.* Abnormal or unappetizing appearance.

(e) *With respect to finish and appearance*—(1) *Wax or paraffin that adheres firmly to the surface of the cheese.* Thin or thick coating with no indication of cracking, breaking, or loosening.

(2) *Rind.* Hard coating caused by the desiccation of the surface of the cheese.

(3) *Firm sound rind.* Possessing a firmness and thickness (not easily dented or damaged) consistent with the size of the cheese and which is dry, smooth, and closely knit, sufficient to protect the interior quality from external defects; free from checks, cracks, breaks or soft spots.

(4) *Burst or torn bandage.* A severance of the bandage usually occurring at the side seam or is otherwise snagged or broken.

(5) *Wrapper or covering.* Transparent or opaque material (plastic film type or foil) next to the surface of the cheese, used as an enclosure or covering of the cheese.

(6) *Adequately and securely envelop.* Wrapper or covering properly sealed, and entirely enclosing the cheese, with sufficient adherence for ample protection and prevention of mold.

(7) *Smooth bright surface.* Clean, glossy surface.

(8) *Smooth surface.* Not rough or uneven.

(9) *Soiled surface.* Milkstone, rust spots or other discoloration on the surface of the cheese.

(10) *Surface mold.* Mold on the paraffin or the exterior of the cheese.

(11) *Mold under bandage and paraffin.* Mold spots or areas that have formed under the paraffin or mold that has penetrated from the surface and continued to develop.

(12) *Mold under wrapper or covering.* Mold spots or areas that have formed under the wrapper or on the cheese.

(13) *Rough surface.* Lacks smoothness.

(14) *Bandage evenly placed.* Overlapping the edges evenly about one inch.

(15) *Irregular bandaging.* Bandage improperly placed in the hoop resulting in too much bandage on one end and insufficient on the other causing overlapping; wrinkled and loose fitting.

(16) *Lopsided.* One side of the cheese is higher than the other side.

(17) *High edge.* A rim or ridge on the follower side of the cheese, which is raised in varying degrees. In extreme cases it may bend over.

(18) *Defective coating.* Brittle coating of paraffin that breaks and peels off in the form of scales or flakes; flat or raised blisters or bubbles under the surface of the paraffin; checked paraffin, including cracks, breaks or hairline checks in the paraffin or coating of the cheese.

(19) *Cracks in the rind.* Openings or breaks in the rind.

(20) *Checked rind.* Numerous small cracks or breaks in the rind, sometimes following the outline of curd particles, sometimes referred to as "curd openings."

(21) *Soft spots.* Soft to the touch and the spots are usually faded and moist.

(22) *Huffed.* Swollen because of gas fermentation. The cheese becomes rounded or oval in shape instead of being flat.

(23) *Weak rind.* Thin and possessing little or no resistance to pressure.

(24) *Sour rind.* A fermented rind condition, usually confined to the faces of the cheese.

(25) *Wet rind.* A wet rind is one in which the moisture adheres to the surface of the rind and which may or may not soften the rind or cause discoloration.

(26) *Rind rot.* Soft spots on the rind that have become discolored and have decayed or decomposed.

## SUBPART L—UNITED STATES STANDARDS FOR GRADES OF NONFAT DRY MILK (SPRAY PROCESS)

§ 58.2525 *Nonfat dry milk.* "Nonfat dry milk" is the product resulting from the removal of fat and water from milk, and contains the lactose, milk proteins, and milk minerals in the same relative proportions as in the fresh milk from which made. It contains not over 5 percent by weight of moisture. The fat content shall not exceed 1½ percent by weight.

(a) The term "milk" when used in this subpart means fresh, sweet milk produced by healthy cows, that has been pasteurized before or during the manufacture of the nonfat dry milk.[1]

### U. S. GRADES

§ 58.2526 *Nomenclature of U. S. grades.* The nomenclature of U. S. grades is as follows:

U. S. Extra.
U. S. Standard.

§ 58.2527 *Basis for determination of U. S. grades.* (a) The U. S. grades of nonfat dry milk—spray process—are determined on the basis of flavor and odor, physical appearance, bacterial estimate on the basis of standard plate count, butterfat content, moisture content, scorched particle content, solubility index and titratable acidity.

(b) The final U. S. grade shall be established on the basis of the lowest rating of any one of the quality characteristics.

§ 58.2528 *Requirements for U. S. grades of nonfat dry milk*—(a) *U. S. Extra.* U. S. Extra grade shall conform to the following requirements:

(1) Flavor and odor (applies to reliquefied form): Shall be sweet, pleasing and desirable but may possess the following flavors to a slight degree: chalky, cooked, feed and flat. For detailed classification of flavor and odor characteristics see Table I.

(2) Physical appearance: Shall possess a uniform white to light cream natural color; free from lumps except those that readily break up with very slight pressure, and practically free from visible dark particles. The reliquefied product shall be free from graininess. For detailed classification of physical appearance characteristics see Table II.

(3) Laboratory tests: Shall be used to determine classification of the following quality characteristics:

(i) Bacterial estimate: Not more than 50,000 per gram standard plate count.

(ii) Butterfat content: Not more than 1.25 percent.

(iii) Moisture content: Not more than 4.0 percent.

(iv) Scorched particle content: Not more than 15.00 mg.

(v) Solubility index: Not more than 1.2 ml.

(vi) Titratable acidity: Not more than 0.15 percent.

For detailed classification of laboratory analyses see Table III.

(b) *U. S. Standard.* U. S. Standard grade shall conform to the following requirements:

(1) Flavor and odor (applies to reliquefied form): Should possess a fairly pleasing flavor but may possess the following flavors to a slight degree: Bitter, oxidized, stale, storage, utensil, and scorched; the following to a definite degree: Chalky, cooked, feed, and flat. For detailed classification of flavor and odor characteristics see Table I.

(2) Physical appearance: May possess a slight unnatural color; free from lumps except those that break up readily under slight pressure and reasonably

[1] Nonfat dry milk covered by these standards shall not contain buttermilk or any added preservative, neutralizing agent or other chemical.

free from visible dark particles. The reliquefied product shall be reasonably free from graininess. For detailed classification of physical appearance characteristics see Table II.

(3) Laboratory tests: Shall be used to determine classification of the following quality characteristics:

(i) Bacterial estimate: Not more than 100,000 per gram standard plate count.

(ii) Butterfat content: Not more than 1.50 percent.

(iii) Moisture content: Not more than 5.0 percent.

(iv) Scorched particle content: Not more than 22.5 mg.

(v) Solubility index: Not more than 2.0 ml.

(vi) Titratable acidity: Not more than 0.17 percent.

For detailed classification of laboratory analyses see Table III.

TABLE I—CLASSIFICATION OF FLAVOR AND ODOR CHARACTERISTICS FOR NONFAT DRY MILK—SPRAY PROCESS

| Flavor | Flavor Classification | |
|---|---|---|
| | Extra | Standard |
| Bitter | | Slight. |
| Chalky | Slight | Definite. |
| Cooked | Slight | Definite. |
| Feed | Slight | Definite. |
| Flat | Slight | Definite. |
| Oxidized | | Slight. |
| Scorched | | Slight. |
| Stale | | Slight. |
| Storage | | Slight. |
| Utensil | | Slight. |

TABLE II—CLASSIFICATION OF PHYSICAL APPEARANCE CHARACTERISTICS FOR NONFAT DRY MILK—SPRAY PROCESS

| Physical appearance | Classification | |
|---|---|---|
| | Extra | Standard |
| Dry product: | | |
| Lumpy | Very slight | Slight. |
| Unnatural color | | Slight. |
| Visible dark particles | Very slight | Slight. |
| Reliquefied, grainy | | Slight. |

TABLE III—CLASSIFICATION ACCORDING TO LABORATORY ANALYSES FOR NONFAT DRY MILK—SPRAY PROCESS

| Laboratory tests | Classification | |
|---|---|---|
| | Extra | Standard |
| (1) Bacterial estimate, standard plate count per gram | 50,000 | 100,000 |
| (2) Butterfat content; percent | 1.25 | 1.50 |
| (3) Moisture content; percent | 4.0 | 5.0 |
| (4) Scorched particle content; mg. | 15.0 | 22.5 |
| (5) Solubility index; ml | 1.2 | 2.0 |
| (6) Titratable acidity; percent | 0.15 | 0.17 |

§ 58.2529 *U. S. Grade not assignable.* Nonfat dry milk which fails to meet the requirements for U. S. Standard Grade and/or shows a direct microscopic clump count exceeding 300 million per gram shall not be assigned a U. S. grade.

§ 58.2532 *Test methods.* (a) Testing methods contained in Methods of Laboratory Analyses for Dry Whole Milk and Nonfat Dry Milk Solids, Dry Buttermilk and Dry Whey, Agricultural Marketing Service, United States Department of Agriculture, July 1954 (Mimeo.), or latest revision thereof, are used to determine bacterial estimate standard plate count, butterfat content, moisture content, scorched particle content, solubility index, titratable acidity, and flavor examination.

(1) *Direct microscopic clump count.* The method used to determine the direct microscopic clump count shall be as outlined in Standard Methods for the Examination of Dairy Products, Tenth Edition, 1953, published by American Public Health Association, Inc., 1790 Broadway, New York 19, New York, Chapter 6, paragraph 6.39 or latest revision thereof.

§ 58.2537 *Explanation of terms*—(a) *With respect to flavor*—(1) *Slight.* Detected only upon critical examination.

(2) *Definite.* Easily detectable but not intense.

(3) *Bitter.* Similar to 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.* Characteristic of the feed flavors in milk carried through into the nonfat dry milk.

(7) *Flat.* Lacking characteristic sweetness or full 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) *Stale, storage.* Lacking in freshness and imparting a "rough" aftertaste.

(11) *Utensil.* A flavor suggestive of improper or inadequate washing and sterilization of milking machines, utensils or factory 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) *Moderately free.* Discernible upon careful examination.

(4) *Very slight pressure.* Lumps fall apart with only light touch.

(5) *Slight pressure.* Only sufficient pressure to disintegrate the lumps readily.

(6) *Natural color.* A color that is white or light cream.

(7) *Grainy.* Minute particles of undissolved powder appearing on the surface of a glass or tumbler in a thin film.

(8) *Unnatural color.* A color that is more intense than light cream and is brownish, dull or grey-like.

(9) *Lumpy.* Loss of powdery consistency but not caked into hard chunks.

(10) *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. Product submitted for USDA grading may be analyzed for heat treatment classification upon request of the applicant and the results shown on the grading certificate. Heat treatment classification will be made available only upon a U. S. graded product.

§ 58.2539 *Nomenclature of U. S. Heat Treatment Classification.* The nomenclature of U. S. Heat Treatment Classification is as follows:

U. S. High Heat.
U. S. Medium Heat.
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 1.5 mg. undenatured whey protein nitrogen per gram of nonfat dry milk.

(b) *U. S. Low-heat.* The finished product shall show not less than 6.0 mg. undenatured whey protein nitrogen per gram of nonfat dry milk.

(c) *U. S. Medium-heat.* The finished product shall show undenatured whey protein nitrogen between the levels of "high-heat" and "low-heat", (1.51 to 5.99 mg.).

§ 58.2541 *Test method; whey protein nitrogen.* The method used shall be the Modified Harland-Ashworth Method as outlined in, "The Turbidimetric Estimation of Undenatured Serum Proteins in Nonfat Dry Milk Solids (NFDMS)" distributed by the American Dry Milk Institute, Inc., 221 North La Salle Street, Chicago 1, Illinois, March 20, 1956.

SUBPART M—UNITED STATES STANDARDS FOR GRADES OF NONFAT DRY MILK (ROLLER PROCESS)

§ 58.2550 *Nonfat dry milk.* "Nonfat dry milk" is the product resulting from the removal of fat and water from milk, and contains the lactose, milk proteins, and milk minerals in the same relative proportions as in the fresh milk from which made. It contains not over 5 percent by weight of moisture. The fat content shall not exceed 1½ percent by weight.

(a) The term "milk" when used in this subpart means fresh, sweet milk produced by healthy cows, that has been pasteurized before or during the manufacture of the nonfat dry milk.[1]

U. S. GRADES

§ 58.2551 *Nomenclature of U. S. grades.* The nomenclature of U. S. grades is as follows:

U. S. Extra.
U. S. Standard.

§ 58.2552 *Basis for determination of U. S. grades.* (a) The U. S. grades of nonfat dry milk—roller process—are determined on the basis of flavor and odor, physical appearance, bacterial estimate on the basis of standard plate count, butterfat content, moisture content, scorched particle content, solubility index, and titratable acidity.

(b) The final U. S. grade shall be established on the basis of the lowest rating of any one of the quality characteristics.

[1] Nonfat dry milk covered by these standards shall not contain buttermilk or any added preservative, neutralizing agent or other chemical.

§ 58.2553 *Requirements for U. S. grades of nonfat dry milk*—(a) *U. S. Extra.* U. S. Extra grade shall conform to the following requirements:

(1) Flavor and odor (applies to reliquefied form): Shall be sweet and desirable, but may possess the following flavors to a slight degree: Chalky, feed, flat, and scorched. For detailed classification of flavor and odor characteristics see Table I.

(2) Physical appearance: Shall possess a uniform white to light cream natural color; free from lumps except those that break up readily with very slight pressure and reasonably free from visible dark particles. The reliquefied product shall be reasonably free from graininess. For detailed classification of physical appearance characteristics see Table II.

(3) Laboratory tests: Shall be used to determine classification of the following quality characteristics:

(i) Bacterial estimate: Not more than 50,000 per gram standard plate count.

(ii) Butterfat content: Not more than 1.25 percent.

(iii) Moisture content: Not more than 4.0 percent.

(iv) Scorched particle content: Not more than 22.5 mg.

(v) Solubility index: Not more than 15.0 ml.

(vi) Titratable acidity: Not more than 0.15 percent.

For detailed classification of laboratory analyses see Table III.

(b) *U. S. Standard.* U. S. Standard grade shall conform to the following requirements:

(1) Flavor and odor (applies to reliquefied form): Should possess a fairly desirable flavor but may possess the following to a slight degree: Bitter, oxidized, stale, storage and utensil; the following to a definite degree: Chalky, feed, flat, and scorched. For detailed classification of flavor and odor characteristics see Table I.

(2) Physical appearance: May possess a slight unnatural color; free from lumps except those that break up readily under slight pressure and moderately free from visible dark particles. The reliquefied product shall be reasonably free from graininess. For detailed classification of physical appearance characteristics see Table II.

(3) Laboratory tests: Shall be used to determine classification of the following quality characteristics:

(i) Bacterial estimate: Not more than 100,000 per gram standard plate count.

(ii) Butterfat content: Not more than 1.50 percent.

(iii) Moisture content: Not more than 5.0 percent.

(iv) Scorched particle content: Not more than 32.5 mg.

(v) Solubility index: Not more than 15.0 ml.

(vi) Titratable acidity: Not more than 0.17 percent.

For detailed classification of laboratory analyses see Table III.

TABLE I—CLASSIFICATION OF FLAVOR AND ODOR CHARACTERISTICS FOR NONFAT DRY MILK—ROLLER PROCESS

| Identified flavors | Classification | |
|---|---|---|
| | Extra | Standard |
| Bitter | | Slight. |
| Chalky | Slight | Definite. |
| Feed | Slight | Definite. |
| Flat | Slight | Definite. |
| Oxidized | | Slight. |
| Scorched | Slight | Definite. |
| Stale | | Slight. |
| Storage | | Slight. |
| Utensil | | Slight. |

TABLE II—CLASSIFICATION OF PHYSICAL APPEARANCE CHARACTERISTICS FOR NONFAT DRY MILK—ROLLER PROCESS

| Physical appearance | Classification | |
|---|---|---|
| | Extra | Standard |
| Dry product: | | |
| Lumpy | Very slight | Slight. |
| Unnatural color | | Slight. |
| Visible dark particles | Slight | Definite. |
| Reliquefied, grainy | Slight | Slight. |

TABLE III—CLASSIFICATION ACCORDING TO LABORATORY ANALYSES FOR NONFAT DRY MILK—ROLLER PROCESS

| Laboratory tests | Classification | |
|---|---|---|
| | Extra | Standard |
| (1) Bacterial estimate, standard plate count per gram | 50,000 | 100,000 |
| (2) Butterfat content; percent | 1.25 | 1.50 |
| (3) Moisture content; percent | 4.0 | 5.0 |
| (4) Scorched particle content; mg | 22.5 | 32.5 |
| (5) Solubility index; ml | 15.0 | 15.0 |
| (6) Titratable acidity; percent | 0.15 | 0.17 |

§ 58.2554 *U. S. grade not assignable.* Nonfat dry milk which fails to meet the requirements for U. S. Standard Grade and/or shows a direct microscopic clump count exceeding 300 million per gram shall not be assigned a U. S. grade.

§ 58.2558 *Test methods.* (a) Testing methods contained in Methods of Laboratory Analyses for Dry Whole Milk and Nonfat Dry Milk Solids, Dry Buttermilk and Dry Whey, Agricultural Marketing Service, United States Department of Agriculture, July 1954 (Mimeo.), or latest revision thereof, are used to determine bacterial estimate standard plate count, butterfat content, moisture content, scorched particle content, solubility index, titratable acidity, and flavor examination.

(1) *Direct microscopic clump count.* The method used to determine the direct microscopic clump count shall be as outlined in Standard Methods for the Examination of Dairy Products, Tenth Edition, 1953, published by American Public Health Association, Inc., 1790 Broadway, New York 19, New York, Chapter 6, paragraph 6.39 or latest revision thereof.

§ 58.2562 *Explanation of terms*—(a) *With respect to flavor*—(1) *Slight.* Detected only upon critical examination.

(2) *Definite.* Easily detectable but not intense.

(3) *Bitter.* Similar to taste of quinine.

(4) *Chalky.* A tactual type of flavor, lacking in characteristic milk flavor.

(5) *Feed.* Characteristic of the feed flavors in milk carried through into the nonfat dry milk.

(6) *Flat.* Lacking characteristic sweetness or full flavor.

(7) *Oxidized.* A flavor resembling cardboard and sometimes referred to as "cappy" or "tallowy".

(8) *Scorched.* A more intensified flavor than "cooked" and imparts a burnt aftertaste.

(9) *Stale, storage.* Lacking in freshness and imparting a "rough" aftertaste.

(10) *Utensil.* A flavor suggestive of improper or inadequate washing and sterilization of milking machines, utensils, or factory 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) *Moderately free.* Discernible upon careful examination.

(4) *Very slight pressure.* Lumps fall apart with only light touch.

(5) *Slight pressure.* Only sufficient pressure to disintegrate lumps readily.

(6) *Natural color.* A color that is white or light cream.

(7) *Grainy.* Minute particles of undissolved powder appearing on the surface of a glass or tumbler in a thin film.

(8) *Unnatural color.* A color that is more intense than light cream and is brownish, dull or grey-like.

(9) *Lumpy.* Loss of powdery consistency but not caked into hard chunks.

(10) *Visible dark particles.* The presence of scorched or discolored specks.

## SUBPART N—UNITED STATES STANDARDS FOR GRADES OF SWISS CHEESE

### DEFINITION

§ 58.2571 *Swiss cheese.* (a) "Swiss cheese" is the cheese defined and identified in § 19.540 of the Definitions and Standards for Food of the Food and Drug Administration (21 CFR Part 19).

(1) The Swiss cheese in these standards shall mean the Swiss cheese of the rind type.

### U. S. GRADES

§ 58.2572 *Nomenclature of U. S. grades.* (a) The nomenclature of the U. S. grades is as follows: (1) U. S. Grade A; (2) U. S. Grade B; (3) U. S. Grade C; (4) U. S. Grade D.

§ 58.2573 *Basis for determination of U. S. grades.* The U. S. grades of Swiss cheese shall be determined on the basis of flavor, body, eyes and texture, finish and appearance, salt and color. From a drum type cheese, at least two full trier plugs, one from each flat face of the cheese at opposite points on circles located approximately one-half the distance from the center of the flat face to the edge of the same, shall be drawn with a No. 8 trier from each cheese. If necessary, the drum cheese may be tried elsewhere to determine the correct grade, but not more than four full trier plugs shall be drawn. Not more than two triers from the opposite sides of the cheese shall be taken from other styles of rind type cheese.

(a) *U. S. Grade A.* U. S. Grade A Swiss cheese conforms to the following requirements:

(1) *Flavor.* Is free from off-flavors.

(i) *Current make.* May be lacking in characteristic Swiss cheese flavor.

(ii) *Cured.* Has a characteristic Swiss cheese flavor.

(2) *Body.* Is uniform, firm, and smooth, and is not dry and coarse, spongy, weak, pasty, or gassy.

(i) *Current make.* Is flexible and resilient.

(ii) *Cured.* Is flexible.

(3) *Eyes and texture.* A full plug drawn from the cheese appears free from glass, pinholes, and over-developed eyes; may have picks and checks within one inch from the surface; may have a limited number of picks and checks beyond one inch from the surface; shows not less than one and not more than eight eyes indicated to a trier. The eyes are round or slightly oval; majority of the eyes are at least one-half inch in diameter and are evenly distributed.

(i) *Current make.* May have an occasional dull glossy or shell eye. Shall be free from dead eyes.

(ii) *Cured.* May have dull glossy or shell eyes. May have some dead eyes.

(4) *Finish and appearance.* Is well-shaped and has a clean, sound, dry rind. Shall be free of mold that cannot be removed without injuring the commercial value of the cheese.

(5) *Salt.* Is uniform.

(i) *Current make.* May be deficient in salt.

(ii) *Cured.* Is not deficient in salt.

(6) *Color.* Is uniform.

(b) *U. S. Grade B.* U. S. Grade B Swiss cheese conforms to the following requirements:

(1) *Flavor.* May possess off-flavors.

(i) *Current make.* May be lacking in characteristic Swiss cheese flavor; may have only slight off-flavors. Is free from objectionable flavors.

(ii) *Cured.* Has a characteristic Swiss cheese flavor; may lack the fineness in flavor required in Grade A, and may have definite off-flavors. Is free from objectionable flavors.

(2) *Body.* Is not dry and coarse, spongy, pasty, or gassy.

(i) *Current make.* Is flexible and resilient; may be slighty weaker than Grade A.

(ii) *Cured.* Is flexible; may be slightly weak.

(3) *Eyes and texture.* A full plug drawn from the cheese appears free from glass, pinholes, over-developed eyes, and may be moderately over-set and have a limited amount of picks and checks; is not blind. The majority of the eyes are not less than five-sixteenths of an inch in diameter.

(i) *Current make.* May have dull glossy or shell eyes. May have occasional dead eyes.

(ii) *Cured.* May have dull glossy or shell eyes. May have some dead eyes.

(4) *Finish and appearance.* May be slightly uneven in shape; but the rind is clean and dry. Shall be free of mold that cannot be removed without injuring the commercial value of the cheese. Cheese of Grade B quality whose rind is not damaged more than 25 percent shall remain Grade B but shall be marked as having a "damaged rind."

(i) *Current make.* Surface may be slightly rough.

(ii) *Cured.* Surface may be rough.

(5) *Salt.* Is uniform.

(i) *Current make.* May be deficient in salt.

(ii) *Cured.* May be deficient in salt or slightly over-salted.

(6) *Color.* Is uniform.

(c) *U. S. Grade C.* U. S. Grade C Swiss cheese conforms to the following requirements:

(1) *Flavor.* May possess off-flavors.

(i) *Current make.* May be lacking in characteristic Swiss cheese flavor; may have definite off-flavors. Is free from offensive flavors.

(ii) *Cured.* Has a characteristic Swiss cheese flavor; but may have pronounced off-flavors that are not offensive.

(2) *Body.* May be slightly dry and coarse. May be slightly gassy, but is not bloated or spongy. May be weak.

(3) *Eyes and texture.* A plug drawn from the cheese may be over-set, shell or dead-eyed; have glass, picks, checks, pinholes; may have over-developed eyes, but they must not be more than three inches in diameter. It is not totally blind or totally pinholey.

(4) *Finish and appearance.* May be definitely uneven in shape and have a rough surface. Shall be free of mold that cannot be removed without injuring the commercial value of the cheese. Cheese of Grade C quality whose rind is not damaged more than 25 percent shall remain Grade C but shall be marked as having a "damaged rind."

(5) *Salt.* Is uniform.

(i) *Current make.* May be flat or deficient in salt.

(ii) *Cured.* May be flat or deficient in salt or may be oversalted.

(6) *Color.* May be slightly uneven in color.

(d) *U. S. Grade D.* U. S. Grade D Swiss cheese conforms to the following requirements:

(1) *Flavor.* May possess off-flavors. Is free from offensive flavors.

(2) *Body.* May be dry and coarse or spongy and weak.

(3) *Eyes and texture.* May be totally blind or totally pinholey; may have glass, picks and checks, and may have overdeveloped eyes.

(4) *Finish and appearance.* May be uneven in shape and have a rough, unattractive surface. Shall be free of mold that cannot be removed without injuring the commercial value of the cheese. There shall not be defects in the rind to the extent that more than 25 percent of the cheese is damaged.

(5) *Salt.* May be uneven, deficient, or over-salted.

(6) *Color.* May be definitely wavy or mottled or otherwise uneven in color.

EXPLANATION OF TERMS

§ 58.2574 *Explanation of terms*—(a) *General*—(1) *Current make.* Not less than 60 days old.

(2) *Cured.* Usually more than 6 months old.

(b) *With respect to flavor*—(1) *Slight.* Detected only upon critical examination.

(2) *Definite.* Not intense but detectable.

(3) *Pronounced.* So intense as to be easily identified.

(4) *Objectionable flavors.* Flavors, such as, fruity, sour, and yeasty.

(5) *Offensive flavors.* Weed flavors, such as, peppergrass, french weed, wild onion, or garlic and other off-flavors such as fruity, sour, and yeasty to a pronounced degree.

(6) *Fruity.* A sweetish fruit flavor.

(7) *Sour.* Strong acid flavor.

(8) *Yeasty.* Indicating yeast fermentation.

(c) *With respect to body*—(1) *Dry and coarse.* Feels rough and sandy.

(2) *Firm and smooth.* Feels solid; not soft or weak; not rough.

(3) *Flexible.* Not dry or brittle.

(4) *Gassy.* Undesirable gas formation.

(5) *Pasty.* When worked between the fingers, becomes sticky; a paste-like consistency.

(6) *Resilient.* Springs back to its original form when compressed.

(7) *Spongy.* A predominance of open eyes or holes, having characteristics of a sponge.

(8) *Weak.* Requires little pressure to mash; not firm.

(d) *With respect to eyes and texture*—(1) *Indicated.* A whole eye or a part or fraction of an eye.

(2) *Limited amount.* May appear on two triers.

(3) *Limited number.* Appears on not more than one trier.

(4) *Occasional.* Not more than one on a trier.

(5) *Blind.* No eye formation present.

(6) *Checks.* Small short cracks.

(7) *Dead eyes.* Developed eyes that have completely lost their glossy or velvety appearance; may be rough.

(8) *Dull glossy.* Eyes that have lost some of their bright shiny luster.

(9) *Glass.* Sizable cracks, usually in parallel layers and usually clean cut.

(10) *Over-developed eyes.* Large holes, commonly known as blow holes, usually in excess of 2 inches in diameter.

(11) *Over-set.* Too many eyes.

(12) *Picks.* Small irregular or ragged openings.

(13) *Pinholes; pinholey.* So-called because the holes are numerous and very small and give the appearance of pinholes.

(14) *Shell.* Nutshell appearance on wall surface of the eyes.

(e) *With respect to finish and appearance*—(1) *Sound rind.* Free of checks or cracks that enter the body of the cheese.

## SUBPART O—UNITED STATES STANDARDS FOR DRY WHEY

DEFINITION

§ 58.2601 *Dry whey.* "Dry whey" is the product resulting by spray drying sweet, fresh cheese whey which has been pasteurized either before or during the process of manufacture at a temperature of 143° F. for 30 minutes or its equivalent in bacterial destruction and to which no alkali or other chemical has been added.

U. S. GRADE

§ 58.2602 *Nomenclature of the U. S. grade*—(a) *Nomenclature.* The nomenclature of the U. S. grade is U. S. Extra.

§ 58.2603 *Basis for determination of U. S. grade.* The U. S. grade of dry whey is determined under this part on the basis of alkalinity of ash, flavor and odor, physical appearance, bacterial estimate, butterfat content, moisture content, scorched particle content, solubility index and titratable acidity.

§ 58.2604 *U. S. Grade*—(a) *U. S. Extra.* U. S. Extra grade dry whey conforms to the following requirements:

(1) Flavor and odor (applies equally to the reliquefied form): Free from nonwhey flavors and odors.

(2) Physical appearance: Has a uniform light color; free from lumps that do not break up under moderate pressure; and practically free from brown and black scorched particles.

(3) Alkalinity of ash: Not more than 225 ml. 0.1 *N* HCl per 100 grams.

(4) Bacterial estimate: Not more than 50,000 per gram.

(5) Butterfat content: Not more than 1.25 percent.

(6) Moisture content: Not more than 5.00 percent.

(7) Scorched particle content: Not more than 15.0 mg.

(8) Solubility index: Not more than 1.25 ml.

(9) Titratable acidity: Not more than 0.16 percent.

TEST METHODS

§ 58.2605 *Test methods.* (a) (1) The test methods contained in Methods of Laboratory Analyses for Dry Whole Milk and Nonfat Dry Milk Solids, United States Department of Agriculture, May 1951 (Mimeo.), obtained from Dairy Division, Agricultural Marketing Service, are used to determine bacterial estimate, butterfat content, moisture content, scorched particle content, solubility index, and titratable acidity. Where applicable, the reconstituted basis shall be 6.5 g. dry whey to 100 ml. water.

(2) If in the determination of the scorched particle content of the spray process dry whey the sample is difficult to filter, the procedure outlined in the aforesaid publication for roller process nonfat dry milk solids shall be used on a 25 gram sample of the dry whey.

(b) The test method for dry skim milk contained in paragraph 15.97, page 251, of the publication "Official Methods of Analysis of the Association of Official Agricultural Chemists" 7th Edition, 1950, published by the Association of Official Agricultural Chemists, Post Office Box 540, Benjamin Franklin Station, Washington 4, D. C., is used to determine the alkalinity of ash.

## SUBPART P—UNITED STATES STANDARDS FOR GRADES OF BUTTER

DEFINITIONS

§ 58.2621 *Butter.* Butter is the food product made from milk or cream, or both, with or without common salt or additional coloring matter, and containing not less than 80 percent by weight of milk fat, all tolerance having been allowed for.

(a) *Cream.* The term "cream" when used in this part means cream separated from milk produced by healthy cows. The cream shall be pasteurized at a temperature of not less than 165° F. and held continuously at such temperature for at least 30 min.; or by any other method of pasteurization which gives equivalent results in the destruction of the phosphatase enzyme.

U. S. GRADES

§ 58.2622 *Nomenclature of U. S. grades.* (a) The nomenclature of U. S. grades is as follows: (1) U. S. Grade AA or U. S. 93 Score; (2) U. S. Grade A or U. S. 92 Score; (3) U. S. Grade B or U. S. 90 Score; and (4) U. S. Grade C or U. S. 89 Score.

§ 58.2623 *Basis for determination of U. S. grades.* (a) The basis for the determination of U. S. grades of butter shall be as follows: (1) The flavor shall be classified in accordance with § 58.2624; (2) the defects in body, color, and salt shall be classified in accordance with § 58.2625; (3) the relation of the U. S. grade of the butter to the flavor classification of it, as affected by total defects in body, color, and salt shall be determined in accordance with § 58.2626.

§ 58.2624 *Classification of flavors in butter.* (a) Various identified flavors in butter shall be classified as follows:

TABLE I

| Identified flavors[1] | Flavor classification | | | |
|---|---|---|---|---|
| | AA[2] | A[3] | B | C |
| Feed | Slight | Definite | | |
| Cooked (fine) | Definite | | | |
| Aged | | Slight | Definite | |
| Bitter | | do | do | |
| Coarse acid | | do | do | |
| Flat | | do | | |
| Smothered | | do | Definite | |
| Storage | | do | do | |
| Cooked (coarse) | | Definite | | |
| Musty | | | Slight | Definite. |
| Neutralizer | | | do | Do. |
| Scorched | | | do | Do. |
| Utensil | | | do | Do. |
| Weed | | | do | Do. |
| Whey | | | do | Do. |
| Woody | | | do | Do. |
| Old cream | | | Definite | |
| Barny | | | | Slight. |
| Cheesy | | | | Do. |
| Fruity | | | | Do. |
| Metallic | | | | Do. |
| Oily | | | | Do. |
| Sour | | | | Do. |
| Wild onion or garlic | | | | Do. |
| Yeasty | | | | Do. |
| Stale | | | | Definite. |

[1] When more than one flavor is discernible in a sample of butter, the flavor classification of the sample shall be established on the basis of the flavor that carries the lowest classification.
[2] Shall be fine, highly pleasing.
[3] Shall be pleasing and desirable.

§ 58.2625 *Classification of defects in body, color, and salt.* The classification of defects in body, color, and salt shall be established in accordance with the following:

TABLE II

BODY

| Defect: | Rating |
|---|---|
| Slight crumbly | ½ |
| Slight gummy | ½ |
| Slight leaky | ½ |
| Slight mealy | ½ |
| Slight short | ½ |
| Slight spongy or weak | ½ |
| Slight sticky | ½ |
| Slight ragged boring | 1 |
| Slight grainy | 1 |
| Definite crumbly | 1 |
| Definite gummy | 1 |
| Definite leaky | 1 |
| Definite mealy | 1 |
| Definite short | 1 |
| Definite spongy or weak | 1 |
| Definite sticky | 1 |
| Definite ragged boring | 2 |
| Definite grainy | 2 |

COLOR

| | |
|---|---|
| Slight wavy | ½ |
| Slight mottled | 1 |
| Slight streaked | 1 |
| Slight color specks | 1 |
| Definite high color | 1 |
| Definite wavy | 1 |
| Definite color specks | 2 |
| Definite mottled | 2 |
| Definite streaked | 2 |

TABLE II—Continued

SALT

| Defect: | Rating |
|---|---|
| Slight sharp salt | ½ |
| Slight gritty salt | 1 |
| Definite sharp salt | 1 |
| Definite gritty salt | 2 |

§ 58.2626 *Relation of U. S. grade of butter to the flavor classification as affected by total defects in body, color, and salt.* (a) The flavor classification and maximum defects in body, color, and salt permitted for each U. S. grade are as follows (Table III):

TABLE III

| Flavor classification | Maximum defects permitted | U. S. grade |
|---|---|---|
| AA | ½ | AA or 93 |
| AA | 1 | A or 92 |
| A | ½ | A or 92 |
| AA | 2½ | B or 90 |
| A | 1½ | B or 90 |
| B | ½ | B or 90 |
| A | 2½ | C or 89 |
| B | 1½ | C or 89 |
| C | ½ | C or 89 |

(b) Examples of the relation of U. S. grades to flavor classification and total defects in body, color, and salt are as follows (Table IV):

TABLE IV

| Example No. | Flavor classification | Defects | | | Total defects | Permitted total defects | Defects in excess of total permitted | U. S. grade |
|---|---|---|---|---|---|---|---|---|
| | | Body | Color | Salt | | | | |
| 1 | AA | ½ | 0 | 0 | ½ | 1½ | 0 | AA or 93 |
| 2 | AA | 0 | 1 | 0 | 1 | 1½ | ½ | A or 92 |
| 3 | AA | 1 | 0 | ½ | 1½ | 1½ | 1 | B or 90 |
| 4 | AA | 1 | 1 | 0 | 2 | 1½ | 1½ | B or 90 |
| 5 | AA | 1 | 1 | ½ | 2½ | 1½ | 2 | B or 90 |
| 6 | A | ½ | 0 | 0 | ½ | 1½ | 0 | A or 92 |
| 7 | A | 0 | 1 | 0 | 1 | 1½ | ½ | B or 90 |
| 8 | A | 1 | 0 | ½ | 1½ | 1½ | 1 | B or 90 |
| 9 | A | 1 | 1 | 0 | 2 | 1½ | 1½ | C or 89 |
| 10 | A | 1 | 1 | ½ | 2½ | 1½ | 2 | C or 89 |
| 11 | B | ½ | 0 | 0 | ½ | 1½ | 0 | B or 90 |
| 12 | B | 0 | 1 | 0 | 1 | 1½ | ½ | C or 89 |
| 13 | B | 1 | 0 | ½ | 1½ | 1½ | 1 | C or 89 |
| 14 | C | 1 | 0 | 0 | 1 | 1½ | 0 | C or 89 |
| 15 | C | 1 | ½ | 0 | 1½ | 1½ | 0 | C or 89 |

§ 58.2627 *Specifications for U. S. grades of butter.* (a) The specifications for the U. S. grades of butter are as follows:

(1) *General.* Butter of all U. S. grades shall be free of visible mold, and foreign materials.

(2) *U. S. Grade AA or U. S. 93 Score.* U. S. Grade AA or U. S. 93 Score butter conforms to the following: Possesses a fine highly pleasing flavor. May possess a slight feed and a definite cooked (fine) flavor. It is made from sweet cream or cream of low natural acid to which a culture (starter) may or may not have been added. The permitted total defects in body, color, and salt are limited to one-half (½) in accordance with Table II.

(3) *U. S. Grade A or U. S. 92 Score.* U. S. Grade A or U. S. 92 Score butter conforms to the following: Possesses a pleasing and desirable flavor. May possess any of the following flavors to a slight degree: Aged, bitter, coarse-acid, flat, smothered, and storage. May possess feed and cooked (coarse) flavors to a definite degree. The permitted total defects in body, color, and salt are limited to one-half (½) in accordance with Table II unless the flavor classification permits these defects to exceed one-half (½). Butter that has a flavor classification of AA and total defects in body, color, and salt which exceed one-half (½) but do not exceed one (1) in accordance with Table II shall be U. S. Grade A or U. S. 92 Score.

(4) *U. S. Grade B or U. S. 90 Score.* U. S. Grade B or U. S. 90 Score butter conforms to the following: May possess any of the following flavors to a slight degree: Musty, neutralizer, scorched, woody, weed, whey, and utensil. May possess any of the following flavors to a definite degree: Aged, bitter, coarse-acid, old cream, smothered, and storage. The permitted total defects in body, color, and salt are limited to a total of one-half (½) in accordance with Table II unless the flavor classification permits these defects to exceed one-half (½). Butter that has a flavor classification of AA and total defects in body, color, and salt which exceed one (1) but do not exceed two-and-one-half (2½) in accordance with Table II shall be U. S. Grade B or U. S. 90 Score. Butter that has a flavor classification of A and total defects in body, color, and salt which exceed one-half (½) but do not exceed one-and-one-half (1½) in accordance with Table II shall be U. S. Grade B or U. S. 90 Score.

(5) *U. S. Grade C or U. S. 89 Score.* U. S. Grade C or U. S. 89 Score butter conforms to the following: May possess any of the following flavors to a slight degree: Barny, cheesy, fruity, metallic, oily, sour, wild onion or garlic, and yeasty. May possess any of the following flavors to a definite degree: Musty, neutralizer, scorched, stale, weed, whey, woody, and utensil. The permitted defects in body, color, and salt are limited to a total of one-and-one-half (1½) in accordance with Table II unless the flavor classification permits these defects to exceed one-and-one-half (1½). Butter that has a flavor classification of A and total defects in body, color, and salt which exceed one-and-one-half (1½) but do not exceed two-and-one-half (2½) in accordance with Table II shall be U. S. Grade C or U. S. 89 Score. Butter that has a flavor classification of B and total defects in body, color, and salt which exceed one-half (½) but do not exceed one-and-one-half (1½) in accordance with Table II shall be U. S. Grade C or U. S. 89 Score.

EXPLANATION OF TERMS

§ 58.2628 *Explanation of terms*—(a) *With respect to flavor*—(1) *Slight.* Detected only upon critical examination.

(2) *Definite.* Not intense but readily detectable.

(3) *Aged.* Characterized by lack of freshness. Attributable to short or extended storage periods of the butter above freezer temperatures.

(4) *Barny.* Associated with cow or stable odors. Attributable to odor absorption or bacterial action.

(5) *Bitter.* Puckery, astringent taste.

(6) *Cheesy.* Suggestive of cheese.

(7) *Coarse acid.* Lacks fine flavor, but has no definite acid flavor.

(8) *Cooked (fine).* Resulting from heat application to the cream, but not an intense flavor.

(9) *Cooked (coarse).* An intense flavor resulting from heat application to the cream.

(10) *Feed.* Feed flavors (from normal feeds, such as alfalfa, sweet clover, silage, or similar feed) in milk carried through into the butter.

(11) *Flat.* Lacks definite natural butter flavor.

(12) *Fruity.* A sweetish fruit flavor.

(13) *Metallic.* Suggestive of metal. Attributable to contact with metal surfaces or bacterial action.

(14) *Musty.* Suggestive of storage in damp cellar or cave.

(15) *Neutralizer.* Flavor characteristic of neutralizing agents.

(16) *Oily.* Suggestive of oil; characterized by an oily-like taste with an accompanying suggestion of oxidation of the fat.

(17) *Old cream.* Aged cream characterized by lack of freshness.

(18) *Sour.* Acid flavor and aroma.

(19) *Scorched.* A more intensified flavor than cooked (coarse).

(20) *Smothered.* Suggestive of improperly cooled milk or cream; containers exposed to hot sun.

(21) *Stale.* Characterized by aged cream of poor quality.

(22) *Storage.* Characterized by lack of freshness. Attributable to extended storage periods of the butter.

(23) *Utensil.* Suggestive of improper or inadequate washing and sanitizing of milking machines, separators, utensils, or factory equipment; or of poorly tinned equipment.

(24) *Weed.* Weed flavors from common weeds, that may be present in butter derived from milk or cream of cows that have eaten weedy hay or have grazed on weed-infested pastures. Free from offensive weed flavors (such as, pepper grass or french weed).

(25) *Whey.* Mildly acid flavor and aroma characteristic of whey. Resulting from use of whey cream.

(26) *Wild onion or garlic.* May be present in butter derived from milk or cream of cows that have eaten wild onion or garlic.

(27) *Woody.* Suggestive of wood. Attributable to absorption from wood equipment.

(28) *Yeasty.* Indicating yeast fermentation.

(b) *With respect to body*—(1) *Crumbly.* Particles lack cohesion.

(2) *Gummy.* Does not melt readily.

(3) *Grainy.* Granular consistency; more intense granular condition than mealy.

(4) *Mealy.* Coarse granular consistency.

(5) *Leaky.* Free water appearing as beads on the surface of the butter.

(6) *Ragged boring.* Sticky-crumbly condition preventing drawing of a full trier.

(7) *Short.* Excessively tight, fine texture.

(8) *Spongy or weak.* Lacks compactness or firmness.

(9) *Sticky.* Adheres to trier as a smear.

(c) *With respect to color*—(1) *High color.* Excessive coloring; unnatural.

(2) *Mottled.* Light-colored areas giving a marbled appearance.

(3) *Specks.* Color specks appearing in the butter.

(4) *Streaked.* Long streaks of light-colored portions.

(5) *Wavy.* Unevenness of color appearing as waves of different shades of yellow.

(d) *With respect to salt*—(1) *Sharp.* Characterized by taste suggestive of excessive salt.

(2) *Gritty.* Coarse, or sandlike particles.

SUBPART Q—UNITED STATES STANDARDS FOR GRADES OF DRY BUTTERMILK

DEFINITION

§ 58.2651 *Dry buttermilk.* "Dry buttermilk" (made by the spray process or the atmospheric roller process) is the product resulting from drying liquid buttermilk derived from the manufacture of sweet cream butter to which no alkali or other chemical has been added and which has been pasteurized either before or during the process of manufacture at a temperature of 143° F. for 30 minutes or its equivalent in bacterial destruction.

U. S. GRADES

§ 58.2652 *Nomenclature of U. S. grades*—(a) *Nomenclature.* The nomenclature of U. S. grades is U. S. Extra and U. S. Standard.

§ 58.2653 *Basis for determination of U. S. grades.* The U. S. grades of dry buttermilk are determined hereunder on the basis of flavor and odor, physical appearance, alkalinity of ash, bacterial estimate, butterfat content, moisture content, scorched particle content, solubility index, and titratable acidity.

§ 58.2654 *U. S. Extra grade.* The requirements of the U. S. Extra grade differ for dry buttermilk made by the spray process from that made by the atmospheric roller process.

(a) *Spray process.* U. S. Extra grade dry buttermilk manufactured by the spray process conforms to the following requirements:

(1) *Flavor and odor (applies equally to the reliquefied form).* Free from non-buttermilk flavors and odors.

(2) *Physical appearance.* Is cream to light brown color; free from lumps that do not break up under slight pressure; and practically free from black and brown scorched particles.

(3) *Alkalinity of ash.* Not more than 125 ml. 0.1 N HCl per 100 grams.

(4) *Bacterial estimate.* Not more than 50,000 per gram.

(5) *Butterfat content.* Not less than 4.50 percent.

(6) *Moisture content.* Not more than 4.00 percent.

(7) *Scorched particle content.* Not more than 15.0 mg.

(8) *Solubility index.* Not more than 1.25 ml.

(9) *Titratable acidity.* Not less than 0.10 percent; not more than 0.18 percent.

(b) *Roller process.* U. S. Extra grade dry buttermilk manufactured by the roller process conforms to the requirements in paragraph (a) of this section except that the solubility index is not more than 15.0 ml., and the scorched particle content is not more than 22.5 mg.

§ 58.2655 *U. S. Standard grade.* The requirements of the U. S. Standard grade differ for dry buttermilk manufactured by the spray process from that manufactured by the atmospheric roller process:

(a) *Spray process.* U. S. Standard grade dry buttermilk manufactured by the spray process conforms to the following requirements:

(1) *Flavor and odor (applies equally to the reliquefied form).* Has not more than slight unnatural flavors and odors and has no offensive flavors and odors.

(2) *Physical appearance.* Is cream to light brown color; free from lumps that do not break up under moderate pressure; and contains brown and black scorched particles to not more than a moderate degree.

(3) *Alkalinity of ash.* Not more than 125 ml. of 0.1 N HCl per 100 grams.

(4) *Bacterial estimate.* Not more than 200,000 per gram.

(5) *Butterfat content.* Not less than 4.50 percent.

(6) *Moisture content.* Not more than 5.0 percent.

(7) *Scorched particle content.* Not more than 22.5 mg.

(8) *Solubility index.* Not more than 2.00 ml.

(9) *Titratable acidity.* Not less than 0.10 percent; not more than 0.20 percent.

(b) *Roller process.* U. S. Standard grade dry buttermilk manufactured by the roller process conforms to the requirements prescribed in paragraph (a) of this section except that the solubility index is not more than 15.0 ml. and the scorched particle content is not more than 32.5 mg.

TEST METHODS

§ 58.2656 *Test methods.* (a) The test methods contained in Methods of Laboratory Analyses for Dry Whole Milk and Nonfat Dry Milk Solids, United States Department of Agriculture, May 1951 (Mimeo.), obtained from Dairy Division, Agricultural Marketing Service, are used to determine bacterial estimate, butterfat content, moisture content, solubility index, and titratable acidity.

(b) The test method used to determine scorched particle content is as follows:

(1) *Spray process dry buttermilk.* (i) Reliquefy 25 grams of spray process dry buttermilk in approximately 250 ml. of warm sediment-free water. Mix thoroughly until the product is uniformly dispersed. Filter the entire solution through a standard 1¼" lintine disc (1⅛" filtering surface). Rinse the mixing container with sediment-free water and pass the rinse through the disc.

(ii) The scorched particle content of the dry buttermilk is determined by visually comparing the discs obtained in subdivision (i) of this subparagraph with the United States Scorched Particle Standards for Dry Milks (Subpart R of this part).

(2) *Roller process dry buttermilk.* (i) Place approximately 300 ml. of a hot (175–180° F.) 10 percent solution of tetra sodium salt of ethylene diamine tetra acetic acid in the mixing jar of a high speed mixer (such as a Waring Blendor). Turn on the mixer and add 17 grams of dry buttermilk. Add a few drops of diglycol laurate (defoaming agent). Mix 8 to 10 seconds; add additional hot solution of the dispersing agent to the mixer until the volume of sample solution is approximately 500 ml. Agitate the sample solution for an additional 45 seconds and filter immediately through a 1¼" (1⅛" filtering surface) lintine disc (aspirator or pressure type laboratory filtering apparatus necessary). Rinse mixing container with hot water, and pass all rinsings through the filter disc.

(ii) The scorched particle content of the dry buttermilk is determined by visually comparing the discs obtained in subdivision (i) of this subparagraph with the United States Scorched Particle Standards for Dry Milks (Subpart R of this part).

(c) The test method for dry skim milk contained in paragraph 15.97, page 251, of the publication "Official Methods of Analysis of the Association of Official Agricultural Chemists" 7th edition, 1950, published by the Association of Official Agricultural Chemists, Post Office Box 540, Benjamin Franklin Station, Washington 4, D. C., is used to determine the alkalinity of ash.

SUBPART R—UNITED STATES SCORCHED PARTICLE STANDARDS FOR DRY MILKS

§ 58.2676 *United States scorched particle standards for dry milks.* The standards contained in this subpart consist of four (4) discs, each of which represents one of the following:

7.5 mg. of scorched particles.
15.0 mg. of scorched particles.
22.5 mg. of scorched particles.
32.5 mg. of scorched particles.

§ 58.2677 *Preparation of discs.* Each of the four (4) discs was prepared in accordance with the procedure set forth in this section.

(a) Spread five grams of nonfat dry milk solids evenly over a petri dish and heat at 119° C. for four hours to produce scorched particles.

(b) After heating, keep in desiccator until the particles are weighed.

(c) Prepare scorched particle solution by mixing 0.50 gram of the scorched particles (prepared in accordance with paragraph (a) of this section) gently with approximately 20 ml. of a 50 percent filtered sucrose solution. Transfer the mixture to a 200 ml. volumetric flask and dilute to volume, using a 50 percent filtered sucrose solution and mix thoroughly.

(d) To provide particles which, in appearance, are similar to highly scorched, or burned, protein particles, prepare at least 1.0 gram of a charcoal mixture by using the following specified percentages of charcoal of the designated meshes:

200 mesh charcoal: 20 percent.
150 mesh charcoal: 50 percent.
100 mesh charcoal: 20 percent.
65 mesh charcoal: 10 percent.

(e) Prepare charcoal solution by placing 1.0 gram of the charcoal mixture (prepared in accordance with paragraph (d) of this section) in a one-liter volumetric flask and dilute to volume, using a 50 percent filtered sucrose solution and mix thoroughly.

(f) Prepare each of the following sample solutions:

(1) *Sample solution 1.* Mix 75 ml. of filtered, reconstituted, spray process nonfat dry milk solids with (i) a quantity of scorched particle solution containing scorched particles aggregating 7.425 mg. and (ii) a quantity of charcoal solution containing charcoal particles aggre-

gating 0.075 mg. The particle content of this sample solution is 7.5 mg.

(2) *Sample solution 2.* Mix 75 ml. of filtered, reconstituted, spray process nonfat dry milk solids with (i) a quantity of scorched particle solution containing scorched particles aggregating 14.85 mg. and (ii) a quantity of charcoal solution containing charcoal particles aggregating 0.15 mg. The particle content of this sample solution is 15.0 mg.

(3) *Sample solution 3.* Mix 75 ml. of filtered, reconstituted, spray process nonfat dry milk solids with (i) a quantity of scorched particle solution containing scorched particles aggregating 22.2 mg. and (ii) a quantity of charcoal solution containing charcoal particles aggregating 0.30 mg. The particle content of this sample solution is 22.5 mg.

(4) *Sample solution 4.* Mix 75 ml. of filtered, reconstituted, spray process nonfat dry milk solids with (i) a quantity of scorched particle solution containing scorched particles aggregating 31.9 mg. and (ii) a quantity of charcoal solution containing charcoal particles aggregating 0.60 mg. The particle content of this sample solution is 32.5 mg.

(g) Stir each sample solution immediately prior to filtering and filter through a standard lintine disc (1¼" diameter) using a filtering surface of 1⅛" diameter. Rinse the container of each sample solution with filtered, reconstituted, spray process nonfat dry milk solids and filter the rinse through the applicable disc.

(h) Dry the discs at room temperature.

§ 58.2678 *General.* To facilitate the use and availability of these scorched particle standards, a composite photograph of the four (4) discs is attached hereto and made a part hereof;[1] and a copy of the photograph may be obtained, upon request, from the Dairy Division, Agricultural Marketing Service, U. S. Department of Agriculture, South Building, Washington 25, D. C.

## SUBPART S—UNITED STATES STANDARDS FOR GRADES OF DRY WHOLE MILK

§ 58.2701 *Dry whole milk.* "Dry whole milk" (made by the spray process or the atmospheric roller process) is the product resulting from the removal of water from milk and contains the lactose, milk proteins, milk fat, and milk minerals in the same relative proportions as in the fresh milk from which made.

(a) The term "milk," when used in this part, means milk produced by healthy cows and pasteurized at a temperature of 143° F. for 30 minutes or its equivalent in bacterial destruction before or during the manufacture of the dry whole milk.

### U. S. GRADES

§ 58.2702 *Nomenclature of U. S. grades.*—(a) *Nomenclature.* The nomenclature of U. S. Grades is U. S. Premium, U. S. Extra, and U. S. Standard.

[1] Filed with the Federal Register Division as part of the original document (16 F. R. 923).

§ 58.2703 *Basis for determination of U. S. grades.* The U. S. grades of dry whole milk are determined hereunder on the basis of flavor and odor, physical appearance, bacterial estimate, butterfat content, coliform estimate, copper content, iron content, moisture content, oxygen content, scorched particle content, solubility index, and titratable acidity.

§ 58.2704 *U. S. Premium grade.*—(a) *Raw milk requirements.* The raw whole milk used in the production of U. S. Premium grade dry whole milk shall meet the following requirements:

(1) The bacterial content of the bulk milk, as estimated by the direct microscopic clump count, shall be the basis for determination of the bacterial quality of the raw milk supply.

(2) A representative sample of each bulk milk lot shall be taken at the nearest point prior to the first heat processing which is consistent with the equipment and operation of the plant. This may be a storage tank within the processing plant, a tank truck, or a storage tank in the receiving station. Drip sampling over hourly intervals is permitted, but the sample must be maintained at 50° F. or lower during sampling. The bacterial estimate of a sample shall normally be based upon one representative smear from the sample. If desired, three additional smears may be made. In such case, the bacterial estimate of the sample shall be the log average of the smears made.

(3) The average weighted bacterial direct clump count of the bulk milk supply shall not exceed 5 million per ml., and no bulk milk with a clump count in excess of 10 million per ml. shall be accepted. The bacterial estimate of the bulk supply for any day shall be the weighted average bacterial direct clump count of all samples of bulk milk taken from the milk supply that day. However, the manufacturer shall have a 48-hour probational period from the end of the processing day on which initial inspection is made, during which time the weighted average bacterial direct clump count of the bulk milk may exceed 5 million, but no bulk milk used shall exceed 10 million. If in any subsequent inspection the weighted average bacterial direct clump count exceeds 5 million per ml., the manufacturer shall not be permitted to produce "Premium" grade dry whole milk until such time as the Inspection and Grading Branch, Dairy Division, U. S. Department of Agriculture determines that the milk supply is in compliance. The weighted average bacterial direct clump count of a bulk milk supply shall be calculated by the following formula:

$$\text{Weighted log average} = \frac{\Sigma(W \times \text{Log } B)}{\Sigma W}$$ where

$W$ is the weight of bulk milk with a direct microscopic clump count $B$. Common ($\text{Log}_{10}$) logarithms will be used for this calculation. The following is an example of how the formula works:

(i) $W$ = weight of individual lot.

(ii) $\Sigma W$ = the sum of the weights of all lots.

(iii) Log $B$ = the log of the direct microscopic count of the lot.

(iv) $\Sigma(W \times \text{Log } B)$ = the sum of products of the weight of each lot multiplied by the log of its direct microscopic count.

| $W$ (thousand pounds) | $W \times \text{Log } B$ | | Product of $W \times \text{Log } B$ |
|---|---|---|---|
| 10 | 10×6.1 | = | 61.0 |
| 8 | 8×7.0 | = | 56.0 |
| 100 | 100×6.8 | = | 680.0 |
| 5 | 5×4.0 | = | 20.0 |
| 4 | 4×6.5 | = | 26.0 |
| 3 | 3×6.6 | = | 19.8 |
| $\Sigma W = 130$ | $\Sigma(W \times \text{Log } B) =$ | | 862.8 |

$$\text{Weighted log average} = \frac{\Sigma(W \times \text{Log } B)}{\Sigma W} = \frac{862.8}{130} = 6.637$$

Antilog 6.637 = 4,336,000.

The Antilog 6.637 = 4,336,000 as taken from page 183 of the Milk Ordinance and Code, 1953 Recommendations of the Public Health Service.

(b) *Plant, receiving stations, equipment, operations, personnel, and transportation facilities requirements.* Plant, receiving stations, equipment, operations, personnel, and transportation facilities used in the production of U. S. Premium grade dry whole milk shall meet the requirements of the United States Department of Agriculture publication entitled "Minimum specifications for approved plants manufacturing, processing, and packaging dairy products" (Subpart B of this part) obtainable from the Dairy Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

(c) *U. S. Premium grade spray process requirements.* Dry whole milk manufactured by the spray process conforms to the requirements of paragraphs (a) and (b) of this section and to the following additional requirements:

(1) *Flavor and odor (applies equally to the reliquefied form).* Sweet. It may have slight cooked flavors and odors, but is free from all other off-flavors and odors.

(2) *Physical appearance.* Is white or light cream color; free from lumps that do not break up under slight pressure; and free from noticeable brown and black scorched particles.

(3) *Bacterial estimate.* Not more than 30,000 per gram.

(4) *Butterfat content.* Not less than 26.0 percent.

(5) *Coliform estimate.* Not more than 90 per gram.

(6) *Copper content.*[2] Not more than 1.5 p. p. m.

(7) *Iron content.*[2] Not more than 10 p. p. m.

(8) *Moisture content.* Not more than 2.25 percent.

(9) *Oxygen content.* Not more than 2 percent.

(10) *Solubility index.* Not more than 0.50 ml.

(11) *Scorched particle content.* Not more than 7.5 mg.

(12) *Titratable acidity.* Not more than 0.15 percent.

§ 58.2705 *U. S. Extra grade.*—(a) *Spray process.* Dry whole milk manufactured by the spray process conforms to the following requirements:

[2] This test is not required if equipment surfaces coming in contact with the milk are free of copper, iron, or copper alloys.

(1) *Flavor and odor (applies equally to the reliquefied form).* It may have definite cooked flavors and odors and other off-flavors to a slight degree but is free from objectionable flavors and odors.

(2) *Physical appearance.* Is white or light cream color; free from lumps that do not break up under moderate pressure; and practically free from brown and black scorched particles.

(3) *Bacterial estimate.* Not more than 50,000 per gram.

(4) *Butterfat content.* Not less than 26.0 percent.

(5) *Coliform estimate.* No requirement.

(6) *Copper content.*[1] Not more than 1.5 p. p. m.

(7) *Iron content.*[1] Not more than 10 p. p. m.

(8) *Moisture content.* Not more than 2.5 percent.

(9) *Oxygen content.* If gas packed, not more than 3 percent.

(10) *Scorched particle content.* Not more than 15.0 mg.

(11) *Solubility index.* Not more than 0.50 ml.

(12) *Titratable acidity.* Not more than 0.15 percent.

(b) *Roller process.* Dry whole milk manufactured by the roller process conforms to the requirements in paragraph (a) of this section, except that the solubility index is not more than 15.0 ml., the scorched particle content is not more than 22.5 mg., and the moisture content is not more than 3.0 percent.

§ 58.2706 *U. S. Standard grade*—(a) *Spray process.* Dry whole milk manufactured by the spray process conforms to the following requirements:

(1) *Flavor and odor (applies equally to the reliquefied form).* It may have definite scorched and storage flavors and odors, but has no other objectionable flavors and odors.

(2) *Physical appearance.* Is white or light cream color; free from lumps that do not break up under moderate pressure; and may have moderate amount of brown and black scorched particles.

(3) *Bacterial estimate.* Not more than 100,000 per gram.

(4) *Butterfat content.* Not less than 26.0 percent.

(5) *Coliform estimate.* No requirement.

(6) *Copper content.* No requirement.

(7) *Iron content.* No requirement.

(8) *Moisture content.* Not more than 3.0 percent.

(9) *Oxygen content.* No requirement.

(10) *Scorched particle content.* Not more than 22.5 mg.

(11) *Solubility index.* Not more than 1.0 ml.

(12) *Titratable acidity.* Not more than 0.17 percent.

(b) *Roller process.* Dry whole milk manufactured by the roller process conforms to the requirements prescribed in paragraph (a) of this section except that the solubility index is not more than 15.0 ml., the scorched particle content is not more than 32.5 mg., and the moisture content is not more than 4.0 percent.

[1] See footnote on p. 9436.

TEST METHODS

§ 58.2707 *Test methods.* (a) The test methods contained in "Methods of Laboratory Analyses for Dry Whole Milk, Nonfat Dry Milk Solids, Dry Buttermilk and Dry Whey," U. S. Department of Agriculture, July 1954 (Mimeo.), obtained from Dairy Division, Agricultural Marketing Service, are used to determine bacterial estimate, butterfat content, coliform estimate, copper content, iron content, moisture content, oxygen content, scorched particle content, solubility index, and titratable acidity.

(b) The test methods contained in the publication "Standard Methods for the Examination of Dairy Products" Tenth Edition, 1953, published by the American Public Health Association, 1790 Broadway, New York, New York are used on the raw milk to determine the direct microscopic clump count.

EXPLANATION OF TERMS

§ 58.2708 *Explanation of terms*—(a) *Explanation of terms with respect to flavor and odor*—(1) *Slight.* Detected only upon critical examination.

(2) *Definite.* Not intense but readily detectable.

(3) *Objectionable.* Flavors and odors, such as fishy, cheesy, scorched, storage, oxidized, rancid, tallowy, soapy, utensil, or others equally objectionable.

SUBPART T—UNITED STATES SEDIMENT STANDARDS FOR MILK AND MILK PRODUCTS

§ 58.2726 *United States sediment standards for milk and milk products.* (a) The standards contained in this section consist of ten (10) sediment discs, prepared as hereinafter indicated, each of which represents one of the following:

0 mg. of sediment.
0.025 mg. of sediment.
0.050 mg. of sediment.
0.075 mg. of sediment.
0.10 mg. of sediment.
0.20 mg. of sediment.
0.30 mg. of sediment.
0.50 mg. of sediment.
1.00 mg. of sediment.
2.50 mg. of sediment.

(b) Each sediment disc was prepared in accordance with the procedure set forth in paragraph 9.04 of the publication "Standard Methods for the Examination of Dairy Products," Ninth Edition, 1948, published by the American Public Health Association, 1790 Broadway, New York, New York. To facilitate the use and availability of these standards, a composite photograph of the ten (10) sediment discs is attached hereto and made a part hereof;[1] and a copy of the photograph may be obtained, upon request, from the Dairy Division, Agricultural Marketing Service, United States Department of Agriculture, South Building, Washington 25, D. C.

Done at Washington, D. C., this 28th day of November 1958.

ROY W. LENNARTSON,
*Administrator,*
*Agricultural Marketing Service.*

[F. R. Doc. 58-10079; Filed, Dec. 4, 1958; 8:51 a. m.]

[1] Filed with the Federal Register Division as part of the original document (14 F. R. 6658).

## Chapter VII—Commodity Stabilization Service (Farm Marketing Quotas and Acreage Allotments), Department of Agriculture

PART 730—RICE

SUBPART—1959–60 MARKETING YEAR

CALIFORNIA; STATE RESERVE ACREAGES

The amended State reserve acreages for the State of California contained herein have been determined pursuant to and in conformity with section 353 of the Agricultural Adjustment Act of 1938, as amended. The purpose of this document is to announce changes in the State reserve acreages for the State of California which were issued in § 730.1006 of this subpart. Since the size of the 1959 State reserves in the State of California, as amended by this document, will affect 1959 producer and farm rice acreage allotments in the State of California, and since section 362 of the Agriculture Adjustment Act of 1938, as amended, requires that notices of farm acreage allotments, insofar as practicable, be mailed to farm operators in sufficient time to be received prior to the date of the referendum, which in the case of rice of the 1959 crop has been established for December 15, 1958, it is hereby found that compliance with the public notice, procedure, and effective date provisions of the Administrative Procedure Act (5 U. S. C. 1003) is impracticable and contrary to the public interest, and the amendments herein shall become effective upon the date of their publication in the FEDERAL REGISTER.

Section 730.1006 is amended by deleting for the State of California the figure "1498" in the column "State reserve acreages for new farms or new producers," and the figure "1199" in the column "State reserve acreages for appeals, etc. in producer States," and inserting in lieu thereof the figures "1000" and "2198", respectively.

(Sec. 375, 52 Stat. 66, as amended; 7 U. S. C. 1375)

Issued at Washington, D. C., this 3d day of December 1958. Witness my hand and the seal of the Department of Agriculture.

[SEAL] TRUE D. MORSE,
*Acting Secretary.*

[F. R. Doc. 58-10110; Filed, Dec. 4, 1958; 8:53 a. m.]

[Amdt. 1]

PART 722—COTTON

SUBPART—REGULATIONS PERTAINING TO ACREAGE ALLOTMENTS FOR THE 1959 CROP OF UPLAND COTTON

COUNTY ALLOTMENT; ALLOCATIONS TO COUNTIES FROM STATE'S SHARE OF NATIONAL RESERVE AND FROM STATE RESERVE; REMAINDER OF THE STATE RESERVE; AND COUNTY RESERVE

*Basis and purpose.* The purpose of this amendment is to establish county allotments showing components thereof (computed county allotment, allocation from State's share of national reserve; adjustments from State reserve for trends, abnormal conditions, and minimum farm allotments); allocations to

counties from State reserve for small farms and to correct inequities and prevent hardship; and to establish the remainder of State reserve which is available for allocation to counties for new farms, late and reconstituted farms and correction of errors. The amendment contained herein is issued pursuant to the Agricultural Adjustment Act of 1938, as amended (52 Stat. 31, as amended; 7 U. S. C. 1281 et seq.) including amendments under the Agricultural Act of 1958 (Pub. Law 85-835, approved August 28, 1958, 72 Stat. 988). Notice of the proposed establishment of such allotments and reserves was published in the FEDERAL REGISTER on September 9, 1958 (23 F. R. 6959) in accordance with section 4 of the Administrative Procedure Act (60 State 238; 5 U. S. C. 1003) and the data and recommendations received in response to such notice have been duly considered.

Farmers engaged in the production of upland cotton in 1958 will determine in a referendum to be held on December 15, 1958, whether marketing quotas will be in effect for the 1959 crop of upland cotton. In order that farm allotments may be established as early as possible and notices of individual farm allotments may be mailed, insofar as practicable, so as to be received by farmers prior to the referendum, as required by section 362 of the Agricultural Adjustment Act of 1938, as amended, it is essential that this amendment be made effective as soon as possible. Accordingly, it is hereby determined and found that compliance with the 30-day effective date requirement of section 4 of the Administrative Procedure Act is impracticable and contrary to the public interest and this amendment shall be effective upon filing of this document with the Director, Division of the Federal Register.

Section 722.216 (h) of the Regulations Pertaining to Acreage Allotments for the 1959 Crop of Upland Cotton (23 F. R. 8385) is amended to read as follows:

(h) *County allotments; allocations to counties from State's share of national reserve and from State reserve; remainder of the State reserve; and county reserve*—(1) *County allotment showing components thereof; allocations to counties from State reserve for small farms and to correct inequities and prevent hardship; and remainder of the State reserve.* There are set forth below the county allotments showing components thereof (computed county allotment, allocation from State's share of national reserve, adjustments from State reserve for trends, abnormal conditions, and minimum farm allotments); allocations to counties from State reserve for small farms and to correct inequities and prevent hardship; and the remainder of the State reserve which is available for allocation to counties for new farms, late and reconstituted farms and correction of errors. The State reserve for Alabama, Arizona, Arkansas, California, Illinois, Louisiana, Mississippi, Missouri, Nevada, New Mexico, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, and Virginia does not include a reserve for new farms.

ALABAMA

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Autauga | 8,570 | 273.9 | 0 | 0 | 21.7 | 8,865.6 | 0 | 42 |
| Baldwin | 2,701 | 464.0 | 0 | 0 | 36.9 | 3,201.9 | 0 | 0 |
| Barbour | 13,377 | 600.2 | 0 | 0 | 47.7 | 14,024.9 | 0 | 261 |
| Bibb | 3,591 | 179.6 | 0 | 0 | 14.3 | 3,784.9 | 0 | 31 |
| Blount | 16,036 | 1,391.9 | 0 | 0 | 110.7 | 17,538.6 | 0 | 0 |
| Bullock | 8,449 | 204.6 | 0 | 0 | 16.2 | 8,669.8 | 0 | 6 |
| Butler | 8,691 | 759.0 | 0 | 0 | 60.3 | 9,510.3 | 0 | 202 |
| Calhoun | 6,092 | 693.0 | 0 | 0 | 55.1 | 6,840.1 | 0 | 103 |
| Chambers | 8,728 | 406.1 | 0 | 0 | 32.3 | 9,166.4 | 0 | 193 |
| Cherokee | 20,342 | 380.3 | 0 | 0 | 30.3 | 20,752.6 | 0 | 0 |
| Chilton | 9,071 | 1,388.6 | 0 | 0 | 110.4 | 10,570.0 | 0 | 0 |
| Choctaw | 6,166 | 697.8 | 0 | 0 | 55.5 | 6,919.3 | 0 | 57 |
| Clarke | 5,468 | 833.5 | 0 | 0 | 66.3 | 6,367.8 | 0 | 340 |
| Clay | 4,901 | 928.9 | 0 | 0 | 73.9 | 5,003.8 | 0 | 0 |
| Cleburne | 2,723 | 456.8 | 0 | 0 | 36.3 | 3,216.1 | 0 | 28 |
| Coffee | 18,534 | 452.3 | 0 | 0 | 35.9 | 19,022.2 | 0 | 0 |
| Colbert | 20,943 | 287.2 | 0 | 0 | 22.8 | 21,253.0 | 0 | 0 |
| Conecuh | 11,830 | 824.5 | 0 | 0 | 65.6 | 12,720.1 | 0 | 205 |
| Coosa | 1,562 | 399.6 | 0 | 0 | 31.7 | 1,993.3 | 0 | 31 |
| Covington | 15,425 | 822.7 | 0 | 0 | 65.4 | 16,313.1 | 0 | 140 |
| Crenshaw | 10,662 | 423.8 | 0 | 0 | 33.7 | 11,119.5 | 0 | 53 |
| Cullman | 30,972 | 2,086.8 | 0 | 0 | 166.0 | 33,224.8 | 0 | 0 |
| Dale | 7,971 | 440.1 | 0 | 0 | 35.0 | 8,446.1 | 0 | 132 |
| Dallas | 25,515 | 260.3 | 0 | 0 | 20.7 | 25,796.0 | 0 | 0 |
| De Kalb | 29,705 | 1,668.7 | 0 | 0 | 132.7 | 31,506.4 | 0 | 0 |
| Elmore | 13,869 | 518.4 | 0 | 0 | 41.2 | 14,428.6 | 0 | 117 |
| Escambia | 9,949 | 461.6 | 0 | 0 | 36.7 | 10,447.3 | 0 | 118 |
| Etowah | 10,818 | 1,100.5 | 0 | 0 | 87.6 | 12,006.1 | 0 | 226 |
| Fayette | 8,117 | 1,118.7 | 0 | 0 | 89.0 | 9,324.7 | 0 | 0 |
| Franklin | 12,454 | 889.4 | 0 | 0 | 70.8 | 13,414.2 | 0 | 0 |
| Geneva | 19,498 | 516.7 | 0 | 0 | 41.1 | 20,055.8 | 0 | 0 |
| Greene | 12,597 | 157.7 | 0 | 0 | 12.5 | 12,767.2 | 0 | 0 |
| Hale | 14,447 | 297.2 | 0 | 0 | 23.6 | 14,767.8 | 0 | 0 |
| Henry | 14,935 | 298.6 | 0 | 0 | 23.7 | 15,257.3 | 0 | 0 |
| Houston | 25,471 | 636.7 | 0 | 0 | 50.6 | 26,158.3 | 0 | 0 |
| Jackson | 23,955 | 905.7 | 0 | 0 | 72.0 | 24,042.7 | 0 | 0 |
| Jefferson | 3,342 | 593.6 | 0 | 0 | 47.2 | 3,982.8 | 0 | 263 |
| Lamar | 9,819 | 1,026.5 | 0 | 0 | 81.7 | 10,927.2 | 0 | 308 |
| Lauderdale | 26,516 | 795.2 | 0 | 0 | 63.2 | 27,374.4 | 0 | 0 |
| Lawrence | 36,597 | 473.2 | 0 | 0 | 37.6 | 37,107.8 | 0 | 0 |
| Lee | 8,937 | 249.3 | 0 | 0 | 19.8 | 9,206.1 | 0 | 49 |
| Limestone | 48,776 | 581.8 | 0 | 0 | 46.3 | 49,404.1 | 0 | 0 |
| Lowndes | 10,062 | 132.7 | 0 | 0 | 10.5 | 10,205.2 | 0 | 0 |
| Macon | 15,567 | 388.2 | 0 | 0 | 30.8 | 15,986.0 | 0 | 77 |
| Madison | 56,509 | 546.9 | 0 | 0 | 43.5 | 57,099.4 | 0 | 0 |
| Marengo | 15,512 | 458.1 | 0 | 0 | 36.5 | 16,006.6 | 0 | 77 |
| Marion | 12,004 | 1,402.6 | 0 | 0 | 111.6 | 13,518.2 | 0 | 0 |
| Marshall | 27,908 | 1,329.9 | 0 | 0 | 105.8 | 29,343.7 | 0 | 91 |
| Mobile | 3,256 | 433.1 | 0 | 0 | 34.5 | 3,723.6 | 0 | 119 |
| Monroe | 17,146 | 492.0 | 0 | 0 | 39.1 | 17,677.1 | 0 | 0 |
| Montgomery | 10,075 | 246.1 | 0 | 0 | 19.6 | 10,340.7 | 0 | 50 |
| Morgan | 26,794 | 814.2 | 0 | 0 | 64.8 | 27,673.0 | 0 | 0 |
| Perry | 10,314 | 305.2 | 0 | 0 | 24.3 | 10,643.5 | 0 | 51 |
| Pickens | 13,824 | 601.8 | 0 | 0 | 47.9 | 14,473.7 | 0 | 152 |
| Pike | 16,114 | 345.7 | 0 | 0 | 27.5 | 16,487.2 | 0 | 0 |
| Randolph | 9,452 | 1,093.4 | 0 | 0 | 86.9 | 10,632.3 | 0 | 0 |
| Russell | 9,724 | 207.1 | 0 | 0 | 16.4 | 9,947.5 | 0 | 0 |
| St. Clair | 4,925 | 712.9 | 0 | 0 | 56.7 | 5,694.6 | 0 | 118 |
| Shelby | 5,694 | 181.6 | 0 | 0 | 14.5 | 5,890.1 | 0 | 28 |
| Sumter | 13,434 | 234.2 | 0 | 0 | 18.6 | 13,686.8 | 0 | 0 |
| Talladega | 11,814 | 508.6 | 0 | 0 | 40.4 | 12,363.0 | 0 | 122 |
| Tallapoosa | 6,523 | 426.0 | 0 | 0 | 33.9 | 6,982.9 | 0 | 223 |
| Tuscaloosa | 15,257 | 698.5 | 0 | 0 | 55.6 | 16,011.1 | 0 | 333 |
| Walker | 6,284 | 1,606.5 | 0 | 0 | 127.8 | 8,018.3 | 0 | 0 |
| Washington | 2,349 | 376.3 | 0 | 0 | 29.8 | 2,755.1 | 0 | 0 |
| Wilcox | 10,968 | 273.2 | 0 | 0 | 21.7 | 11,262.9 | 0 | 0 |
| Winston | 6,568 | 1,022.2 | 0 | 0 | 81.3 | 7,671.5 | 0 | 0 |
| a. State total | 934,409 | 42,782.0 | 0 | 0 | 3,402.0 | 980,593.0 | 0 | 4,481 |
| b. State reserve available for late and reconstituted farms and corrections of errors | | | | | | | | 117 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 985,191 |

ARIZONA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Cochise | 15,146 | 16.4 | 0 | 0 | 1.6 | 15,164 | 0 | 0 |
| Gila | 10 | 3.7 | 15.0 | 0 | 0.3 | 29 | 0 | 0 |
| Graham | 8,569 | 31.3 | 0 | 0 | 2.7 | 8,603 | 0 | 0 |
| Greenlee | 1,672 | 26.4 | 0 | 0 | 1.6 | 1,700 | 0 | 0 |
| Maricopa | 121,555 | 303.7 | 0 | 0 | 23.3 | 121,882 | 0 | 0 |
| Mohave | 349 | 0 | 0 | 0 | 0 | 349 | 0 | 0 |
| Pima | 22,295 | 8.9 | 0 | 0 | 1.1 | 22,305 | 0 | 0 |
| Pinal | 127,266 | 57.4 | 0 | 0 | 4.6 | 127,328 | 0 | 0 |
| Santa Cruz | 1,726 | 0.9 | 0 | 122.0 | 0.1 | 1,849 | 0 | 0 |
| Yavapai | 14 | 7.4 | 0 | 0 | 0.6 | 22 | 0 | 0 |
| Yuma | 31,379 | 67.9 | 0 | 0 | 5.1 | 31,452 | 0 | 0 |
| a. State total | 329,981 | 524.0 | 15.0 | 122.0 | 41.0 | 330,683 | 0 | 0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 152 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 330,835 |

ARKANSAS

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Arkansas | 9,767 | 178.5 | 0 | 0 | 14.2 | 9,959.7 | 0 | 0 |
| Ashley | 24,467 | 363.0 | 0 | 0 | 8.2 | 24,518.2 | 0 | 0 |
| Baxter | 61 | 20.6 | 0 | 0 | 1.6 | 83.2 | 0 | 0 |
| Benton | 2 | 1.0 | 0 | 0 | 0.1 | 3.1 | 0 | 0 |
| Boone | 11 | 6.4 | 0 | 0 | 0.5 | 17.9 | 0 | 0 |
| Bradley | 5,856 | 214.3 | 0 | 0 | 17.0 | 6,087.3 | 0 | 0 |
| Calhoun | 4,149 | 34.2 | 0 | 0 | 4.2 | 4,207.5 | 0 | 0 |
| Chicot | 29,346 | 178.5 | 0 | 0 | 13.6 | 29,538.1 | 0 | 0 |
| Clark | 4,153 | 190.7 | 0 | 0 | 15.2 | 4,358.9 | 0 | 0 |
| Clay | 28,301 | 488.6 | 0 | 0 | 34.9 | 28,874.5 | 0 | 0 |
| Cleburne | 3,667 | 226.0 | 0 | 0 | 18.0 | 3,854.0 | 0 | 0 |
| Cleveland | 4,861 | 122.9 | 0 | 0 | 9.8 | 4,993.7 | 0 | 0 |
| Columbia | 13,237 | 463.8 | 0 | 0 | 36.8 | 13,737.6 | 0 | 0 |
| Conway | 7,069 | 21.6 | 0 | 0 | 1.7 | 7,023.3 | 0 | 0 |
| Craighead | 77,992 | 497.1 | 0 | 0 | 22.3 | 78,491.4 | 0 | 0 |
| Crawford | 336 | 17.1 | 0 | 0 | 1.4 | 344.5 | 0 | 0 |
| Crittenden | 91,167 | 153.2 | 0 | 0 | 12.0 | 91,332.2 | 0 | 0 |
| Cross | 35,304 | 218.4 | 0 | 0 | 17.3 | 36,120.7 | 0 | 0 |
| Dallas | 2,223 | 264.5 | 0 | 0 | 13.1 | 2,499.6 | 0 | 0 |
| Desha | 41,337 | 147.0 | 0 | 0 | 11.7 | 41,495.7 | 0 | 0 |
| Drew | 13,967 | 219.8 | 0 | 0 | 16.8 | 14,194.6 | 0 | 0 |
| Faulkner | 12,889 | 433.7 | 0 | 0 | 22.1 | 13,328.8 | 0 | 0 |
| Franklin | 301 | 6.8 | 0 | 0 | 0.5 | 308.3 | 0 | 0 |
| Fulton | 835 | 169.4 | 0 | 0 | 12.7 | 1,008.1 | 0 | 0 |
| Garland | 11 | 5.1 | 0 | 0 | 0.4 | 16.5 | 0 | 0 |
| Grant | 836 | 169.2 | 0 | 0 | 13.1 | 1,018.3 | 0 | 0 |
| Greene | 36,992 | 488.6 | 0 | 0 | 35.8 | 37,309.4 | 0 | 0 |
| Hempstead | 16,766 | 285.6 | 0 | 0 | 19.8 | 16,534.4 | 0 | 0 |
| Hot Spring | 486 | 94.4 | 0 | 0 | 7.5 | 587.9 | 0 | 0 |
| Howard | 2,224 | 179.5 | 0 | 0 | 14.3 | 2,417.8 | 0 | 0 |
| Independence | 6,024 | 178.1 | 0 | 0 | 14.2 | 6,216.3 | 0 | 0 |
| Izard | 2,310 | 284.8 | 0 | 0 | 22.6 | 2,617.4 | 0 | 0 |
| Jackson | 41,558 | 128.6 | 0 | 0 | 10.1 | 41,694.7 | 0 | 0 |
| Jefferson | 64,023 | 140.3 | 0 | 0 | 11.2 | 64,174.5 | 0 | 0 |
| Johnson | 912 | 5.4 | 0 | 0 | 0.4 | 917.8 | 0 | 0 |
| Lafayette | 14,117 | 103.4 | 0 | 0 | 8.2 | 14,228.6 | 0 | 0 |
| Lawrence | 19,891 | 110.0 | 0 | 0 | 8.7 | 20,009.7 | 0 | 0 |
| Lee | 57,061 | 229.7 | 0 | 0 | 18.2 | 57,248.9 | 0 | 0 |
| Lincoln | 32,297 | 127.1 | 0 | 0 | 10.1 | 32,434.2 | 0 | 0 |
| Little River | 5,413 | 41.9 | 0 | 0 | 3.3 | 5,458.2 | 0 | 0 |
| Logan | 1,623 | 25.0 | 0 | 0 | 2.0 | 1,650.0 | 0 | 0 |
| Lonoke | 46,064 | 317.3 | 0 | 0 | 25.2 | 46,406.5 | 0 | 0 |
| Marion | 43 | 19.5 | 0 | 0 | 1.5 | 64.0 | 0 | 0 |
| Miller | 10,538 | 189.2 | 0 | 0 | 14.3 | 10,732.5 | 0 | 0 |
| Mississippi | 173,210 | 186.7 | 0 | 0 | 14.8 | 173,411.5 | 0 | 0 |
| Monroe | 26,812 | 265.5 | 0 | 0 | 21.1 | 27,098.6 | 0 | 0 |
| Montgomery | 69 | 32.4 | 0 | 0 | 2.6 | 104.0 | 0 | 0 |
| Nevada | 4,743 | 348.5 | 0 | 0 | 27.7 | 5,124.2 | 0 | 0 |
| Newton | 40 | 13.7 | 0 | 0 | 1.1 | 54.8 | 0 | 0 |
| Ouachita | 2,635 | 189.1 | 0 | 0 | 15.0 | 2,839.1 | 0 | 0 |
| Perry | 1,043 | 63.5 | 0 | 0 | 5.1 | 1,111.6 | 0 | 0 |
| Phillips | 76,393 | 307.3 | 0 | 0 | 24.4 | 76,726.7 | 0 | 0 |
| Pike | 405 | 29.4 | 0 | 0 | 2.3 | 436.7 | 0 | 0 |
| Poinsett | 70,727 | 167.3 | 0 | 0 | 11.7 | 78,886.0 | 0 | 0 |
| Polk | 37 | 17.3 | 0 | 0 | 1.4 | 53.7 | 0 | 0 |
| Pope | 2,857 | 58.2 | 0 | 0 | 4.6 | 2,919.8 | 0 | 0 |
| Prairie | 9,933 | 222.1 | 0 | 0 | 17.6 | 10,172.7 | 0 | 0 |
| Pulaski | 16,260 | 41.3 | 0 | 0 | 3.3 | 16,304.6 | 0 | 0 |
| Randolph | 9,254 | 35.9 | 0 | 0 | 2.9 | 9,292.8 | 0 | 0 |
| St. Francis | 61,876 | 206.1 | 0 | 0 | 20.3 | 62,152.4 | 0 | 0 |
| Saline | 107 | 41.3 | 0 | 0 | 3.3 | 151.6 | 0 | 0 |
| Scott | 204 | 35.8 | 0 | 0 | 2.8 | 242.6 | 0 | 0 |
| Searcy | 163 | 27.5 | 0 | 0 | 2.2 | 192.7 | 0 | 0 |
| Sebastian | 307 | 40.9 | 0 | 0 | 3.2 | 351.1 | 0 | 0 |
| Sevier | 708 | 107.3 | 0 | 0 | 8.5 | 823.8 | 0 | 0 |
| Sharp | 2,376 | 265.4 | 0 | 0 | 19.5 | 2,660.9 | 0 | 0 |
| Stone | 180 | 31.0 | 0 | 0 | 2.5 | 213.5 | 0 | 0 |
| Union | 2,731 | 294.4 | 0 | 0 | 23.4 | 3,098.8 | 0 | 0 |
| Van Buren | 1,028 | 225.8 | 0 | 0 | 17.9 | 1,271.7 | 0 | 0 |

ARKANSAS—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Washington | 1 | 2.8 | 0 | 0 | 0.2 | 4.0 | 0 | 0 |
| White | 22,794 | 580.9 | 0 | 0 | 46.9 | 23,430.8 | 0 | 0 |
| Woodruff | 35,463 | 147.8 | 0 | 0 | 11.7 | 35,622.5 | 0 | 0 |
| Yell | 6,344 | 32.0 | 0 | 0 | 4.1 | 6,400.1 | 0 | 0 |
| a. State total | 1,325,295 | 11,226.0 | 0 | 0 | 891.8 | 1,337,412.8 | 0 | 0 |
| b. State reserve available for late and reconstituted farms and corrections of errors | | | | | | | | 1,758.2 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 1,339,171.0 |

CALIFORNIA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Fresno | 184,735 | 1,148.4 | 0 | 0 | 91.2 | 185,974.6 | 0 | 21,229 |
| Imperial | 47,032 | 1.7 | 0 | 0 | 0.1 | 47,053.8 | 0 | 20 |
| Kern | 155,457 | 135.8 | 0 | 0 | 10.8 | 155,603.6 | 0 | 13,616 |
| Kings | 81,974 | 298.3 | 0 | 0 | 23.7 | 82,296.0 | 0 | 9,475 |
| Los Angeles | 145 | 0 | 0 | 0 | 0 | 145.0 | 0 | 46 |
| Madera | 38,863 | 229.5 | 0 | 0 | 18.2 | 39,110.7 | 0 | 6,729 |
| Merced | 23,430 | 123.0 | 0 | 0 | 10.0 | 23,563.0 | 0 | 5,132 |
| Riverside | 18,982 | 6.5 | 0 | 0 | 0.5 | 18,989.0 | 0 | 265 |
| San Benito | 137 | 0 | 0 | 0 | 0 | 137.0 | 0 | 67 |
| San Bernardino | 360 | 0 | 0 | 0 | 0 | 360.0 | 0 | 0 |
| San Diego | 270 | 7.8 | 0 | 0 | 0.6 | 278.4 | 0 | 23 |
| Stanislaus | 55 | 14.0 | 0 | 0 | 1.1 | 70.1 | 0 | 65 |
| Tulare | 126,639 | 843.0 | 0 | 0 | 66.8 | 126,946.8 | 0 | 16,099 |
| a. State total | 657,729 | 2,368.0 | 0 | 0 | 223.0 | 660,780.0 | 0 | 72,766 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 92 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 733,618 |

FLORIDA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Alachua | 145 | 23.3 | 0 | 0 | 1.9 | 170.2 | 0 | 0 |
| Baker | 6 | 1.3 | 0 | 0 | 0.1 | 7.4 | 0 | 0 |
| Bay | 53 | 10.0 | 0 | 0 | 0.8 | 63.8 | 0 | 0 |
| Calhoun | 782 | 29.5 | 0 | 0 | 2.4 | 813.9 | 0 | 0 |
| Clay | 4 | 7.0 | 0 | 0 | 0.6 | 11.6 | 0 | 0 |
| Columbia | 280 | 56.4 | 0 | 0 | 4.5 | 340.9 | 0 | 0 |
| Dixie | 6 | 0 | 0 | 0 | 0 | 6.0 | 0 | 0 |
| Duval | 2 | 2.2 | 0 | 0 | 0.2 | 4.4 | 0 | 0 |
| Escambia | 1,494 | 160.7 | 0 | 0 | 12.8 | 1,667.3 | 0 | 0 |
| Gadsden | 242 | 46.7 | 0 | 0 | 3.8 | 296.9 | 0 | 0 |
| Gilchrist | 3 | 2.5 | 0 | 0 | 0.2 | 5.7 | 0 | 0 |
| Hamilton | 1,248 | 88.4 | 0 | 0 | 7.0 | 1,343.4 | 0 | 0 |
| Holmes | 4,882 | 426.8 | 0 | 0 | 33.9 | 5,342.7 | 0 | 0 |
| Jackson | 7,704 | 602.5 | 0 | 0 | 47.9 | 8,354.4 | 0 | 0 |
| Jefferson | 1,275 | 127.1 | 0 | 0 | 10.1 | 1,322.2 | 0 | 37.0 |
| Lafayette | 237 | 77.1 | 0 | 0 | 6.1 | 320.2 | 0 | 0 |
| Leon | 1,000 | 83.4 | 0 | 0 | 6.6 | 1,050.0 | 0 | 27.0 |
| Levy | 3 | 3.1 | 0 | 0 | 0.2 | 11.3 | 0 | 0 |
| Liberty | 13 | 0 | 0 | 0 | 0 | 13.0 | 0 | 0 |
| Madison | 2,928 | 225.7 | 0 | 0 | 17.8 | 3,171.6 | 0 | 0 |
| Nassau | 6 | 2.3 | 0 | 0 | 0.2 | 8.5 | 0 | 0 |
| Okaloosa | 1,504 | 160.4 | 0 | 0 | 12.8 | 1,677.2 | 0 | 0 |
| Orange | 6 | 0 | 0 | 0 | 0 | 6.0 | 0 | 0 |
| Santa Rosa | 6,118 | 296.2 | 0 | 0 | 18.8 | 6,373.0 | 0 | 48.0 |
| Suwannee | 629 | 184.3 | 0 | 0 | 15.5 | 828.8 | 0 | 0 |
| Taylor | 27 | 10.3 | 0 | 0 | 0.8 | 38.1 | 0 | 0 |
| Union | 15 | 8.5 | 0 | 0 | 0.7 | 24.2 | 0 | 0 |

FLORIDA—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Walton | 2,355 | 221.6 | 0 | 0 | 17.6 | 2,594.2 | 0 | 0 |
| Washington | 921 | 89.7 | 0 | 0 | 7.1 | 1,017.8 | 0 | 0 |
| a. State total | 33,989 | 2,891.0 | 0 | 0 | 230.0 | 37,110.0 | 0 | 114.0 |
| b. State reserve available for new farms, late and reconstituted farms and correction of errors | | | | | | | | 156 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 37,380 |

GEORGIA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Appling | 3,957 | 620.4 | 0 | 0 | 49.4 | 4,626.8 | 69.0 | 80.5 |
| Atkinson | 859 | 201.9 | 0 | 0 | 16.0 | 1,076.9 | 16.5 | 21.5 |
| Bacon | 2,692 | 451.4 | 0 | 0 | 35.9 | 2,539.3 | 34.5 | 45.8 |
| Baker | 3,155 | 112.1 | 0 | 0 | 8.9 | 3,276.0 | 33.0 | 30.9 |
| Baldwin | 2,298 | 134.7 | 0 | 0 | 10.7 | 2,443.4 | 33.9 | 44.0 |
| Banks | 2,958 | 339.2 | 0 | 0 | 27.0 | 3,324.2 | 45.4 | 57.1 |
| Barrow | 5,099 | 337.8 | 0 | 0 | 26.9 | 5,463.7 | 83.0 | 119.6 |
| Bartow | 15,801 | 252.8 | 0 | 0 | 18.5 | 15,552.3 | 132.0 | 226.1 |
| Ben Hill | 4,559 | 202.6 | 0 | 0 | 16.1 | 4,777.7 | 54.1 | 141.2 |
| Berrien | 3,187 | 431.2 | 0 | 0 | 34.3 | 3,652.5 | 55.0 | 64.6 |
| Bibb | 1,107 | 59.0 | 0 | 0 | 4.7 | 1,170.7 | 10.1 | 33.7 |
| Bleckley | 6,098 | 170.9 | 0 | 0 | 13.6 | 6,252.5 | 74.4 | 70.1 |
| Brantley | 34 | 24.6 | 0 | 0 | 1.9 | 60.5 | 1.2 | 1.9 |
| Brooks | 8,105 | 733.3 | 0 | 0 | 58.3 | 8,896.6 | 121.5 | 233.3 |
| Bryan | 178 | 53.8 | 0 | 0 | 4.3 | 236.1 | 4.3 | 5.2 |
| Bulloch | 13,216 | 655.4 | 0 | 0 | 52.2 | 13,923.6 | 182.7 | 258.0 |
| Burke | 33,065 | 123.1 | 0 | 0 | 9.6 | 33,195.7 | 188.1 | 281.4 |
| Butts | 4,047 | 118.1 | 0 | 0 | 9.4 | 4,174.5 | 49.8 | 47.4 |
| Calhoun | 5,039 | 85.2 | 0 | 0 | 6.8 | 5,122.0 | 42.5 | 56.5 |
| Camden | 1 | 1.4 | 0 | 0 | 0.1 | 2.5 | 0.1 | 0.1 |
| Candler | 5,936 | 190.4 | 0 | 0 | 15.1 | 6,161.5 | 71.0 | 89.2 |
| Carroll | 9,214 | 803.0 | 0 | 0 | 68.7 | 10,145.7 | 146.4 | 156.4 |
| Catoosa | 1,229 | 195.6 | 0 | 0 | 15.6 | 1,440.2 | 19.1 | 27.8 |
| Charlton | 7 | 15.2 | 0 | 0 | 1.2 | 23.4 | 0.3 | 0.5 |
| Chatham | 40 | 10.0 | 0 | 0 | 0.8 | 50.8 | 1.1 | 1.0 |
| Chattahoochee | 135 | 23.2 | 0 | 0 | 1.9 | 160.1 | 1.4 | 2.8 |
| Chattooga | 4,198 | 266.8 | 0 | 0 | 21.2 | 4,486.0 | 61.0 | 85.2 |
| Cherokee | 726 | 187.3 | 0 | 0 | 14.9 | 928.2 | 15.6 | 17.6 |
| Clarke | 1,735 | 132.4 | 0 | 0 | 10.5 | 1,877.9 | 21.7 | 29.5 |
| Clay | 3,213 | 111.8 | 0 | 0 | 8.9 | 3,373.7 | 38.2 | 80.6 |
| Clayton | 886 | 97.4 | 0 | 0 | 7.8 | 1,091.2 | 13.6 | 22.3 |
| Clinch | 109 | 70.6 | 0 | 0 | 6.1 | 191.7 | 2.9 | 4.8 |
| Cobb | 942 | 180.1 | 0 | 0 | 14.3 | 1,136.4 | 16.4 | 30.5 |
| Coffee | 6,465 | 557.8 | 0 | 0 | 44.4 | 7,067.2 | 95.6 | 127.9 |
| Colquitt | 18,915 | 556.8 | 0 | 0 | 44.3 | 19,516.1 | 221.8 | 281.7 |
| Columbia | 1,783 | 128.6 | 0 | 0 | 10.2 | 1,921.8 | 21.9 | 30.8 |
| Cook | 3,664 | 325.7 | 0 | 0 | 25.9 | 4,015.6 | 50.4 | 63.5 |
| Coweta | 6,758 | 302.3 | 0 | 0 | 28.0 | 7,138.3 | 71.0 | 225.1 |
| Crawford | 1,606 | 134.9 | 0 | 0 | 10.7 | 1,751.6 | 21.3 | 69.9 |
| Crisp | 8,786 | 107.7 | 0 | 0 | 8.6 | 8,902.3 | 71.3 | 89.6 |
| Dade | 336 | 142.9 | 0 | 0 | 11.4 | 484.3 | 6.9 | 11.8 |
| Dawson | 150 | 62.6 | 0 | 0 | 4.9 | 216.5 | 2.6 | 4.6 |
| Decatur | 4,027 | 345.8 | 0 | 0 | 27.5 | 4,400.3 | 58.9 | 66.7 |
| De Kalb | 489 | 101.5 | 0 | 0 | 8.1 | 598.6 | 7.3 | 28.7 |
| Dodge | 11,742 | 431.3 | 0 | 0 | 34.3 | 12,207.6 | 159.6 | 277.4 |
| Dooly | 17,223 | 193.1 | 0 | 0 | 15.4 | 17,431.5 | 162.5 | 164.3 |
| Dougherty | 1,850 | 44.9 | 0 | 0 | 2.6 | 1,898.5 | 18.2 | 21.8 |
| Douglas | 1,044 | 120.3 | 0 | 0 | 9.6 | 1,173.9 | 15.8 | 20.2 |
| Early | 12,685 | 334.0 | 0 | 0 | 26.6 | 13,046.6 | 124.4 | 141.8 |
| Echols | 34 | 35.0 | 0 | 0 | 2.8 | 71.8 | 1.1 | 1.7 |
| Effingham | 1,388 | 203.1 | 0 | 0 | 16.2 | 1,607.3 | 22.4 | 28.2 |
| Elbert | 8,143 | 479.6 | 0 | 0 | 35.8 | 8,628.8 | 103.7 | 130.0 |
| Emanuel | 15,079 | 445.0 | 0 | 0 | 35.4 | 15,319.4 | 170.6 | 273.1 |
| Evans | 2,240 | 177.0 | 0 | 0 | 14.1 | 2,531.1 | 30.3 | 58.9 |
| Fayette | 4,141 | 216.9 | 0 | 0 | 17.2 | 4,375.1 | 41.9 | 103.3 |

GEORGIA—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Floyd | 6,463 | 287.6 | 0 | 0 | 22.9 | 6,773.5 | 76.9 | 83.3 |
| Forsyth | 1,905 | 347.5 | 0 | 0 | 27.6 | 2,280.1 | 28.6 | 43.5 |
| Franklin | 6,931 | 653.0 | 0 | 0 | 52.0 | 7,638.0 | 110.7 | 129.9 |
| Fulton | 1,982 | 208.6 | 0 | 0 | 16.6 | 2,207.2 | 32.6 | 36.2 |
| Gilmer | 7 | 0 | 0 | 0 | 0 | 7.0 | 0.1 | 0.1 |
| Glascock | 4,481 | 66.6 | 0 | 0 | 5.2 | 4,552.8 | 46.0 | 46.9 |
| Gordon | 9,372 | 488.1 | 0 | 0 | 38.8 | 9,898.9 | 123.6 | 184.6 |
| Grady | 3,445 | 492.6 | 0 | 0 | 39.1 | 3,976.7 | 54.1 | 68.6 |
| Greene | 2,829 | 168.9 | 0 | 0 | 13.4 | 3,011.3 | 45.6 | 45.3 |
| Gwinnett | 3,735 | 418.9 | 0 | 0 | 33.3 | 4,187.2 | 63.0 | 68.9 |
| Habersham | 373 | 135.6 | 0 | 0 | 10.7 | 519.3 | 9.1 | 11.3 |
| Hall | 2,066 | 276.6 | 0 | 0 | 22.0 | 2,364.6 | 31.2 | 40.9 |
| Hancock | 8,023 | 253.8 | 0 | 0 | 20.2 | 8,297.0 | 87.4 | 106.1 |
| Haralson | 2,492 | 349.4 | 0 | 0 | 27.8 | 2,869.2 | 36.2 | 51.8 |
| Harris | 1,555 | 131.0 | 0 | 0 | 10.4 | 1,696.4 | 20.1 | 32.7 |
| Hart | 10,679 | 398.5 | 0 | 0 | 31.7 | 11,109.2 | 137.2 | 155.7 |
| Heard | 2,592 | 278.7 | 0 | 0 | 22.2 | 2,892.9 | 41.2 | 42.6 |
| Henry | 10,281 | 296.1 | 0 | 0 | 23.6 | 10,600.7 | 112.5 | 162.9 |
| Houston | 4,699 | 150.0 | 0 | 0 | 11.9 | 4,860.9 | 58.1 | 94.8 |
| Irwin | 9,152 | 209.6 | 0 | 0 | 16.7 | 9,378.3 | 107.6 | 105.6 |
| Jackson | 8,651 | 456.0 | 0 | 0 | 36.4 | 9,145.4 | 113.0 | 136.8 |
| Jasper | 3,383 | 71.2 | 0 | 0 | 5.7 | 4,009.9 | 35.1 | 41.8 |
| Jeff Davis | 2,196 | 225.4 | 0 | 0 | 25.9 | 2,457.3 | 36.9 | 45.5 |
| Jefferson | 17,878 | 269.6 | 0 | 0 | 16.7 | 18,164.3 | 149.6 | 171.9 |
| Jenkins | 10,670 | 130.1 | 0 | 0 | 10.4 | 10,810.5 | 95.6 | 104.6 |
| Johnson | 14,291 | 163.9 | 0 | 0 | 13.0 | 14,467.9 | 115.2 | 136.9 |
| Jones | 456 | 86.7 | 0 | 0 | 6.9 | 549.6 | 5.7 | 10.0 |
| Lamar | 2,295 | 139.9 | 0 | 0 | 11.1 | 2,446.0 | 39.0 | 34.6 |
| Lanier | 567 | 159.6 | 0 | 0 | 12.6 | 739.2 | 12.9 | 15.7 |
| Laurens | 26,137 | 515.1 | 0 | 0 | 41.2 | 26,696.3 | 264.1 | 276.0 |
| Lee | 3,387 | 113.2 | 0 | 0 | 9.0 | 3,509.2 | 36.7 | 35.5 |
| Liberty | 111 | 60.0 | 0 | 0 | 4.8 | 175.8 | 2.8 | 4.7 |
| Lincoln | 2,088 | 152.8 | 0 | 0 | 12.1 | 2,252.9 | 28.7 | 47.5 |
| Long | 485 | 98.3 | 0 | 0 | 7.8 | 591.1 | 11.1 | 12.5 |
| Lowndes | 2,989 | 487.0 | 0 | 0 | 38.8 | 3,514.8 | 52.6 | 65.9 |
| Lumpkin | 66 | 27.0 | 0 | 0 | 2.2 | 95.2 | 1.2 | 2.0 |
| McDuffie | 5,830 | 114.9 | 0 | 0 | 9.0 | 5,952.9 | 65.4 | 64.0 |
| McIntosh | 4 | 3.6 | 0 | 0 | 0.3 | 7.9 | 0.1 | 0.3 |
| Macon | 10,596 | 130.0 | 0 | 0 | 10.3 | 10,736.3 | 74.4 | 101.1 |
| Madison | 9,438 | 483.9 | 0 | 0 | 38.5 | 9,960.4 | 127.1 | 143.9 |
| Marion | 3,467 | 150.0 | 0 | 0 | 11.9 | 3,628.9 | 39.2 | 87.7 |
| Meriwether | 10,428 | 321.7 | 0 | 0 | 25.6 | 10,775.3 | 98.5 | 267.9 |
| Miller | 5,612 | 211.1 | 0 | 0 | 16.8 | 5,839.9 | 65.0 | 71.6 |
| Mitchell | 11,518 | 241.1 | 0 | 0 | 19.2 | 11,778.3 | 118.1 | 133.3 |
| Monroe | 1,396 | 93.6 | 0 | 0 | 7.4 | 1,467.0 | 20.3 | 32.5 |
| Montgomery | 3,612 | 195.0 | 0 | 0 | 15.5 | 3,822.5 | 39.6 | 51.4 |
| Morgan | 13,030 | 96.5 | 0 | 0 | 7.7 | 13,134.2 | 54.7 | 121.9 |
| Murray | 3,335 | 330.3 | 0 | 0 | 26.3 | 3,692.6 | 62.6 | 56.9 |
| Muscogee | 164 | 33.8 | 0 | 0 | 2.7 | 200.5 | 2.2 | 3.3 |
| Newton | 7,076 | 168.1 | 0 | 0 | 13.4 | 7,257.5 | 68.6 | 80.7 |
| Oconee | 7,273 | 197.5 | 0 | 0 | 15.7 | 7,486.2 | 79.5 | 82.3 |
| Oglethorpe | 6,743 | 359.2 | 0 | 0 | 28.7 | 7,105.9 | 101.5 | 93.1 |
| Paulding | 2,509 | 273.6 | 0 | 0 | 21.8 | 2,804.4 | 32.4 | 46.2 |
| Peach | 2,178 | 37.2 | 0 | 0 | 2.9 | 2,218.1 | 20.2 | 24.7 |
| Pickens | 429 | 102.6 | 0 | 0 | 8.1 | 530.7 | 6.8 | 9.7 |
| Pierce | 2,907 | 397.0 | 0 | 0 | 31.6 | 2,435.6 | 43.3 | 46.9 |
| Pike | 5,631 | 143.9 | 0 | 0 | 11.4 | 5,786.3 | 36.7 | 77.4 |
| Polk | 5,391 | 385.9 | 0 | 0 | 24.3 | 5,921.2 | 78.5 | 84.7 |
| Pulaski | 7,968 | 118.6 | 0 | 0 | 9.4 | 8,096.0 | 67.6 | 72.8 |
| Putnam | 1,443 | 117.9 | 0 | 0 | 9.4 | 1,570.3 | 22.3 | 54.0 |
| Quitman | 1,968 | 43.4 | 0 | 0 | 3.5 | 1,514.9 | 19.6 | 26.2 |
| Randolph | 5,167 | 175.4 | 0 | 0 | 14.0 | 5,356.4 | 44.0 | 142.8 |
| Richmond | 2,135 | 60.5 | 0 | 0 | 4.8 | 2,200.3 | 20.1 | 32.0 |
| Rockdale | 2,951 | 122.9 | 0 | 0 | 9.8 | 3,083.7 | 44.7 | 39.7 |
| Schley | 3,324 | 58.0 | 0 | 0 | 4.6 | 3,386.6 | 31.3 | 36.6 |
| Screven | 15,131 | 253.8 | 0 | 0 | 20.3 | 15,407.1 | 137.9 | 159.1 |
| Seminole | 4,375 | 146.1 | 0 | 0 | 11.6 | 4,532.7 | 57.2 | 57.1 |
| Spalding | 2,253 | 84.6 | 0 | 0 | 7.0 | 2,347.6 | 27.3 | 29.5 |
| Stephens | 850 | 202.0 | 0 | 0 | 16.1 | 1,068.1 | 11.6 | 21.1 |
| Stewart | 2,751 | 113.3 | 0 | 0 | 9.0 | 2,873.3 | 31.3 | 38.2 |

GEORGIA—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Sumter | 9,569 | 182.9 | 0 | 0 | 14.5 | 9,766.4 | 89.8 | 101.7 |
| Talbot | 1,267 | 206.8 | 0 | 0 | 16.5 | 1,490.3 | 15.7 | 26.7 |
| Taliaferro | 1,509 | 134.8 | 0 | 0 | 10.7 | 1,654.5 | 21.0 | 24.8 |
| Tattnall | 4,676 | 537.3 | 0 | 0 | 42.7 | 5,256.0 | 67.2 | 82.1 |
| Taylor | 6,514 | 113.4 | 0 | 0 | 9.0 | 6,636.4 | 56.4 | 69.0 |
| Telfair | 4,207 | 415.4 | 0 | 0 | 33.0 | 4,655.4 | 66.2 | 68.8 |
| Terrell | 11,116 | 130.1 | 0 | 0 | 10.4 | 11,256.5 | 44.3 | 103.8 |
| Thomas | 5,455 | 315.7 | 0 | 0 | 25.1 | 5,795.8 | 92.6 | 90.6 |
| Tift | 6,417 | 275.3 | 0 | 0 | 21.9 | 6,714.2 | 81.5 | 85.5 |
| Toombs | 6,854 | 411.1 | 0 | 0 | 32.7 | 7,297.8 | 89.5 | 172.2 |
| Treutlen | 3,029 | 153.6 | 0 | 0 | 12.2 | 3,194.8 | 41.5 | 49.3 |
| Troup | 1,654 | 216.0 | 0 | 0 | 16.7 | 1,880.7 | 28.9 | 40.9 |
| Turner | 7,296 | 216.8 | 0 | 0 | 17.2 | 7,530.0 | 90.7 | 130.6 |
| Twiggs | 3,143 | 166.3 | 0 | 0 | 13.2 | 3,322.5 | 46.8 | 61.0 |
| Upson | 1,119 | 145.5 | 0 | 0 | 11.6 | 1,276.1 | 20.9 | 23.1 |
| Walker | 2,400 | 528.1 | 0 | 0 | 42.0 | 2,970.1 | 44.3 | 56.4 |
| Walton | 17,487 | 267.1 | 0 | 0 | 21.2 | 17,775.3 | 187.2 | 183.8 |
| Ware | 712 | 274.2 | 0 | 0 | 21.8 | 1,008.0 | 16.1 | 26.2 |
| Warren | 10,224 | 79.2 | 0 | 0 | 6.2 | 10,309.4 | 74.6 | 94.9 |
| Washington | 15,636 | 243.8 | 0 | 0 | 19.2 | 15,897.0 | 125.5 | 159.1 |
| Wayne | 2,267 | 185.7 | 0 | 0 | 14.8 | 2,467.5 | 35.2 | 38.8 |
| Webster | 1,591 | 81.4 | 0 | 0 | 6.5 | 1,678.9 | 26.4 | 22.9 |
| Wheeler | 3,091 | 221.3 | 0 | 0 | 17.6 | 3,329.9 | 43.7 | 97.9 |
| White | 491 | 176.7 | 0 | 0 | 14.0 | 681.7 | 8.1 | 14.7 |
| Whitfield | 1,804 | 464.5 | 0 | 0 | 37.0 | 2,305.5 | 31.3 | 44.1 |
| Wilcox | 10,016 | 268.1 | 0 | 0 | 21.3 | 10,305.4 | 116.4 | 225.8 |
| Wilkes | 3,847 | 293.1 | 0 | 0 | 20.9 | 4,131.0 | 52.6 | 85.6 |
| Wilkinson | 2,250 | 192.2 | 0 | 0 | 15.3 | 2,457.5 | 38.3 | 87.9 |
| Worth | 17,343 | 298.8 | 0 | 0 | 21.4 | 17,833.2 | 183.4 | 183.9 |
| a. State total | 791,479 | 34,710.0 | 0 | 0 | 2,760.5 | 828,949.5 | 9,000.0 | 12,123.6 |
| b. State reserve available for new farms, late and reconstituted farms and correction of errors | | | | | | | | 526.9 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 850,600.0 |

ILLINOIS

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Alexander | 1,753 | 3.4 | 0 | 0 | 0.3 | 1,756.7 | 28.3 | 15.3 |
| Jefferson | 1 | 0.9 | 0 | 0 | 0.0 | 1.9 | 0 | 0 |
| Madison | 1 | 0.9 | 0 | 0 | 0.1 | 2.0 | 0 | 0 |
| Massac | 4 | 1.4 | 0 | 0 | 0.1 | 5.5 | 0 | 0.2 |
| Pulaski | 1,255 | 26.4 | 0 | 0 | 2.5 | 1,283.9 | 21.7 | 16.5 |
| Williamson | 1 | 0.0 | 0 | 0 | 0.0 | 1.0 | 0 | 0 |
| a. State total | 3,015 | 33.0 | 0 | 0 | 3.0 | 3,051.0 | 50.0 | 32.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 10 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 3,143 |

KANSAS

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Cowley | 1 | 1 | 0 | 0 | 0 | 2 | 0 | 0 |
| Haskell | 0 | 2 | 0 | 0 | 0 | 2 | 0 | 0 |
| Montgomery | 20 | 0 | 0 | 0 | 0 | 20 | 0 | 0 |
| a. State total | 21 | 3 | 0 | 0 | 0 | 24 | 0 | 0 |
| b. State reserve available for new farms, late and reconstituted farms and correction of errors | | | | | | | | 2 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 26 |

KENTUCKY

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Ballard | 11 | 4.7 | 0 | 0 | 0.4 | 16.1 | 0 | 0 |
| Calloway | 196 | 107.8 | 0 | 0 | 8.4 | 222.2 | 4.0 | 0 |
| Carlisle | 44 | 31.2 | 0 | 0 | 2.5 | 77.7 | 2.0 | 0 |
| Fulton | 5,321 | 29.0 | 0 | 75.0 | 2.3 | 5,627.3 | 28.0 | 44.0 |
| Graves | 144 | 85.7 | 0 | 0 | 6.7 | 236.4 | 4.0 | 0 |
| Hickman | 887 | 216.8 | 0 | 25.0 | 17.1 | 1,145.9 | 10.0 | 6.0 |
| McCracken | 3 | 2.2 | 0 | 0 | 0.2 | 5.4 | 0 | 0 |
| Marshall | 36 | 42.6 | 0 | 0 | 3.4 | 82.0 | 2.0 | 0 |
| a. State total | 6,752 | 520.0 | 0 | 100.0 | 41.0 | 7,413.0 | 50.0 | 50.0 |
| b. State reserve available for new farms, late and reconstituted farms and correction of errors | | | | | | | | 39 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 7,552 |

LOUISIANA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Acadia | 11,866 | 402.6 | 0 | 0 | 33.9 | 12,300.5 | 0 | 272.0 |
| Allen | 716 | 157.9 | 0 | 0 | 12.6 | 886.5 | 0 | 0 |
| Ascension | 533 | 111.6 | 0 | 0 | 8.9 | 653.5 | 0 | 0 |
| Assumption | 25 | 8.1 | 0 | 0 | 0.6 | 33.7 | 0 | 0 |
| Avoyelles | 25,070 | 795.9 | 0 | 0 | 63.2 | 25,929.1 | 0 | 355.0 |
| Beauregard | 361 | 53.9 | 0 | 0 | 4.3 | 419.2 | 0 | 0 |
| Bienville | 5,902 | 263.8 | 0 | 0 | 19.4 | 6,215.2 | 0 | 0 |
| Bossier | 19,038 | 183.9 | 0 | 0 | 14.6 | 19,236.5 | 0 | 0 |
| Caddo | 33,148 | 276.6 | 0 | 0 | 22.0 | 33,446.6 | 0 | 144.0 |
| Calcasieu | 178 | 16.4 | 0 | 0 | 1.3 | 195.7 | 0 | 0 |
| Caldwell | 6,988 | 73.8 | 0 | 0 | 5.9 | 7,067.7 | 0 | 0 |
| Cameron | 202 | 71.2 | 0 | 0 | 5.7 | 278.9 | 0 | 0 |
| Catahoula | 11,830 | 184.7 | 0 | 0 | 14.7 | 12,038.4 | 0 | 0 |
| Claiborne | 9,059 | 249.3 | 0 | 0 | 19.8 | 9,328.1 | 0 | 0 |
| Concordia | 9,128 | 124.9 | 0 | 0 | 9.9 | 9,262.8 | 0 | 0 |
| De Soto | 9,719 | 278.0 | 0 | 0 | 21.9 | 10,016.9 | 0 | 0 |
| East Baton Rouge | 798 | 170.7 | 0 | 0 | 13.6 | 977.3 | 0 | 0 |
| East Carroll | 23,994 | 95.5 | 0 | 0 | 7.6 | 24,097.1 | 0 | 0 |
| East Feliciana | 3,516 | 285.7 | 0 | 0 | 22.7 | 3,824.4 | 0 | 0 |
| Evangeline | 15,894 | 402.8 | 0 | 0 | 32.6 | 17,336.4 | 0 | 68.0 |
| Franklin | 53,817 | 371.7 | 0 | 0 | 29.5 | 54,218.2 | 0 | 0 |
| Grant | 3,715 | 37.0 | 0 | 0 | 2.9 | 3,754.9 | 0 | 0 |
| Iberia | 1,756 | 224.1 | 0 | 0 | 17.8 | 1,997.9 | 0 | 0 |
| Iberville | 644 | 51.2 | 0 | 0 | 4.1 | 700.3 | 0 | 0 |
| Jackson | 1,125 | 206.7 | 0 | 0 | 16.4 | 1,348.1 | 0 | 0 |
| Jefferson | 7 | 0.7 | 0 | 0 | 0.1 | 7.8 | 0 | 0 |
| Jefferson Davis | 445 | 78.6 | 0 | 0 | 6.2 | 529.8 | 0 | 0 |
| Lafayette | 14,498 | 785.3 | 0 | 0 | 62.4 | 15,345.7 | 0 | 434.0 |
| Lafourche | 51 | 0 | 0 | 0 | 0 | 51.0 | 0 | 0 |
| La Salle | 358 | 61.0 | 0 | 0 | 4.9 | 423.9 | 0 | 0 |
| Lincoln | 3,557 | 167.4 | 0 | 0 | 13.3 | 4,037.7 | 0 | 0 |
| Livingston | 388 | 131.9 | 0 | 0 | 10.5 | 530.4 | 0 | 0 |
| Madison | 18,091 | 93.9 | 0 | 0 | 7.5 | 18,192.4 | 0 | 0 |
| Morehouse | 29,583 | 115.4 | 0 | 0 | 9.2 | 29,707.6 | 0 | 0 |
| Natchitoches | 23,835 | 236.7 | 0 | 0 | 18.8 | 24,090.5 | 0 | 0 |
| Orleans | 2 | 0 | 0 | 0 | 0 | 2.0 | 0 | 0 |
| Ouachita | 13,438 | 145.1 | 0 | 0 | 11.5 | 13,594.6 | 0 | 0 |
| Pointe Coupee | 10,187 | 222.0 | 0 | 0 | 18.4 | 10,437.4 | 0 | 80.0 |
| Rapides | 16,657 | 223.0 | 0 | 0 | 17.9 | 16,899.9 | 0 | 0 |
| Red River | 11,250 | 96.9 | 0 | 0 | 7.7 | 11,354.6 | 0 | 0 |
| Richland | 46,443 | 311.0 | 0 | 0 | 24.7 | 46,780.7 | 0 | 0 |
| Sabine | 1,929 | 204.9 | 0 | 0 | 16.3 | 2,150.2 | 0 | 0 |
| St. Helena | 2,300 | 339.9 | 0 | 0 | 27.0 | 2,666.9 | 0 | 0 |
| St. James | 13 | 6.3 | 0 | 0 | 0.5 | 19.8 | 0 | 0 |
| St. John the Baptist | 6 | 7.0 | 0 | 0 | 0.6 | 13.6 | 0 | 0 |
| St. Landry | 35,222 | 1,002.4 | 0 | 0 | 79.6 | 36,304.0 | 0 | 221.0 |
| St. Martin | 8,348 | 584.7 | 0 | 0 | 46.5 | 8,179.2 | 0 | 344.0 |
| St. Mary | 2 | 0.9 | 0 | 0 | 0.1 | 3.0 | 0 | 0 |
| St. Tammany | 337 | 66.1 | 0 | 0 | 5.3 | 408.4 | 0 | 0 |
| Tangipahoa | 1,503 | 447.0 | 0 | 0 | 35.5 | 1,985.5 | 0 | 0 |

LOUISIANA—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Tensas | 18,858 | 98.3 | 0 | 0 | 7.8 | 18,964.1 | 0 | 0 |
| Union | 5,848 | 200.0 | 0 | 0 | 15.9 | 6,063.9 | 0 | 0 |
| Vermillion | 5,152 | 370.4 | 0 | 0 | 29.9 | 5,558.3 | 0 | 0 |
| Vernon | 1,031 | 211.6 | 0 | 0 | 24.8 | 1,267.4 | 0 | 0 |
| Washington | 5,727 | 535.8 | 0 | 0 | 42.6 | 6,305.4 | 0 | 0 |
| Webster | 6,700 | 187.4 | 0 | 0 | 14.9 | 6,902.3 | 0 | 0 |
| West Baton Rouge | 1,152 | 26.9 | 0 | 0 | 2.9 | 1,191.8 | 0 | 15.0 |
| West Carroll | 25,787 | 202.6 | 0 | 0 | 28.0 | 26,167.6 | 0 | 0 |
| West Feliciana | 2,450 | 84.9 | 0 | 0 | 6.8 | 2,541.7 | 0 | 0 |
| Winn | 1,030 | 113.0 | 0 | 0 | 9.0 | 1,172.0 | 0 | 0 |
| a. State total | 562,791 | 12,721.0 | 0 | 0 | 1,011.0 | 576,523.0 | 0 | 2,033.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 23 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 578,579 |

MARYLAND

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Caroline | 14 | 0 | 0 | 0 | 0 | 14 | 0 | 0 |
| a. State total | 14 | 0 | 0 | 0 | 0 | 14 | 0 | 0 |
| b. State reserve available for new farms, late and reconstituted farms and correction of errors | | | | | | | | 1 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 15 |

MISSISSIPPI

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Adams | 2,723 | 82.5 | 0 | 0 | 6.6 | 2,812.1 | 0 | 0.7 |
| Alcorn | 13,558 | 403.1 | 0 | 0 | 39.2 | 14,000.3 | 0 | 3.6 |
| Amite | 9,177 | 303.7 | 0 | 0 | 47.2 | 9,817.9 | 0 | 2.4 |
| Attala | 13,056 | 551.4 | 0 | 0 | 43.9 | 13,651.3 | 0 | 3.5 |
| Benton | 11,180 | 234.6 | 0 | 0 | 18.7 | 11,433.3 | 0 | 3.0 |
| Bolivar | 111,752 | 151.7 | 0 | 0 | 12.1 | 111,915.8 | 0 | 29.8 |
| Calhoun | 16,377 | 271.5 | 0 | 0 | 29.5 | 16,778.0 | 0 | 4.4 |
| Carroll | 14,750 | 221.2 | 0 | 0 | 25.5 | 15,096.7 | 0 | 3.9 |
| Chickasaw | 12,539 | 285.0 | 0 | 0 | 30.6 | 12,954.6 | 0 | 3.6 |
| Choctaw | 4,117 | 554.0 | 0 | 0 | 44.1 | 4,715.1 | 0 | 1.1 |
| Claiborne | 4,998 | 134.2 | 0 | 0 | 12.3 | 5,134.5 | 0 | 1.3 |
| Clarke | 4,825 | 702.6 | 0 | 0 | 55.9 | 5,583.5 | 0 | 1.3 |
| Clay | 7,625 | 233.9 | 0 | 0 | 20.2 | 7,899.1 | 0 | 2.0 |
| Coahoma | 83,398 | 57.9 | 0 | 0 | 4.6 | 83,460.5 | 0 | 22.3 |
| Copiah | 8,538 | 701.1 | 0 | 0 | 55.8 | 9,294.9 | 0 | 60.0 |
| Covington | 9,720 | 604.5 | 0 | 0 | 48.1 | 10,372.6 | 0 | 2.6 |
| De Soto | 30,473 | 334.2 | 0 | 0 | 26.6 | 30,835.8 | 0 | 8.1 |
| Forrest | 1,207 | 238.7 | 0 | 0 | 17.4 | 1,463.1 | 0 | 0.3 |
| Franklin | 1,753 | 225.2 | 0 | 0 | 17.9 | 1,996.1 | 0 | 40.3 |
| George | 1,193 | 243.6 | 0 | 0 | 19.4 | 1,456.0 | 0 | 0.2 |
| Greene | 1,128 | 328.7 | 0 | 0 | 26.1 | 1,482.8 | 0 | 0.3 |
| Grenada | 11,428 | 138.6 | 0 | 0 | 11.0 | 11,577.6 | 0 | 3.0 |
| Hancock | 37 | 4.2 | 0 | 0 | 0.3 | 41.5 | 0 | 0 |
| Harrison | 10 | 11.2 | 0 | 0 | 0.9 | 22.1 | 0 | 0 |
| Hinds | 26,212 | 591.4 | 0 | 0 | 40.7 | 26,764.1 | 0 | 7.0 |
| Holmes | 22,163 | 388.4 | 0 | 0 | 30.9 | 22,582.3 | 0 | 8.5 |
| Humphreys | 44,511 | 99.2 | 0 | 0 | 7.9 | 44,618.1 | 0 | 11.8 |
| Issaquena | 9,352 | 42.0 | 0 | 0 | 3.3 | 9,397.3 | 0 | 2.5 |
| Itawamba | 10,856 | 666.7 | 0 | 0 | 55.6 | 11,591.3 | 0 | 2.9 |
| Jackson | 60 | 9.2 | 0 | 0 | 0.7 | 69.9 | 0 | 0 |
| Jasper | 7,325 | 729.3 | 0 | 0 | 58.8 | 8,123.1 | 0 | 1.9 |
| Jefferson | 5,172 | 236.2 | 0 | 0 | 18.8 | 5,427.0 | 0 | 1.4 |
| Jefferson Davis | 15,261 | 524.4 | 0 | 0 | 41.7 | 15,967.1 | 0 | 4.1 |
| Jones | 8,380 | 966.7 | 0 | 0 | 76.9 | 9,522.6 | 0 | 2.3 |
| Kemper | 10,491 | 461.1 | 0 | 0 | 34.9 | 10,924.0 | 0 | 2.8 |
| Lafayette | 16,693 | 420.0 | 0 | 0 | 33.4 | 17,056.4 | 0 | 4.4 |

MISSISSIPPI—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Lamar | 3,792 | 463.3 | 0 | 0 | 36.8 | 4,292.1 | 0 | 1.0 |
| Lauderdale | 6,025 | 583.8 | 0 | 0 | 46.4 | 6,655.2 | 0 | 66.3 |
| Lawrence | 7,897 | 488.1 | 0 | 0 | 38.8 | 8,423.9 | 0 | 2.1 |
| Leake | 16,903 | 890.9 | 0 | 0 | 70.8 | 17,864.7 | 0 | 4.5 |
| Lee | 26,229 | 519.1 | 0 | 0 | 41.3 | 26,789.4 | 0 | 7.0 |
| Leflore | 68,060 | 70.3 | 0 | 0 | 5.6 | 68,135.9 | 0 | 18.1 |
| Lincoln | 5,665 | 794.4 | 0 | 0 | 63.2 | 6,462.6 | 0 | 1.5 |
| Lowndes | 15,578 | 427.5 | 0 | 0 | 34.0 | 16,039.5 | 0 | 4.1 |
| Madison | 31,757 | 466.4 | 0 | 0 | 37.1 | 32,260.5 | 0 | 8.4 |
| Marion | 10,140 | 767.6 | 0 | 0 | 59.2 | 10,909.2 | 0 | 2.7 |
| Marshall | 22,427 | 260.5 | 0 | 0 | 21.1 | 22,848.6 | 0 | 5.6 |
| Monroe | 28,439 | 670.4 | 0 | 0 | 53.3 | 29,162.7 | 0 | 7.6 |
| Montgomery | 7,985 | 263.2 | 0 | 0 | 20.9 | 8,269.1 | 0 | 2.1 |
| Neshoba | 14,849 | 1,075.8 | 0 | 0 | 85.5 | 16,010.3 | 0 | 3.9 |
| Newton | 8,898 | 1,011.2 | 0 | 0 | 80.4 | 9,989.6 | 0 | 2.4 |
| Noxubee | 15,517 | 267.2 | 0 | 0 | 21.2 | 15,805.4 | 0 | 4.1 |
| Oktibbeha | 4,432 | 356.9 | 0 | 0 | 28.4 | 4,837.3 | 0 | 22.2 |
| Panola | 37,657 | 394.9 | 0 | 0 | 29.0 | 38,080.9 | 0 | 10.0 |
| Pearl River | 300 | 83.1 | 0 | 0 | 6.6 | 489.7 | 0 | 0.1 |
| Perry | 1,908 | 295.6 | 0 | 0 | 23.5 | 2,227.1 | 0 | 0.5 |
| Pike | 5,947 | 688.3 | 0 | 0 | 54.7 | 6,690.0 | 0 | 1.6 |
| Pontotoc | 19,436 | 711.3 | 0 | 0 | 56.6 | 20,203.9 | 0 | 5.2 |
| Prentiss | 16,803 | 576.2 | 0 | 0 | 45.8 | 17,425.0 | 0 | 4.5 |
| Quitman | 56,151 | 78.9 | 0 | 0 | 6.3 | 56,236.2 | 0 | 14.9 |
| Rankin | 9,474 | 576.6 | 0 | 0 | 45.9 | 10,096.5 | 0 | 2.5 |
| Scott | 10,928 | 627.9 | 0 | 0 | 49.9 | 11,605.8 | 0 | 2.9 |
| Sharkey | 25,512 | 86.4 | 0 | 0 | 6.5 | 25,572.9 | 0 | 6.8 |
| Simpson | 12,796 | 738.0 | 0 | 0 | 58.7 | 13,592.7 | 0 | 3.4 |
| Smith | 10,208 | 686.0 | 0 | 0 | 54.6 | 10,948.6 | 0 | 2.7 |
| Stone | 164 | 50.7 | 0 | 0 | 4.0 | 218.7 | 0 | 0 |
| Sunflower | 113,825 | 41.6 | 0 | 0 | 3.3 | 113,869.9 | 0 | 30.4 |
| Tallahatchie | 55,725 | 159.0 | 0 | 0 | 12.6 | 55,896.6 | 0 | 14.8 |
| Tate | 22,291 | 260.6 | 0 | 0 | 21.4 | 22,608.0 | 0 | 5.9 |
| Tippah | 15,768 | 404.0 | 0 | 0 | 48.0 | 16,420.0 | 0 | 4.2 |
| Tishomingo | 9,328 | 678.6 | 0 | 0 | 54.0 | 10,060.6 | 0 | 2.5 |
| Tunica | 44,647 | 45.8 | 0 | 633.0 | 3.6 | 45,329.4 | 0 | 11.9 |
| Union | 17,487 | 543.6 | 0 | 0 | 43.2 | 18,073.8 | 0 | 4.6 |
| Walthall | 12,888 | 530.1 | 0 | 0 | 42.2 | 13,460.3 | 0 | 3.4 |
| Warren | 6,129 | 112.3 | 0 | 0 | 8.9 | 6,250.2 | 0 | 1.6 |
| Washington | 77,565 | 172.5 | 0 | 0 | 13.7 | 77,751.2 | 0 | 20.6 |
| Wayne | 6,513 | 469.7 | 0 | 0 | 37.4 | 7,020.1 | 0 | 1.7 |
| Webster | 8,238 | 328.2 | 0 | 0 | 26.1 | 8,592.3 | 0 | 2.2 |
| Wilkinson | 4,170 | 180.1 | 0 | 0 | 14.3 | 4,364.4 | 0 | 1.1 |
| Winston | 12,776 | 609.6 | 0 | 0 | 48.4 | 13,434.0 | 0 | 3.4 |
| Yalobusha | 11,242 | 253.6 | 0 | 0 | 20.2 | 11,515.8 | 0 | 3.0 |
| Yazoo | 40,000 | 164.9 | 0 | 0 | 13.1 | 40,178.0 | 0 | 10.6 |
| a. State total | 1,534,094 | 32,922.0 | 0 | 633.0 | 2,618.0 | 1,570,267.0 | 0 | 600.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 100 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 1,570,967 |

MISSOURI

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Bollinger | 145 | 28 | 0 | 0 | 2.1 | 175.1 | 0 | 2.6 |
| Butler | 17,967 | 983 | 0 | 0 | 28.1 | 19,026.1 | 6 | 201.8 |
| Cape Girardeau | 361 | 2 | 0 | 0 | 0.5 | 363.6 | 0 | 165.8 |
| Carter | 10 | 6 | 0 | 0 | 1.0 | 17.0 | 0 | 0 |
| Dunklin | 79,421 | 236 | 0 | 0 | 17.1 | 79,654.1 | 0 | 0 |
| Howell | 29 | 30 | 0 | 0 | 2.4 | 61.4 | 0 | 0 |
| Jefferson | 6 | 1 | 0 | 0 | 0.1 | 7.1 | 0 | 0 |
| Mississippi | 24,360 | 206 | 0 | 570 | 16.3 | 25,146.3 | 0 | 40.9 |
| New Madrid | 85,229 | 112 | 0 | 0 | 8.7 | 85,349.7 | 0 | 85.0 |
| Oregon | 91 | 47 | 0 | 0 | 2.7 | 141.7 | 0 | 0 |
| Orack | 22 | 14 | 0 | 0 | 0.7 | 36.7 | 0 | 0 |
| Pemiscot | 88,658 | 149 | 0 | 0 | 11.4 | 88,818.4 | 0 | 102.0 |

MISSOURI—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Ripley | 2,030 | 275 | 0 | 0 | 21.6 | 2,326.6 | 0 | 7.5 |
| Scott | 16,306 | 77 | 0 | 0 | 6.1 | 16,389.1 | 0 | 33.6 |
| Stoddard | 39,175 | 415 | 0 | 0 | 33.0 | 39,623.0 | 0 | 82.6 |
| Vernon | 4 | 1 | 0 | 0 | 0 | 5.0 | 0 | 0 |
| Wayne | 7 | 6 | 0 | 0 | 1.1 | 14.1 | 0 | 0 |
| a. State total | 353,461 | 2,590 | 0 | 570 | 204.0 | 356,795.0 | 0 | 727.6 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 273.4 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 357,796 |

NEVADA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Clark | 41 | 18 | 22 | 0 | 0 | 81 | 0 | 0 |
| Nye | 2,277 | 982 | 3 | 0 | 0 | 3,262 | 0 | 0 |
| a. State total | 2,318 | 1,000 | 25 | 0 | 0 | 3,343 | 0 | 0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 0 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 3,343 |

NEW MEXICO

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Bernalillo | 3 | 1.9 | 0 | 0 | 0.1 | 5.0 | 0 | 0 |
| Chaves | 30,080 | 44.7 | 0 | 0 | 3.4 | 30,128.1 | 0 | 240.0 |
| Curry | 1,278 | 19.0 | 0 | 0 | 1.5 | 1,298.5 | 0 | 208.0 |
| De Baca | 415 | 48.6 | 0 | 0 | 3.9 | 467.5 | 0 | 52.9 |
| Dona Ana | 34,853 | 366.0 | 0 | 0 | 29.0 | 35,248.0 | 0 | 3,045.9 |
| Eddy | 25,034 | 45.1 | 0 | 0 | 3.6 | 25,082.7 | 0 | 1,438.0 |
| Grant | 57 | 12.0 | 0 | 0 | .9 | 69.9 | 0 | 14.0 |
| Guadalupe | 18 | 3 | 0 | 0 | 0 | 18.3 | 0 | 1.0 |
| Hidalgo | 6,090 | 6.9 | 0 | 0 | .6 | 6,097.5 | 0 | 182.0 |
| Lea | 25,655 | 19.5 | 0 | 0 | 1.5 | 25,676.0 | 0 | 1,036.0 |
| Luna | 13,149 | 3.3 | 0 | 0 | .3 | 13,149.6 | 0 | 23.0 |
| Otero | 1,533 | 7.0 | 0 | 0 | .6 | 1,540.6 | 0 | 33.0 |
| Quay | 2,297 | 61.8 | 0 | 0 | 4.9 | 2,363.7 | 0 | 399.0 |
| Roosevelt | 15,323 | 95.4 | 0 | 0 | 7.6 | 15,426.0 | 0 | 411.0 |
| Sierra | 2,258 | 49.5 | 0 | 0 | 3.9 | 2,311.4 | 0 | 224.0 |
| Socorro | 1,804 | 40.0 | 0 | 0 | 3.2 | 1,847.2 | 0 | 74.0 |
| Valencia | 25 | 0 | 0 | 0 | 0 | 25.0 | 0 | 0 |
| a. State total | 162,959 | 821.0 | 0 | 0 | 65.0 | 163,845.0 | 0 | 7,480.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 55 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 171,380 |

NORTH CAROLINA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Alamance | 77 | 20.4 | 0 | 0 | 1.6 | 99.0 | 0 | 0 |
| Alexander | 799 | 194.0 | 0 | 0 | 15.5 | 1,008.5 | 0 | 0 |
| Anson | 13,661 | 317.2 | 0 | 0 | 41.2 | 14,219.4 | 0 | 196.8 |
| Beaufort | 1,236 | 347.0 | 0 | 0 | 27.6 | 1,610.6 | 0 | 0 |
| Bertie | 6,320 | 447.9 | 0 | 0 | 35.6 | 6,803.5 | 0 | 134.4 |
| Bladen | 3,939 | 493.1 | 0 | 0 | 36.9 | 4,469.0 | 0 | 0 |
| Brunswick | 324 | 75.8 | 0 | 0 | 6.0 | 405.8 | 0 | 0 |
| Burke | 79 | 34.5 | 0 | 0 | 2.8 | 116.3 | 0 | 0 |

NORTH CAROLINA—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Caburrus | 4,384 | 340.9 | 0 | 0 | 27.1 | 4,752.0 | 0 | 174.7 |
| Caldwell | 31 | 12.8 | 0 | 0 | 1.0 | 44.8 | 0 | 0 |
| Camden | 332 | 67.6 | 0 | 0 | 5.4 | 405.0 | 0 | 0 |
| Carteret | 59 | 20.5 | 0 | 0 | 1.6 | 81.1 | 0 | 0 |
| Catawba | 2,644 | 467.8 | 0 | 0 | 37.2 | 3,149.0 | 0 | 0 |
| Chatham | 574 | 128.7 | 0 | 0 | 10.3 | 713.0 | 0 | 0 |
| Chowan | 2,291 | 181.9 | 0 | 0 | 14.5 | 2,487.4 | 0 | 0 |
| Cleveland | 31,309 | 1,102.5 | 0 | 0 | 86.3 | 32,557.8 | 0 | 610.9 |
| Columbus | 2,717 | 396.2 | 0 | 0 | 31.6 | 3,144.8 | 0 | 0 |
| Craven | 452 | 107.1 | 0 | 0 | 8.5 | 567.6 | 0 | 0 |
| Cumberland | 13,027 | 693.6 | 0 | 0 | 55.2 | 13,775.8 | 0 | 211.5 |
| Currituck | 330 | 57.6 | 0 | 0 | 4.6 | 392.2 | 0 | 0 |
| Davidson | 965 | 183.8 | 0 | 0 | 14.6 | 1,163.4 | 0 | 0 |
| Davie | 1,935 | 349.0 | 0 | 0 | 27.8 | 2,311.8 | 0 | 0 |
| Duplin | 3,737 | 601.6 | 0 | 0 | 47.9 | 4,496.5 | 0 | 229.6 |
| Durham | 129 | 44.5 | 0 | 0 | 3.6 | 177.1 | 0 | 14.9 |
| Edgecombe | 11,548 | 324.9 | 0 | 0 | 25.9 | 11,898.8 | 0 | 37.8 |
| Forsyth | 147 | 31.5 | 0 | 0 | 2.5 | 181.0 | 0 | 0 |
| Franklin | 8,896 | 1,201.5 | 0 | 0 | 95.6 | 10,193.1 | 0 | 0 |
| Gaston | 3,182 | 269.3 | 0 | 0 | 31.3 | 3,606.6 | 0 | 0 |
| Gates | 2,100 | 260.5 | 0 | 0 | 20.7 | 2,381.2 | 0 | 0 |
| Granville | 339 | 65.1 | 0 | 0 | 5.2 | 409.3 | 0 | 0 |
| Greene | 4,005 | 269.5 | 0 | 0 | 23.8 | 4,358.3 | 0 | 91.8 |
| Guilford | 78 | 24.9 | 0 | 0 | 2.0 | 104.9 | 0 | 0 |
| Halifax | 20,849 | 775.2 | 0 | 0 | 61.7 | 21,685.9 | 0 | 167.6 |
| Harnett | 14,509 | 733.2 | 0 | 0 | 58.4 | 15,300.6 | 0 | 182.7 |
| Hertford | 4,339 | 282.0 | 0 | 0 | 22.4 | 4,643.4 | 0 | 0 |
| Hoke | 14,008 | 192.8 | 0 | 0 | 15.3 | 14,216.1 | 0 | 45.8 |
| Hyde | 208 | 66.3 | 0 | 0 | 5.3 | 279.6 | 0 | 0 |
| Iredell | 9,275 | 1,120.1 | 0 | 0 | 89.1 | 10,484.2 | 0 | 0 |
| Johnston | 19,852 | 1,837.5 | 0 | 0 | 146.2 | 21,835.7 | 0 | 0 |
| Jones | 328 | 51.4 | 0 | 0 | 4.1 | 383.5 | 0 | 0 |
| Lee | 1,150 | 219.7 | 0 | 0 | 17.5 | 1,387.2 | 0 | 0 |
| Lenoir | 2,249 | 255.6 | 0 | 0 | 20.4 | 2,525.0 | 0 | 0 |
| Lincoln | 7,645 | 542.9 | 0 | 0 | 43.2 | 8,231.1 | 0 | 168.7 |
| Martin | 2,619 | 204.0 | 0 | 0 | 16.2 | 2,839.2 | 0 | 57.5 |
| Mecklenburg | 7,123 | 209.6 | 0 | 0 | 31.8 | 7,553.8 | 0 | 220.7 |
| Montgomery | 1,908 | 44.6 | 0 | 0 | 3.6 | 1,956.2 | 0 | 6.2 |
| Moore | 2,592 | 161.2 | 0 | 0 | 12.8 | 2,766.0 | 0 | 53.1 |
| Nash | 12,511 | 834.3 | 0 | 0 | 66.4 | 13,411.7 | 0 | 233.8 |
| New Hanover | 15 | 7.8 | 0 | 0 | 0.6 | 23.4 | 0 | 0 |
| Northampton | 18,605 | 600.6 | 0 | 0 | 47.8 | 19,252.4 | 0 | 72.2 |
| Onslow | 415 | 18.0 | 0 | 0 | 1.4 | 434.4 | 0 | 11.0 |
| Orange | 93 | 31.7 | 0 | 0 | 2.5 | 127.2 | 0 | 0 |
| Pamlico | 209 | 48.4 | 0 | 0 | 3.9 | 261.3 | 0 | 0 |
| Pasquotank | 270 | 77.8 | 0 | 0 | 6.2 | 354.0 | 0 | 0 |
| Pender | 404 | 54.5 | 0 | 0 | 4.3 | 462.8 | 0 | 0 |
| Perquimans | 1,357 | 241.7 | 0 | 0 | 19.2 | 1,617.9 | 0 | 0 |
| Person | 2 | 1.6 | 0 | 0 | 0.1 | 3.7 | 0 | 0 |
| Pitt | 7,548 | 562.8 | 0 | 0 | 44.8 | 8,155.6 | 0 | 0 |
| Polk | 1,445 | 188.2 | 0 | 0 | 15.0 | 1,648.2 | 0 | 0 |
| Randolph | 61 | 22.1 | 0 | 0 | 1.8 | 84.9 | 0 | 0 |
| Richmond | 6,707 | 350.4 | 0 | 0 | 27.9 | 7,085.3 | 0 | 215.7 |
| Robeson | 44,252 | 1,067.6 | 0 | 0 | 84.9 | 45,404.5 | 0 | 144.7 |
| Rockingham | 1 | 0 | 0 | 0 | 0 | 1.0 | 0 | 0 |
| Rowan | 6,066 | 736.9 | 0 | 0 | 58.6 | 6,861.5 | 0 | 0 |
| Rutherford | 8,821 | 1,248.5 | 0 | 0 | 99.4 | 10,168.9 | 0 | 0 |
| Sampson | 23,406 | 1,401.3 | 0 | 0 | 111.5 | 24,918.8 | 0 | 373.0 |
| Scotland | 17,796 | 185.9 | 0 | 0 | 14.8 | 17,996.7 | 0 | 98.8 |
| Stanly | 2,006 | 351.2 | 0 | 0 | 28.0 | 2,385.2 | 0 | 0 |
| Tyrrell | 268 | 53.2 | 0 | 0 | 4.2 | 325.4 | 0 | 0 |
| Union | 15,533 | 1,515.2 | 0 | 0 | 120.6 | 17,168.8 | 0 | 0 |
| Vance | 2,865 | 383.1 | 0 | 0 | 30.5 | 3,278.6 | 0 | 0 |
| Wake | 5,322 | 825.3 | 0 | 0 | 65.7 | 6,213.0 | 0 | 0 |
| Warren | 7,105 | 844.2 | 0 | 0 | 67.2 | 8,016.4 | 0 | 0 |
| Washington | 670 | 76.8 | 0 | 0 | 6.1 | 753.9 | 0 | 0 |
| Wayne | 11,171 | 861.0 | 0 | 0 | 68.5 | 12,100.5 | 0 | 226.7 |
| Wilkes | 88 | 16.1 | 0 | 0 | 1.3 | 105.4 | 0 | 0 |

NORTH CAROLINA—Continued

[Acres]

| County | Computed county allotment | Allocation from State's share of national reserve | Adjustment from State reserve for | | | County allotment, sum of columns (1), (2), (3), (4), and (5) | Allocations from State reserve for | |
|---|---|---|---|---|---|---|---|---|
| | | | Trends | Abnormal conditions | Minimum farm allotments | | Small farms | Inequity and hardship cases |
| | (1) | (2) | (3) | (4) | (5) | (6) | (7) | (8) |
| Wilson | 8,620 | 702.1 | 0 | 0 | 55.9 | 9,378.0 | 0 | 0 |
| Yadkin | 46 | 19.0 | 0 | 0 | 1.5 | 66.5 | 0 | 0 |
| a. State total | 433,985 | 29,670.0 | 0 | 0 | 2,360.0 | 466,015.0 | 0 | 4,000.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 200 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 470,315 |

OKLAHOMA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Adair | 68 | 37.9 | 0 | 0 | 3.0 | 108.9 | 0 | 0 |
| Atoka | 1,705 | 417.1 | 0 | 0 | 33.1 | 2,155.2 | 0 | 102.0 |
| Beaver | 17 | 28.8 | 0 | 0 | 2.3 | 48.1 | 0 | 12.0 |
| Beckham | 57,847 | 98.8 | 0 | 0 | 7.8 | 57,953.6 | 0 | 0 |
| Blaine | 11,557 | 433.2 | 0 | 0 | 36.1 | 12,046.3 | 0 | 528.0 |
| Bryan | 16,008 | 627.9 | 0 | 0 | 50.0 | 16,685.9 | 0 | 242.0 |
| Caddo | 43,414 | 805.6 | 0 | 0 | 64.1 | 44,483.7 | 0 | 0 |
| Canadian | 12,814 | 375.4 | 0 | 0 | 29.9 | 13,219.3 | 0 | 215.0 |
| Carter | 1,250 | 257.2 | 0 | 0 | 20.5 | 1,527.7 | 0 | 185.0 |
| Cherokee | 74 | 43.4 | 0 | 0 | 3.5 | 120.9 | 0 | 3.0 |
| Choctaw | 3,401 | 580.9 | 0 | 0 | 47.0 | 4,038.9 | 0 | 413.0 |
| Cleveland | 1,317 | 168.6 | 0 | 0 | 13.4 | 1,699.0 | 0 | 120.0 |
| Coal | 2,908 | 389.9 | 0 | 0 | 15.0 | 3,114.9 | 0 | 147.0 |
| Comanche | 12,110 | 422.5 | 0 | 0 | 33.6 | 12,566.1 | 0 | 433.0 |
| Cotton | 16,863 | 324.1 | 0 | 0 | 25.7 | 17,212.8 | 0 | 859.0 |
| Craig | 80 | 27.0 | 0 | 0 | 2.9 | 109.9 | 0 | 2.0 |
| Creek | 1,941 | 426.7 | 0 | 0 | 33.9 | 2,401.6 | 0 | 211.0 |
| Custer | 22,297 | 399.5 | 0 | 0 | 25.4 | 22,581.9 | 0 | 297.0 |
| Dewey | 7,632 | 439.9 | 0 | 0 | 36.6 | 8,128.5 | 0 | 381.0 |
| Ellis | 671 | 94.2 | 0 | 0 | 7.4 | 732.6 | 0 | 61.0 |
| Garfield | 86 | 7.9 | 0 | 0 | 0.6 | 94.5 | 0 | 0 |
| Garvin | 4,739 | 520.3 | 0 | 0 | 41.4 | 5,300.7 | 0 | 264.0 |
| Grady | 15,784 | 589.0 | 0 | 0 | 46.9 | 16,419.9 | 0 | 395.0 |
| Grant | 26 | 8.2 | 0 | 0 | 0.7 | 34.9 | 0 | 3.0 |
| Greer | 37,717 | 82.7 | 0 | 0 | 6.6 | 37,806.3 | 0 | 0 |
| Harmon | 44,948 | 37.9 | 0 | 0 | 3.0 | 44,668.9 | 0 | 0 |
| Harper | 16 | 0 | 0 | 0 | 0 | 16.0 | 0 | 0 |
| Haskell | 2,688 | 501.0 | 0 | 0 | 39.9 | 3,228.9 | 0 | 342.0 |
| Hughes | 4,569 | 694.3 | 0 | 0 | 55.2 | 5,318.5 | 0 | 153.0 |
| Jackson | 52,402 | 102.2 | 0 | 0 | 8.1 | 52,512.3 | 0 | 0 |
| Jefferson | 15,941 | 207.3 | 0 | 0 | 16.5 | 16,164.8 | 0 | 445.0 |
| Johnston | 3,099 | 231.5 | 0 | 0 | 18.4 | 3,348.9 | 0 | 229.0 |
| Kay | 318 | 52.7 | 0 | 0 | 4.2 | 374.9 | 0 | 20.0 |
| Kingfisher | 1,709 | 221.4 | 0 | 0 | 17.6 | 1,948.0 | 0 | 81.0 |
| Kiowa | 49,343 | 330.5 | 0 | 0 | 27.9 | 49,721.4 | 0 | 1,092.0 |
| Latimer | 212 | 145.3 | 0 | 0 | 11.6 | 368.9 | 0 | 0 |
| Le Flore | 2,152 | 603.2 | 0 | 0 | 52.7 | 2,867.9 | 0 | 699.0 |
| Lincoln | 1,159 | 475.3 | 0 | 0 | 37.8 | 1,672.1 | 0 | 83.0 |
| Logan | 2,716 | 234.3 | 0 | 0 | 18.5 | 2,968.8 | 0 | 118.0 |
| Love | 7,747 | 197.3 | 0 | 0 | 15.7 | 7,960.0 | 0 | 22.0 |
| McClain | 7,493 | 484.2 | 0 | 0 | 38.4 | 8,015.6 | 0 | 436.0 |
| McCurtain | 6,198 | 348.6 | 0 | 0 | 27.7 | 6,574.3 | 0 | 420.0 |
| McIntosh | 11,313 | 865.3 | 0 | 0 | 68.9 | 12,247.2 | 0 | 471.0 |
| Major | 2,184 | 277.2 | 0 | 0 | 22.1 | 2,483.3 | 0 | 52.0 |
| Marshall | 3,941 | 134.9 | 0 | 0 | 9.9 | 4,075.8 | 0 | 307.0 |
| Mayes | 636 | 90.5 | 0 | 0 | 7.2 | 733.7 | 0 | 42.0 |
| Murray | 320 | 50.9 | 0 | 0 | 4.0 | 374.9 | 0 | 28.0 |
| Muskogee | 16,865 | 640.9 | 0 | 0 | 51.0 | 17,551.9 | 0 | 288.0 |
| Noble | 892 | 165.9 | 0 | 0 | 13.1 | 1,071.0 | 0 | 64.0 |
| Nowata | 859 | 45.0 | 0 | 0 | 3.6 | 907.6 | 0 | 31.0 |
| Okfuskee | 5,223 | 715.9 | 0 | 0 | 57.0 | 5,995.9 | 0 | 308.0 |
| Oklahoma | 372 | 55.3 | 0 | 0 | 4.2 | 431.6 | 0 | 37.0 |
| Okmulgee | 9,543 | 686.8 | 0 | 0 | 54.6 | 10,284.4 | 0 | 355.0 |
| Osage | 2,890 | 108.8 | 0 | 0 | 8.7 | 3,007.5 | 0 | 174.0 |
| Pawnee | 2,921 | 288.7 | 0 | 0 | 20.9 | 3,230.6 | 0 | 197.0 |
| Payne | 2,102 | 472.5 | 0 | 0 | 37.5 | 2,702.0 | 0 | 131.0 |

OKLAHOMA—Continued

[Acres]

| County | Computed county allotment | Allocation from State's share of national reserve | Adjustment from State reserve for | | | County allotment, sum of columns (1), (2), (3), (4), and (5) | Allocations from State reserve for | |
|---|---|---|---|---|---|---|---|---|
| | | | Trends | Abnormal conditions | Minimum farm allotments | | Small farms | Inequity and hardship cases |
| | (1) | (2) | (3) | (4) | (5) | (6) | (7) | (8) |
| Pittsburg | 5,193 | 318.6 | 0 | 0 | 41.2 | 5,722.8 | 0 | 347.0 |
| Pontotoc | 1,698 | 160.1 | 0 | 0 | 12.7 | 1,210.8 | 0 | 32.0 |
| Pottawatomie | 656 | 290.7 | 0 | 0 | 23.8 | 979.5 | 0 | 40.0 |
| Pushmataha | 426 | 425.1 | 0 | 0 | 33.8 | 884.9 | 0 | 0 |
| Roger Mills | 19,749 | 176.9 | 0 | 0 | 14.1 | 19,931.0 | 0 | 0 |
| Rogers | 925 | 129.6 | 0 | 0 | 10.3 | 964.3 | 0 | 48.0 |
| Seminole | 1,432 | 418.7 | 0 | 0 | 33.3 | 1,884.0 | 0 | 76.0 |
| Sequoyah | 1,122 | 202.7 | 0 | 0 | 18.5 | 1,373.2 | 0 | 397.0 |
| Stephens | 5,080 | 465.3 | 0 | 0 | 37.0 | 5,582.3 | 0 | 441.0 |
| Texas | 5 | 21.1 | 0 | 0 | 1.7 | 27.8 | 0 | 1.0 |
| Tillman | 64,943 | 98.6 | 0 | 0 | 7.9 | 65,069.5 | 0 | 0 |
| Tulsa | 1,460 | 58.8 | 0 | 0 | 7.1 | 1,525.9 | 0 | 194.0 |
| Wagoner | 8,581 | 598.4 | 0 | 0 | 47.5 | 9,226.9 | 0 | 332.0 |
| Washington | 24 | 14.5 | 0 | 0 | 1.2 | 39.7 | 0 | 0 |
| Washita | 69,650 | 231.7 | 0 | 0 | 18.4 | 69,949.1 | 0 | 0 |
| Woodward | 648 | 102.5 | 0 | 0 | 8.1 | 758.6 | 0 | 98.0 |
| a. State total | 716,612 | 21,004.0 | 0 | 0 | 1,670.0 | 738,686.0 | 0 | 13,394.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 704 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 752,784 |

SOUTH CAROLINA

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Abbeville | 7,490 | 351.4 | 0 | 0 | 27.9 | 7,779.3 | 0 | 99.4 |
| Aiken | 18,609 | 569.8 | 0 | 0 | 45.3 | 19,224.1 | 0 | 133.2 |
| Allendale | 8,661 | 194.8 | 0 | 0 | 15.5 | 8,871.3 | 0 | 142.1 |
| Anderson | 25,168 | 780.3 | 0 | 0 | 62.0 | 26,010.3 | 0 | 65.4 |
| Bamberg | 11,411 | 322.9 | 0 | 0 | 25.7 | 11,759.6 | 0 | 74.9 |
| Barnwell | 12,942 | 251.0 | 0 | 0 | 16.8 | 13,169.8 | 0 | 0 |
| Beaufort | 999 | 455.2 | 0 | 0 | 36.2 | 1,490.4 | 0 | 0 |
| Berkeley | 8,205 | 854.6 | 0 | 0 | 68.0 | 9,127.6 | 0 | 0 |
| Calhoun | 14,081 | 253.5 | 0 | 0 | 17.0 | 14,351.5 | 0 | 0 |
| Charleston | 1,203 | 412.8 | 0 | 0 | 32.8 | 1,650.6 | 0 | 0 |
| Cherokee | 11,530 | 514.6 | 0 | 0 | 40.9 | 12,085.5 | 0 | 198.2 |
| Chester | 9,602 | 308.3 | 0 | 0 | 24.5 | 9,934.8 | 0 | 88.6 |
| Chesterfield | 29,339 | 831.6 | 0 | 0 | 66.1 | 30,236.7 | 0 | 177.3 |
| Clarendon | 30,533 | 668.5 | 0 | 0 | 54.8 | 31,277.3 | 0 | 0 |
| Colleton | 8,398 | 1,138.8 | 0 | 0 | 90.6 | 9,627.4 | 0 | 354.1 |
| Darlington | 27,931 | 546.2 | 0 | 0 | 43.4 | 28,520.6 | 0 | 37.7 |
| Dillon | 20,265 | 243.9 | 0 | 0 | 19.4 | 20,328.3 | 0 | 0 |
| Dorchester | 8,741 | 608.3 | 0 | 0 | 47.7 | 9,289.0 | 0 | 184.5 |
| Edgefield | 8,868 | 265.5 | 0 | 0 | 21.1 | 9,154.6 | 0 | 77.5 |
| Fairfield | 4,341 | 348.3 | 0 | 0 | 27.7 | 4,717.0 | 0 | 136.5 |
| Florence | 28,953 | 1,045.1 | 0 | 0 | 83.1 | 30,081.2 | 0 | 79.7 |
| Georgetown | 2,477 | 587.3 | 0 | 0 | 46.7 | 3,111.0 | 0 | 0 |
| Greenville | 13,764 | 891.3 | 0 | 0 | 70.9 | 14,726.2 | 0 | 302.4 |
| Greenwood | 3,696 | 271.5 | 0 | 0 | 21.6 | 3,989.1 | 0 | 143.9 |
| Hampton | 7,331 | 439.0 | 0 | 0 | 32.6 | 7,773.6 | 0 | 190.4 |
| Horry | 8,796 | 1,882.7 | 0 | 0 | 149.7 | 10,828.4 | 0 | 0 |
| Jasper | 2,441 | 443.9 | 0 | 0 | 35.3 | 2,920.2 | 0 | 0 |
| Kershaw | 18,251 | 485.2 | 0 | 0 | 38.6 | 18,774.8 | 0 | 53.3 |
| Lancaster | 7,676 | 290.7 | 0 | 0 | 31.1 | 8,097.8 | 0 | 113.8 |
| Laurens | 16,072 | 435.8 | 0 | 0 | 34.7 | 16,542.5 | 0 | 97.1 |
| Lee | 31,622 | 322.7 | 0 | 0 | 25.7 | 31,970.4 | 0 | 0 |
| Lexington | 10,446 | 561.1 | 0 | 0 | 44.6 | 11,051.7 | 0 | 174.3 |
| McCormick | 3,253 | 172.9 | 0 | 0 | 13.7 | 3,439.6 | 0 | 74.3 |
| Marion | 10,731 | 329.0 | 0 | 0 | 26.2 | 11,086.2 | 0 | 2.1 |
| Marlboro | 26,220 | 169.0 | 0 | 0 | 13.4 | 26,412.4 | 0 | 0 |
| Newberry | 7,012 | 440.8 | 0 | 0 | 35.0 | 7,487.8 | 0 | 147.7 |
| Oconee | 7,631 | 709.9 | 0 | 0 | 56.2 | 7,794.1 | 0 | 0 |
| Orangeburg | 52,873 | 1,109.4 | 0 | 0 | 88.2 | 54,072.6 | 0 | 0 |
| Pickens | 5,806 | 657.3 | 0 | 0 | 52.3 | 6,515.6 | 0 | 0 |
| Richland | 5,765 | 657.8 | 0 | 0 | 52.3 | 6,475.1 | 0 | 357.3 |
| Saluda | 7,292 | 380.6 | 0 | 0 | 30.3 | 7,702.9 | 0 | 136.8 |

SOUTH CAROLINA—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Spartanburg | 21,155 | 936.3 | 0 | 0 | 74.4 | 22,165.7 | 0 | 132.3 |
| Sumter | 36,255 | 664.0 | 0 | 0 | 52.8 | 36,971.8 | 0 | 0 |
| Union | 5,132 | 188.6 | 0 | 0 | 15.0 | 5,335.6 | 0 | 93.0 |
| Williamsburg | 30,198 | 940.5 | 0 | 0 | 74.8 | 31,123.3 | 0 | 38.5 |
| York | 14,511 | 394.3 | 0 | 0 | 31.4 | 14,936.7 | 0 | 80.4 |
| a. State total | 662,910 | 25,328.0 | 0 | 0 | 2,014.0 | 690,252.0 | 0 | 3,988.0 |
| b. State reserve available for late and reconstituted farms and corrections of errors | | | | | | | | 4,000 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 698,238 |

TENNESSEE

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Bedford | 1,289 | 334.3 | 0 | 0 | 26.6 | 1,749.9 | 0 | 0 |
| Benton | 2,328 | 537.5 | 0 | 0 | 42.7 | 2,908.2 | 0 | 0 |
| Bradley | 890 | 270.8 | 0 | 0 | 21.5 | 1,182.3 | 0 | 0 |
| Cannon | 23 | 23.3 | 0 | 0 | 1.8 | 48.1 | 0 | 0 |
| Carroll | 18,374 | 964.6 | 0 | 0 | 72.1 | 19,447.7 | 0 | 0 |
| Chester | 10,503 | 320.9 | 0 | 0 | 29.5 | 10,903.4 | 0 | 0 |
| Coffee | 1,486 | 242.5 | 0 | 0 | 19.8 | 1,753.3 | 0 | 0 |
| Crockett | 30,279 | 313.7 | 0 | 0 | 24.9 | 30,617.6 | 0 | 0 |
| Cumberland | 2 | 1.9 | 0 | 0 | 0.1 | 4.0 | 0 | 0 |
| Davidson | 12 | 4.0 | 0 | 0 | 0.3 | 16.3 | 0 | 0 |
| Decatur | 3,305 | 414.0 | 0 | 0 | 32.9 | 3,749.9 | 0 | 0 |
| De Kalb | 34 | 14.2 | 0 | 0 | 1.1 | 49.3 | 0 | 0 |
| Dyer | 30,153 | 439.3 | 0 | 0 | 34.9 | 30,627.2 | 0 | 0 |
| Fayette | 40,541 | 338.5 | 0 | 0 | 24.7 | 40,879.2 | 0 | 0 |
| Franklin | 5,214 | 535.6 | 0 | 0 | 42.6 | 5,792.2 | 0 | 0 |
| Gibson | 42,114 | 1,367.0 | 0 | 0 | 104.0 | 43,525.0 | 0 | 0 |
| Giles | 8,388 | 859.4 | 0 | 0 | 68.3 | 9,315.7 | 0 | 0 |
| Grundy | 153 | 42.5 | 0 | 0 | 3.4 | 198.9 | 0 | 0 |
| Hamilton | 600 | 131.4 | 0 | 0 | 10.5 | 741.9 | 0 | 0 |
| Hardeman | 20,332 | 414.3 | 0 | 0 | 32.9 | 20,779.2 | 0 | 0 |
| Hardin | 8,637 | 497.5 | 0 | 0 | 39.5 | 9,174.0 | 0 | 0 |
| Haywood | 29,930 | 316.3 | 0 | 0 | 25.1 | 40,271.4 | 0 | 0 |
| Henderson | 16,498 | 672.1 | 0 | 0 | 53.4 | 17,223.5 | 0 | 0 |
| Henry | 4,562 | 862.6 | 0 | 0 | 68.6 | 5,493.2 | 0 | 0 |
| Hickman | 19 | 9.3 | 0 | 0 | 0.7 | 29.0 | 0 | 0 |
| Humphreys | 14 | 7.6 | 0 | 0 | 0.6 | 22.2 | 0 | 0 |
| Lake | 19,471 | 18.9 | 0 | 0 | 1.5 | 19,491.4 | 0 | 0 |
| Lauderdale | 33,353 | 341.5 | 0 | 0 | 27.2 | 33,721.7 | 0 | 0 |
| Lawrence | 18,562 | 1,425.1 | 0 | 0 | 113.3 | 20,100.4 | 0 | 0 |
| Lewis | 338 | 73.5 | 0 | 0 | 5.8 | 397.3 | 0 | 0 |
| Lincoln | 12,299 | 608.1 | 0 | 0 | 48.3 | 12,955.4 | 0 | 0 |
| Loudon | 6 | 2.3 | 0 | 0 | 0.2 | 8.5 | 0 | 0 |
| McMinn | 583 | 257.6 | 0 | 0 | 20.5 | 861.1 | 0 | 0 |
| McNairy | 18,324 | 879.6 | 0 | 0 | 69.9 | 19,273.5 | 0 | 0 |
| Madison | 30,659 | 686.3 | 0 | 0 | 54.6 | 31,400.1 | 0 | 0 |
| Marion | 283 | 52.8 | 0 | 0 | 4.2 | 340.0 | 0 | 0 |
| Marshall | 340 | 98.7 | 0 | 0 | 7.9 | 446.6 | 0 | 0 |
| Maury | 191 | 81.7 | 0 | 0 | 6.5 | 279.2 | 0 | 0 |
| Meigs | 533 | 194.1 | 0 | 0 | 15.4 | 742.5 | 0 | 0 |
| Monroe | 178 | 137.1 | 0 | 0 | 10.9 | 326.0 | 0 | 0 |
| Montgomery | 1 | 0 | 0 | 0 | 0 | 1.0 | 0 | 0 |
| Moore | 72 | 30.5 | 0 | 0 | 2.4 | 104.9 | 0 | 0 |
| Obion | 9,393 | 699.5 | 0 | 0 | 48.6 | 10,051.1 | 0 | 0 |
| Perry | 164 | 37.2 | 0 | 0 | 3.0 | 204.2 | 0 | 0 |
| Polk | 706 | 130.5 | 0 | 0 | 10.4 | 846.9 | 0 | 0 |
| Rhea | 17 | 8.0 | 0 | 0 | 0.6 | 25.6 | 0 | 0 |
| Roane | 2 | 0.9 | 0 | 0 | 0.1 | 3.0 | 0 | 0 |
| Robertson | 1 | 0.2 | 0 | 0 | 0 | 1.2 | 0 | 0 |
| Rutherford | 4,347 | 679.7 | 0 | 0 | 54.0 | 5,080.7 | 0 | 0 |
| Shelby | 40,450 | 700.0 | 0 | 0 | 55.8 | 41,205.8 | 0 | 0 |
| Tipton | 43,901 | 363.2 | 0 | 0 | 28.9 | 44,333.1 | 0 | 0 |
| Van Buren | 33 | 15.2 | 0 | 0 | 1.2 | 49.4 | 0 | 0 |
| Warren | 362 | 269.4 | 0 | 0 | 16.6 | 728.0 | 0 | 0 |

TENNESSEE—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Wayne | 2,709 | 547.7 | 0 | 0 | 43.5 | 3,300.2 | 0 | 0 |
| Weakley | 9,524 | 1,490.5 | 0 | 0 | 119.3 | 11,142.8 | 0 | 0 |
| White | 53 | 26.3 | 0 | 0 | 2.3 | 81.6 | 0 | 0 |
| Williamson | 108 | 48.3 | 0 | 0 | 3.8 | 160.1 | 0 | 0 |
| Wilson | 73 | 22.3 | 0 | 0 | 1.8 | 97.1 | 0 | 0 |
| a. State total | 532,994 | 19,723.0 | 0 | 0 | 1,568.0 | 554,285.0 | 0 | 0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 350 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 554,635 |

TEXAS

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Anderson | 11,376 | 1,929.9 | 0 | 0 | 132.7 | 13,448.6 | 0 | 715.0 |
| Andrews | 3,552 | 0.7 | 0 | 0 | 0.1 | 3,552.8 | 0 | 0 |
| Angelina | 3,244 | 367.5 | 0 | 0 | 29.2 | 3,641.0 | 0 | 291.0 |
| Aransas | 1,041 | 0.4 | 0 | 0 | 0 | 1,041.4 | 0 | 1.0 |
| Archer | 1,360 | 33.4 | 0 | 0 | 2.7 | 1,396.1 | 0 | 437.0 |
| Armstrong | 1,637 | 67.3 | 0 | 0 | 5.4 | 1,709.7 | 0 | 256.0 |
| Atascosa | 10,232 | 272.2 | 0 | 0 | 21.6 | 10,325.8 | 0 | 392.0 |
| Austin | 17,319 | 534.5 | 0 | 0 | 42.5 | 17,896.0 | 0 | 666.0 |
| Bailey | 97,449 | 10.0 | 0 | 0 | 0.8 | 97,459.8 | 0 | 165.0 |
| Bandera | 2 | 7.4 | 0 | 0 | 0.6 | 10.0 | 0 | 0 |
| Bastrop | 10,558 | 462.1 | 0 | 0 | 36.7 | 11,056.8 | 0 | 470.0 |
| Baylor | 16,141 | 99.6 | 0 | 0 | 7.9 | 16,248.5 | 0 | 619.0 |
| Bee | 13,383 | 118.0 | 0 | 0 | 9.4 | 13,510.4 | 0 | 46.0 |
| Bell | 64,432 | 177.6 | 0 | 0 | 14.1 | 64,623.7 | 0 | 487.0 |
| Bexar | 3,739 | 274.7 | 0 | 0 | 21.8 | 4,035.5 | 0 | 318.0 |
| Blanco | 85 | 27.1 | 0 | 0 | 2.2 | 114.3 | 0 | 29.0 |
| Borden | 17,729 | 0.5 | 0 | 0 | 0.1 | 17,729.7 | 0 | 7.0 |
| Bosque | 10,353 | 293.9 | 0 | 0 | 23.5 | 10,672.4 | 0 | 855.0 |
| Bowie | 8,951 | 963.6 | 0 | 0 | 71.8 | 9,986.4 | 0 | 1,378.0 |
| Brazoria | 10,945 | 128.4 | 0 | 0 | 10.2 | 11,083.6 | 0 | 27.0 |
| Brazos | 17,468 | 46.0 | 0 | 0 | 3.7 | 17,517.7 | 0 | 73.0 |
| Brewster | 157 | 0 | 0 | 0 | 0 | 157.0 | 0 | 43.0 |
| Briscoe | 25,626 | 9.2 | 0 | 0 | 0.7 | 25,636.9 | 0 | 8.0 |
| Brooks | 2,826 | 103.9 | 0 | 0 | 8.3 | 2,938.2 | 0 | 330.0 |
| Brown | 6,142 | 679.9 | 0 | 0 | 54.1 | 6,876.0 | 0 | 930.0 |
| Burleson | 25,364 | 309.6 | 0 | 0 | 24.6 | 25,698.2 | 0 | 292.0 |
| Burnet | 4,230 | 91.4 | 0 | 0 | 7.3 | 4,434.7 | 0 | 313.0 |
| Caldwell | 19,047 | 108.1 | 0 | 0 | 8.6 | 19,163.7 | 0 | 269.0 |
| Calhoun | 16,524 | 14.2 | 0 | 0 | 1.1 | 16,539.3 | 0 | 28.0 |
| Callahan | 7,634 | 238.2 | 0 | 0 | 18.9 | 7,891.1 | 0 | 392.0 |
| Cameron | 153,874 | 1,105.3 | 0 | 0 | 87.9 | 155,067.2 | 0 | 0 |
| Camp | 1,683 | 773.6 | 0 | 0 | 61.5 | 2,518.1 | 0 | 598.0 |
| Carson | 412 | 467.3 | 0 | 0 | 37.2 | 916.5 | 0 | 133.0 |
| Cass | 7,348 | 1,802.5 | 0 | 0 | 143.3 | 9,293.8 | 0 | 959.0 |
| Castro | 53,776 | 9.9 | 0 | 0 | 0.8 | 53,786.7 | 0 | 80.0 |
| Chambers | 86 | 4.0 | 0 | 0 | 0.3 | 90.3 | 0 | 8.0 |
| Cherokee | 11,718 | 2,155.1 | 0 | 0 | 171.4 | 14,044.5 | 0 | 983.0 |
| Childress | 31,714 | 18.9 | 0 | 0 | 1.5 | 31,734.4 | 0 | 102.0 |
| Clay | 9,031 | 99.3 | 0 | 0 | 7.9 | 9,138.2 | 0 | 1,602.0 |
| Cochran | 74,821 | 0 | 0 | 0 | 0 | 74,821.0 | 0 | 6.0 |
| Coke | 6,705 | 9.5 | 0 | 20.0 | 0.8 | 6,736.3 | 0 | 271.0 |
| Coleman | 28,083 | 126.0 | 0 | 0 | 10.3 | 28,222.3 | 0 | 2,709.0 |
| Collin | 73,892 | 626.9 | 0 | 0 | 49.8 | 74,568.7 | 0 | 3,891.0 |
| Collingsworth | 63,228 | 14.2 | 0 | 0 | 1.1 | 63,243.3 | 0 | 13.0 |
| Colorado | 9,176 | 301.2 | 0 | 0 | 31.1 | 9,508.3 | 0 | 346.0 |
| Comal | 255 | 60.2 | 0 | 0 | 4.8 | 320.0 | 0 | 96.0 |
| Comanche | 8,692 | 1,156.7 | 0 | 0 | 92.0 | 9,940.7 | 0 | 783.0 |
| Concho | 22,690 | 9.4 | 0 | 0 | 0.8 | 22,700.2 | 0 | 279.0 |
| Cooke | 6,080 | 545.1 | 0 | 0 | 43.3 | 6,668.4 | 0 | 632.0 |
| Coryell | 17,698 | 379.2 | 0 | 0 | 30.2 | 18,107.4 | 0 | 857.0 |
| Cottle | 32,549 | 6.4 | 0 | 0 | 0.5 | 32,555.9 | 0 | 1.0 |
| Crockett | 46 | 0 | 0 | 0 | 0 | 46.0 | 0 | 12.0 |
| Crosby | 115,619 | 5.1 | 0 | 0 | 0.4 | 115,624.5 | 0 | 10.0 |

TEXAS—Continued

[Acres]

| County | Computed county allotment | Allocation from State's share of national reserve | Adjustment from State reserve for | | | County allotment, sum of columns (1), (2), (3), (4), and (5) | Allocations from State reserve for | |
|---|---|---|---|---|---|---|---|---|
| | | | Trends | Abnormal conditions | Minimum farm allotments | | Small farms | Inequity and hardship cases |
| | (1) | (2) | (3) | (4) | (5) | (6) | (7) | (8) |
| Culberson | 4,308 | 0.4 | 0 | 0 | 0 | 4,308.4 | 0 | 16.0 |
| Dallam | 24 | 15.0 | 0 | 0 | 1.2 | 40.2 | 0 | 12.0 |
| Dallas | 31,950 | 270.3 | 0 | 0 | 21.5 | 32,241.8 | 0 | 2,259.0 |
| Dawson | 192,097 | 15.0 | 0 | 0 | 1.1 | 192,113.1 | 0 | 69.0 |
| Deaf Smith | 9,859 | 183.4 | 0 | 0 | 14.6 | 10,057.0 | 0 | 126.0 |
| Delta | 34,091 | 77.7 | 0 | 0 | 6.2 | 34,174.9 | 0 | 593.0 |
| Denton | 18,026 | 382.3 | 0 | 0 | 30.4 | 18,438.6 | 0 | 1,519.0 |
| De Witt | 16,354 | 528.7 | 0 | 0 | 42.0 | 16,924.7 | 0 | 967.0 |
| Dickens | 51,319 | 7.4 | 0 | 0 | 0.6 | 51,327.0 | 0 | 19.0 |
| Dimmit | 1,537 | 23.3 | 0 | 0 | 1.8 | 1,562.1 | 0 | 593.0 |
| Donley | 28,780 | 10.4 | 0 | 0 | 0.8 | 28,791.2 | 0 | 87.0 |
| Duval | 12,459 | 276.6 | 0 | 0 | 22.0 | 12,937.6 | 0 | 1,383.0 |
| Eastland | 5,090 | 714.2 | 0 | 0 | 56.8 | 5,861.0 | 0 | 466.0 |
| Ector | 158 | 0 | 0 | 34.0 | 0 | 192.0 | 0 | 4.0 |
| Ellis | 123,429 | 192.2 | 0 | 0 | 8.1 | 123,729.3 | 0 | 176.0 |
| El Paso | 21,978 | 420.6 | 0 | 0 | 33.4 | 22,432.0 | 0 | 827.0 |
| Erath | 8,113 | 1,079.9 | 0 | 0 | 85.9 | 9,278.8 | 0 | 565.0 |
| Falls | 74,155 | 344.7 | 0 | 0 | 19.3 | 74,419.2 | 0 | 147.0 |
| Fannin | 61,711 | 748.3 | 0 | 0 | 59.5 | 62,518.8 | 0 | 2,751.0 |
| Fayette | 26,319 | 1,531.6 | 0 | 0 | 121.8 | 27,972.6 | 0 | 1,284.0 |
| Fisher | 79,115 | 17.0 | 0 | 0 | 1.4 | 79,133.4 | 0 | 8.0 |
| Floyd | 94,853 | 13.0 | 0 | 0 | 1.0 | 94,867.0 | 0 | 29.0 |
| Foard | 11,781 | 23.5 | 0 | 0 | 1.9 | 11,806.4 | 0 | 51.0 |
| Fort Bend | 56,829 | 172.9 | 0 | 0 | 13.8 | 57,015.7 | 0 | 0 |
| Franklin | 3,229 | 397.8 | 0 | 0 | 31.6 | 3,658.4 | 0 | 193.0 |
| Freestone | 19,358 | 943.3 | 0 | 0 | 75.0 | 20,356.3 | 0 | 456.0 |
| Frio | 4,584 | 82.4 | 0 | 0 | 6.6 | 4,673.0 | 0 | 74.0 |
| Gaines | 75,731 | 4.8 | 0 | 0 | .4 | 75,736.2 | 0 | 8.0 |
| Galveston | 24 | 28.9 | 0 | 0 | 2.3 | 55.2 | 0 | 14.0 |
| Garza | 38,562 | 3.2 | 0 | 0 | .3 | 38,565.5 | 0 | 37.0 |
| Gillespie | 1,147 | 103.6 | 0 | 58.0 | 8.2 | 1,316.8 | 0 | 30.0 |
| Glasscock | 9,763 | 0 | 0 | 0 | 0 | 9,763.0 | 0 | 17.0 |
| Goliad | 4,408 | 119.3 | 0 | 0 | 9.5 | 4,536.8 | 0 | 188.0 |
| Gonzales | 13,580 | 449.2 | 0 | 0 | 35.7 | 14,064.9 | 0 | 888.0 |
| Gray | 3,418 | 91.4 | 0 | 0 | 7.3 | 3,516.7 | 0 | 104.0 |
| Grayson | 29,804 | 672.3 | 0 | 0 | 53.5 | 30,529.8 | 0 | 2,341.0 |
| Gregg | 1,298 | 284.7 | 0 | 0 | 22.6 | 1,605.3 | 0 | 132.0 |
| Grimes | 14,683 | 401.7 | 0 | 0 | 31.9 | 15,116.6 | 0 | 193.0 |
| Guadalupe | 18,151 | 393.3 | 0 | 0 | 31.3 | 18,575.6 | 0 | 1,192.0 |
| Hale | 159,576 | 16.3 | 0 | 0 | 1.3 | 159,593.6 | 0 | 58.0 |
| Hall | 91,773 | 10.0 | 0 | 0 | .8 | 91,783.8 | 0 | 58.0 |
| Hamilton | 9,065 | 691.6 | 0 | 0 | 55.0 | 9,811.6 | 0 | 801.0 |
| Hansford | 358 | 257.4 | 0 | 0 | 20.5 | 635.9 | 0 | 308.0 |
| Hardeman | 30,987 | 45.9 | 0 | 0 | 3.6 | 31,036.5 | 0 | 64.0 |
| Hardin | 51 | 3.4 | 0 | 0 | .3 | 54.7 | 0 | 27.0 |
| Harris | 4,185 | 51.8 | 0 | 0 | 4.1 | 4,240.9 | 0 | 47.0 |
| Harrison | 10,647 | 1,278.0 | 0 | 0 | 101.6 | 12,026.6 | 0 | 780.0 |
| Hartley | 20 | 53.9 | 0 | 0 | 4.3 | 78.2 | 0 | 37.0 |
| Haskell | 112,251 | 65.7 | 0 | 0 | 5.2 | 112,321.9 | 0 | 14.0 |
| Hays | 7,008 | 38.7 | 0 | 0 | 3.1 | 7,049.8 | 0 | 266.0 |
| Hemphill | 1,576 | 22.1 | 0 | 0 | 1.8 | 1,599.9 | 0 | 36.0 |
| Henderson | 8,895 | 1,148.0 | 0 | 0 | 91.3 | 10,134.3 | 0 | 606.0 |
| Hidalgo | 184,698 | 2,153.5 | 0 | 0 | 171.1 | 184,020.6 | 0 | 0 |
| Hill | 111,888 | 136.1 | 0 | 0 | 10.8 | 112,034.9 | 0 | 348.0 |
| Hockley | 177,331 | 11.7 | 0 | 0 | 0.9 | 177,603.6 | 0 | 29.0 |
| Hood | 3,315 | 380.3 | 0 | 0 | 30.2 | 3,725.5 | 0 | 360.0 |
| Hopkins | 23,236 | 1,658.9 | 0 | 0 | 84.2 | 24,969.1 | 0 | 1,919.0 |
| Houston | 24,386 | 642.3 | 0 | 0 | 51.1 | 25,079.4 | 0 | 255.0 |
| Howard | 72,038 | 1.5 | 0 | 0 | 0.1 | 72,039.6 | 0 | 5.0 |
| Hudspeth | 16,546 | 0.7 | 0 | 0 | 0.1 | 16,546.8 | 0 | 25.0 |
| Hunt | 82,674 | 322.2 | 0 | 0 | 25.6 | 82,021.8 | 0 | 2,202.0 |
| Irion | 554 | 11.1 | 0 | 87.0 | 0.9 | 653.0 | 0 | 0 |
| Jack | 1,739 | 91.4 | 0 | 0 | 7.3 | 1,818.7 | 0 | 137.0 |
| Jackson | 17,608 | 47.0 | 0 | 0 | 3.7 | 17,658.7 | 0 | 29.0 |
| Jasper | 439 | 417.4 | 0 | 0 | 33.2 | 900.6 | 0 | 146.0 |
| Jeff Davis | 469 | 0.5 | 0 | 0 | 0 | 469.5 | 0 | 5.0 |
| Jefferson | 20 | 1.4 | 0 | 0 | 0.1 | 21.5 | 0 | 12.0 |
| Jim Hogg | 1,284 | 20.4 | 0 | 0 | 1.6 | 1,306.0 | 0 | 238.0 |
| Jim Wells | 21,850 | 103.9 | 0 | 0 | 8.3 | 21,962.2 | 0 | 76.0 |
| Johnson | 33,803 | 83.6 | 0 | 0 | 6.6 | 33,893.2 | 0 | 209.0 |
| Jones | 102,476 | 62.0 | 0 | 0 | 4.9 | 102,542.9 | 0 | 33.0 |

TEXAS—Continued

[Acres]

| County | Computed county allotment | Allocation from State's share of national reserve | Adjustment from State reserve for | | | County allotment, sum of columns (1), (2), (3), (4), and (5) | Allocations from State reserve for | |
|---|---|---|---|---|---|---|---|---|
| | | | Trends | Abnormal conditions | Minimum farm allotments | | Small farms | Inequity and hardship cases |
| | (1) | (2) | (3) | (4) | (5) | (6) | (7) | (8) |
| Karnes | 28,960 | 208.3 | 0 | 0 | 18.9 | 29,217.2 | 0 | 1,191.0 |
| Kaufman | 31,754 | 374.5 | 0 | 0 | 29.8 | 32,158.6 | 0 | 3,464.0 |
| Kendall | 29 | 8.3 | 0 | 0 | 0.7 | 38.0 | 0 | 12.0 |
| Kent | 19,851 | 1.5 | 0 | 0 | 0.1 | 19,852.6 | 0 | 21.0 |
| Kerr | 52 | 3.4 | 0 | 0 | 0.3 | 55.7 | 0 | 49.0 |
| Kimble | 138 | 38.3 | 0 | 0 | 3.0 | 179.3 | 0 | 69.0 |
| King | 8,933 | 0.2 | 0 | 0 | 0 | 8,933.2 | 0 | 0 |
| Kinney | 471 | 0 | 0 | 0 | 0 | 471.0 | 0 | 0 |
| Kleberg | 5,258 | 29.0 | 0 | 0 | 2.4 | 5,290.4 | 0 | 39.0 |
| Knox | 54,631 | 20.9 | 0 | 0 | 1.7 | 54,673.6 | 0 | 22.0 |
| Lamar | 31,243 | 300.8 | 0 | 0 | 23.9 | 31,568.7 | 0 | 2,548.0 |
| Lamb | 184,010 | 34.4 | 0 | 0 | 2.7 | 184,047.1 | 0 | 22.0 |
| Lampasas | 2,067 | 186.2 | 0 | 0 | 14.8 | 2,268.0 | 0 | 256.0 |
| La Salle | 3,460 | 20.3 | 0 | 0 | 1.6 | 3,480.9 | 0 | 30.0 |
| Lavaca | 33,864 | 996.1 | 0 | 0 | 79.1 | 33,028.2 | 0 | 1,909.0 |
| Lee | 9,656 | 796.5 | 0 | 0 | 63.3 | 9,915.9 | 0 | 298.0 |
| Leon | 11,368 | 405.5 | 0 | 0 | 32.2 | 11,798.7 | 0 | 256.0 |
| Liberty | 2,967 | 144.2 | 0 | 0 | 11.5 | 3,062.7 | 0 | 233.0 |
| Limestone | 66,669 | 282.5 | 0 | 0 | 22.5 | 66,374.8 | 0 | 209.0 |
| Live Oak | 17,877 | 67.7 | 0 | 0 | 5.4 | 17,950.1 | 0 | 179.0 |
| Llano | 395 | 44.0 | 0 | 0 | 3.5 | 402.5 | 0 | 85.0 |
| Loving | 345 | 0 | 0 | 23.0 | 0 | 368.0 | 0 | 34.0 |
| Lubbock | 214,059 | 45.2 | 0 | 0 | 3.6 | 214,127.8 | 0 | 39.0 |
| Lynn | 173,653 | 6.5 | 0 | 0 | 0.5 | 173,660.0 | 0 | 11.0 |
| McCulloch | 14,498 | 53.3 | 0 | 0 | 5.6 | 14,387.9 | 0 | 1,757.0 |
| McLennan | 80,773 | 259.3 | 0 | 0 | 20.6 | 81,052.8 | 0 | 480.0 |
| McMullen | 1,172 | 15.5 | 0 | 0 | 1.2 | 1,188.7 | 0 | 113.0 |
| Madison | 6,515 | 282.5 | 0 | 0 | 30.4 | 6,827.9 | 0 | 288.0 |
| Marion | 1,692 | 663.0 | 0 | 0 | 52.7 | 2,407.7 | 0 | 690.0 |
| Martin | 87,274 | 4.1 | 0 | 0 | 0.3 | 87,278.4 | 0 | 7.0 |
| Mason | 1,534 | 263.6 | 0 | 41.0 | 21.0 | 1,859.6 | 0 | 188.0 |
| Matagorda | 17,279 | 44.0 | 0 | 0 | 3.5 | 17,326.5 | 0 | 19.0 |
| Maverick | 5,782 | 80.0 | 0 | 0 | 7.1 | 5,878.1 | 0 | 402.0 |
| Medina | 1,466 | 214.3 | 0 | 0 | 17.0 | 1,697.3 | 0 | 226.0 |
| Menard | 758 | 49.7 | 0 | 0 | 4.8 | 822.5 | 0 | 158.0 |
| Midland | 26,315 | 1.4 | 0 | 0 | 0.1 | 26,316.5 | 0 | 27.0 |
| Milam | 48,177 | 155.8 | 0 | 0 | 12.4 | 48,345.2 | 0 | 99.0 |
| Mills | 2,230 | 211.6 | 0 | 0 | 16.8 | 2,258.4 | 0 | 868.0 |
| Mitchell | 65,930 | 7.0 | 0 | 0 | 0.6 | 65,937.6 | 0 | 14.0 |
| Montague | 3,638 | 252.8 | 0 | 0 | 18.6 | 3,910.4 | 0 | 295.0 |
| Montgomery | 1,213 | 208.9 | 0 | 0 | 19.0 | 1,470.9 | 0 | 151.0 |
| Moore | 183 | 88.9 | 0 | 0 | 6.9 | 278.8 | 0 | 107.0 |
| Morris | 1,557 | 444.2 | 0 | 0 | 35.3 | 2,036.5 | 0 | 221.0 |
| Motley | 22,998 | 9.9 | 0 | 0 | 0.8 | 22,918.7 | 0 | 21.0 |
| Nacogdoches | 5,326 | 969.1 | 0 | 0 | 76.8 | 6,540.9 | 0 | 473.0 |
| Navarro | 102,630 | 187.8 | 0 | 0 | 14.9 | 102,832.7 | 0 | 456.0 |
| Newton | 482 | 478.0 | 0 | 0 | 38.0 | 998.0 | 0 | 107.0 |
| Nolan | 40,722 | 22.0 | 0 | 0 | 1.7 | 40,745.7 | 0 | 19.0 |
| Nueces | 92,327 | 90.7 | 0 | 0 | 7.2 | 92,422.9 | 0 | 139.0 |
| Ochiltree | 83 | 84.6 | 0 | 0 | 6.7 | 174.3 | 0 | 262.0 |
| Oldham | 38 | 53.6 | 0 | 0 | 4.3 | 95.9 | 0 | 35.0 |
| Palo Pinto | 2,896 | 143.0 | 0 | 0 | 11.4 | 3,040.4 | 0 | 221.0 |
| Panola | 7,452 | 1,436.6 | 0 | 0 | 114.2 | 9,002.8 | 0 | 843.0 |
| Parker | 3,434 | 349.8 | 0 | 0 | 27.8 | 3,781.6 | 0 | 322.0 |
| Parmer | 44,108 | 53.1 | 0 | 0 | 4.2 | 44,165.3 | 0 | 148.0 |
| Pecos | 17,960 | 89.9 | 0 | 0 | 3.3 | 17,994.2 | 0 | 3,105.0 |
| Polk | 4,328 | 177.4 | 0 | 0 | 14.1 | 4,719.5 | 0 | 144.0 |
| Potter | 66 | 17.0 | 0 | 0 | 1.3 | 84.3 | 0 | 52.0 |
| Presidio | 2,640 | 34.9 | 0 | 0 | 2.8 | 2,677.7 | 0 | 81.0 |
| Rains | 7,449 | 308.3 | 0 | 0 | 24.5 | 7,781.8 | 0 | 329.0 |
| Randall | 1,136 | 564.9 | 0 | 0 | 44.9 | 1,745.8 | 0 | 308.0 |
| Reagan | 909 | 2.3 | 0 | 0 | 0.2 | 802.4 | 0 | 81.0 |
| Real | 8 | 1.9 | 0 | 0 | 0.1 | 10.0 | 0 | 11.0 |
| Red River | 24,256 | 227.0 | 0 | 0 | 20.0 | 24,609.0 | 0 | 1,606.0 |
| Reeves | 49,873 | 4.5 | 0 | 181.0 | 0.4 | 50,060.9 | 0 | 0 |
| Refugio | 11,850 | 33.3 | 0 | 0 | 2.6 | 11,885.9 | 0 | 69.0 |
| Roberts | 73 | 55.3 | 0 | 0 | 4.4 | 134.9 | 0 | 92.0 |
| Robertson | 24,169 | 127.9 | 0 | 0 | 10.2 | 24,307.1 | 0 | 154.0 |
| Rockwall | 17,832 | 56.1 | 0 | 0 | 4.5 | 17,892.6 | 0 | 604.0 |
| Runnels | 79,349 | 27.5 | 0 | 0 | 2.8 | 79,387.3 | 0 | 31.0 |
| Rusk | 11,494 | 1,652.3 | 0 | 0 | 147.4 | 13,454.7 | 0 | 1,264.0 |

TEXAS—Continued

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Sabine | 2,418 | 270.3 | 0 | 0 | 21.5 | 2,709.8 | 0 | 317.0 |
| San Augustine | 6,257 | 304.1 | 0 | 0 | 21.3 | 6,582.4 | 0 | 168.0 |
| San Jacinto | 4,021 | 265.6 | 0 | 0 | 21.1 | 4,307.7 | 0 | 136.0 |
| San Patricio | 74,970 | 42.8 | 0 | 0 | 3.4 | 75,016.2 | 0 | 60.0 |
| San Saba | 6,117 | 418.0 | 0 | 0 | 33.2 | 6,568.2 | 0 | 870.0 |
| Schleicher | 8,821 | .8 | 0 | 0 | 0.1 | 8,821.9 | 0 | 0.0 |
| Scurry | 65,596 | 7.2 | 0 | 0 | 0.6 | 65,603.8 | 0 | 19.0 |
| Shackelford | 3,288 | 53.5 | 0 | 0 | 4.3 | 3,445.8 | 0 | 293.0 |
| Shelby | 7,321 | 1,632.4 | 0 | 0 | 129.8 | 9,083.2 | 0 | 505.0 |
| Smith | 7,436 | 1,782.2 | 0 | 0 | 140.1 | 9,358.3 | 0 | 835.0 |
| Somervell | 1,277 | 122.3 | 0 | 0 | 9.7 | 1,409.0 | 0 | 63.0 |
| Starr | 24,131 | 378.5 | 0 | 1,396.0 | 29.9 | 25,135.4 | 0 | 0 |
| Stephens | 1,132 | 136.6 | 0 | 0 | 10.9 | 1,279.5 | 0 | 109.0 |
| Sterling | 370 | 3.8 | 0 | 64.0 | 0.3 | 438.1 | 0 | 9.0 |
| Stonewall | 25,433 | 7.7 | 0 | 0 | 0.6 | 25,441.3 | 0 | 49.0 |
| Sutton | 14 | 0 | 0 | 0 | 0 | 14.0 | 0 | 3.0 |
| Swisher | 51,822 | 15.9 | 0 | 0 | 1.3 | 51,839.2 | 0 | 298.0 |
| Tarrant | 8,876 | 47.9 | 0 | 0 | 3.8 | 8,927.7 | 0 | 202.0 |
| Taylor | 32,566 | 71.0 | 0 | 0 | 5.6 | 32,642.6 | 0 | 129.0 |
| Terrell | 5 | 4.6 | 0 | 0 | 0.4 | 10.0 | 0 | 12.0 |
| Terry | 140,712 | 12.0 | 0 | 0 | 1.0 | 140,725.0 | 0 | 61.0 |
| Throckmorton | 9,956 | 47.6 | 0 | 0 | 3.8 | 10,007.4 | 0 | 1,094.0 |
| Titus | 2,599 | 890.7 | 0 | 0 | 70.8 | 3,560.5 | 0 | 594.0 |
| Tom Green | 51,921 | 12.7 | 0 | 0 | 1.0 | 51,934.7 | 0 | 74.0 |
| Travis | 33,497 | 70.8 | 0 | 0 | 5.6 | 33,573.4 | 0 | 79.0 |
| Trinity | 4,685 | 463.4 | 0 | 0 | 35.3 | 5,183.7 | 0 | 230.0 |
| Tyler | 428 | 116.1 | 0 | 0 | 9.2 | 553.3 | 0 | 52.0 |
| Upshur | 2,351 | 1,193.1 | 0 | 0 | 94.9 | 3,639.0 | 0 | 469.0 |
| Upton | 1 | 4.6 | 0 | 0 | 0.4 | 6.0 | 0 | 0 |
| Uvalde | 979 | 37.3 | 0 | 0 | 3.0 | 1,019.3 | 0 | 197.0 |
| Val Verde | 96 | 8.5 | 0 | 0 | 0 | 96.5 | 0 | 35.0 |
| Van Zandt | 19,749 | 1,255.1 | 0 | 0 | 99.8 | 21,103.9 | 0 | 1,300.0 |
| Victoria | 23,602 | 73.5 | 0 | 0 | 5.8 | 23,681.3 | 0 | 29.0 |
| Walker | 5,990 | 417.5 | 0 | 0 | 33.2 | 6,440.7 | 0 | 158.0 |
| Waller | 4,632 | 170.9 | 0 | 0 | 13.6 | 4,816.5 | 0 | 96.0 |
| Ward | 7,592 | 21.5 | 0 | 229.0 | 1.7 | 8,304.2 | 0 | 1,283.0 |
| Washington | 20,328 | 1,066.9 | 0 | 0 | 84.8 | 21,479.7 | 0 | 1,130.0 |
| Webb | 1,478 | 8.5 | 0 | 0 | 0.7 | 1,487.2 | 0 | 366.0 |
| Wharton | 68,209 | 113.0 | 0 | 0 | 9.0 | 68,331.0 | 0 | 103.0 |
| Wheeler | 27,653 | 21.0 | 0 | 0 | 1.7 | 27,675.7 | 0 | 110.0 |
| Wichita | 5,244 | 127.4 | 0 | 0 | 10.1 | 5,381.5 | 0 | 455.0 |
| Wilbarger | 47,197 | 43.3 | 0 | 0 | 3.4 | 47,243.7 | 0 | 76.0 |
| Willacy | 87,196 | 64.4 | 0 | 0 | 5.1 | 87,265.5 | 0 | 25.0 |
| Williamson | 100,838 | 134.4 | 0 | 0 | 10.7 | 100,983.1 | 0 | 193.0 |
| Wilson | 5,997 | 321.2 | 0 | 0 | 41.4 | 6,229.6 | 0 | 280.0 |
| Winkler | 4 | 10.2 | 0 | 0 | 0.8 | 15.0 | 0 | 5.0 |
| Wise | 2,237 | 482.3 | 0 | 0 | 38.3 | 2,757.6 | 0 | 316.0 |
| Wood | 3,009 | 1,734.1 | 0 | 0 | 137.9 | 4,881.0 | 0 | 779.0 |
| Yoakum | 33,071 | 1.9 | 0 | 0 | 0.2 | 33,073.1 | 0 | 10.0 |
| Young | 10,456 | 149.0 | 0 | 0 | 11.9 | 10,616.9 | 0 | 1,036.0 |
| Zapata | 1,973 | 67.9 | 0 | 0 | 5.4 | 2,046.3 | 0 | 215.0 |
| Zavala | 7,709 | 13.4 | 0 | 0 | 1.1 | 7,723.5 | 0 | 287.0 |
| a. State total | 6,670,994 | 67,084.0 | 0 | 2,835.0 | 5,334.0 | 6,746,247.0 | 0 | 97,002.0 |
| b. State reserve available for late and reconstituted farms and corrections of errors | | | | | | | | 2,508 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 6,840,757 |

VIRGINIA

[Acres]

| County | Computed county allotment (1) | Allocation from State's share of national reserve (2) | Adjustment from State reserve for: Trends (3) | Abnormal conditions (4) | Minimum farm allotments (5) | County allotment, sum of columns (1), (2), (3), (4), and (5) (6) | Allocations from State reserve for: Small farms (7) | Inequity and hardship cases (8) |
|---|---|---|---|---|---|---|---|---|
| Accomack | 15 | 0 | 0 | 0 | 0 | 15.0 | 0.2 | 0.1 |
| Brunswick | 1,829 | 240.1 | 0 | 0 | 19.1 | 2,079.2 | 25.2 | 13.5 |
| Caroline | 5 | 0 | 0 | 0 | 0 | 5.0 | 0.1 | 0 |
| Charlotte | 8 | 7.4 | 0 | 0 | 0.6 | 16.0 | 0.1 | 0.1 |
| Chesterfield | 2 | 0.7 | 0 | 0 | 0.1 | 2.8 | 0 | 0 |
| Cumberland | 4 | 3.2 | 0 | 0 | 0.2 | 7.4 | 0.1 | 0 |
| Dinwiddie | 218 | 28.4 | 0 | 0 | 2.3 | 248.7 | 3.0 | 1.6 |
| Franklin | 24 | 0.3 | 0 | 0 | 0 | 24.3 | 0.3 | 0.2 |
| Greensville | 4,028 | 365.2 | 0 | 0 | 28.3 | 4,421.5 | 55.9 | 29.9 |
| Halifax | 1 | 1.7 | 0 | 0 | 0.1 | 2.8 | 0 | 0 |
| Isle of Wight | 267 | 34.1 | 0 | 0 | 2.7 | 303.8 | 3.7 | 2.0 |
| Lunenburg | 206 | 26.2 | 0 | 0 | 2.1 | 234.3 | 2.9 | 1.5 |
| Mecklenburg | 1,671 | 209.1 | 0 | 0 | 16.6 | 1,896.7 | 23.1 | 12.4 |
| Nansemond | 1,426 | 200.9 | 0 | 0 | 16.0 | 1,642.9 | 19.8 | 10.6 |
| Norfolk | 32 | 0 | 0 | 0 | 0 | 32.0 | 0.3 | 0.2 |
| Prince Edward | 6 | 2.0 | 0 | 0 | 0.2 | 8.2 | 0.1 | 0.1 |
| Prince George | 59 | 9.7 | 0 | 0 | 0.8 | 69.5 | 0.8 | 0.4 |
| Princess Anne | 6 | 3.3 | 0 | 0 | 0.3 | 9.8 | 0.1 | 0.1 |
| Southampton | 4,202 | 384.9 | 0 | 0 | 30.7 | 4,617.6 | 58.2 | 31.1 |
| Surry | 10 | 2.8 | 0 | 0 | 0.2 | 13.0 | 0.1 | 0.1 |
| Sussex | 1,505 | 159.8 | 0 | 0 | 12.7 | 1,677.5 | 20.8 | 11.1 |
| a. State total | 15,325 | 1,670.9 | 0 | 0 | 133.0 | 17,328.9 | 215.0 | 115.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | | | 17 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (6), (7), (8), and item (b)) | | | | | | | | 17,675 |

(2) *County reserve.* This subparagraph will be amended at a later date to establish county reserves and to authorize the exceeding of the 15 percent limitation for States, if any, under paragraph (a) (3) of this section and § 722.217 (b).

(Sec. 375, 52 Stat. 66, as amended; 7 U. S. C. 1375. Interprets or applies sec. 344; 63 Stat. 670, as amended; secs. 106, 112, 377, 70 Stat. 191, 195, 206, as amended; 7 U. S. C. 1344, 1377, 1824, 1836)

Done at Washington, D. C., this 26th day of November 1958. Witness my hand and the seal of the Department of Agriculture.

[SEAL] WALTER C. BERGER, *Administrator.*

[F. R. Doc. 58-9947; Filed, Nov. 26, 1958; 4:39 p. m.]

[Amdt. 1]

## PART 722—COTTON

### SUBPART—REGULATIONS PERTAINING TO ACREAGE ALLOTMENTS FOR THE 1959 CROP OF EXTRA LONG STAPLE COTTON

### COUNTY ALLOTMENT; ALLOCATIONS TO COUNTIES FROM STATE RESERVE; REMAINDER OF THE STATE RESERVE; AND COUNTY RESERVE

*Basis and purpose.* The purpose of this amendment is to establish county allotments showing components thereof (computed county allotment; adjustments from State reserve for trends and abnormal conditions); allocations to counties from State reserve for small farms, and to correct inequities and prevent hardship; and to establish the remainder of State reserve which is available for allocation to counties for new farms, late and reconstituted farms and

correction of errors. The amendment contained herein is issued pursuant to the Agricultural Adjustment Act of 1938, as amended (52 Stat. 31, as amended; 7 U. S. C. 1281 et seq.) including amendments under the Agricultural Act of 1958 (Pub. Law 85-835, approved August 28, 1958; 72 Stat. 988). Notice of the proposed establishment of such allotments and reserves was published in the FEDERAL REGISTER on September 10, 1958 (23 F. R. 7004) in accordance with section 4 of the Administrative Procedure Act (60 Stat. 238; 5 U. S. C. 1003) and the data and recommendations received in response to such notice have been duly considered.

Farmers engaged in the production of extra long staple cotton in 1958 will determine in a referendum to be held on December 15, 1958, whether marketing quotas will be in effect for the 1959 crop of extra long staple cotton. In order that farm allotments may be established as early as possible and notices of individual farm allotments may be mailed, insofar as practicable, so as to be received by farmers prior to the referendum, as required by section 362 of the Agricultural Adjustment Act of 1938, as amended, it is essential that this amendment be made effective as soon as possible. Accordingly, it is hereby determined and found that compliance with the 30-day effective date requirement of section 4 of the Administrative Procedure Act is impracticable and contrary to the public interest and this amendment shall be effective upon filing of this document with the Director, Division of the Federal Register.

Section 722.266 (g) of the Regulations Pertaining to Acreage Allotments for the 1959 Crop of Extra Long Staple Cotton (23 F. R. 8778) is amended to read as follows:

(g) *County allotment; allocations to counties from State reserve; remainder of the State reserve; and county reserve*—(1) *County allotment showing components thereof; allocations to counties from State reserve for small farms and to correct inequities and prevent hardship; and remainder of the State reserve.* There are set forth below the county allotments showing components thereof (computed county allotment, adjustments from State reserve for trends and abnormal conditions); allocations to counties from State reserve for small farms and to correct inequities and prevent hardship; and the remainder of the State reserve which is available for allocation to counties for new farms, late and reconstituted farms and correction of errors. The State reserve for Arizona, California, Georgia, New Mexico, Texas, and Puerto Rico does not include a reserve for new farms.

ARIZONA

[Acres]

| County | Computed county allotment | Adjustments from State reserve for | | County allotment, sum of columns (1), (2), and (3) | Allocations from State reserve for | |
|---|---|---|---|---|---|---|
| | | Trends | Abnormal conditions | | Small farms | Inequity and hardship cases |
| | (1) | (2) | (3) | (4) | (5) | (6) |
| Cochise | 163 | 0 | 0 | 163 | 0 | 0 |
| Graham | 8,548 | 0 | 0 | 8,548 | 0 | 0 |
| Maricopa | 11,517 | 883 | 0 | 12,400 | 0 | 0 |
| Pima | 2,236 | 97 | 0 | 2,333 | 0 | 0 |
| Pinal | 5,940 | 147 | 0 | 6,087 | 0 | 0 |
| Santa Cruz | 21 | 0 | 0 | 21 | 0 | 0 |
| Yuma | 287 | 13 | 0 | 300 | 0 | 0 |
| a. State total | 28,712 | 1,140 | 0 | 29,852 | 0 | 0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | 56 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 29,908 |

CALIFORNIA

| | | | | | | |
|---|---|---|---|---|---|---|
| Imperial | 104 | 0 | 0 | 104 | 5 | 0 |
| Riverside | 300 | 0 | 0 | 300 | 16 | 0 |
| a. State total | 404 | 0 | 0 | 404 | 21 | 0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | 0 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 425 |

FLORIDA

| | | | | | | |
|---|---|---|---|---|---|---|
| Alachua | 64 | 0 | 0 | 64 | 0 | 0 |
| Bradford | 7 | 0 | 0 | 7 | 0 | 5 |
| Hamilton | 2 | 0 | 0 | 2 | 2 | 0 |
| Jefferson | 1 | 0 | 0 | 1 | 0 | 0 |
| Lake | 66 | 0 | 0 | 66 | 5 | 10 |
| Madison | 49 | 0 | 0 | 49 | 0 | 0 |
| Marion | 182 | 0 | 0 | 182 | 5 | 10 |
| Orange | 6 | 0 | 0 | 6 | 0 | 0 |
| Putnam | 23 | 0 | 0 | 23 | 0 | 0 |
| Seminole | 23 | 0 | 0 | 23 | 0 | 0 |
| Sumter | 72 | 0 | 0 | 72 | 3 | 3 |
| Suwannee | 5 | 0 | 0 | 5 | 0 | 0 |
| Union | 49 | 0 | 0 | 49 | 0 | 5 |
| Volusia | 23 | 0 | 0 | 23 | 0 | 0 |
| a. State total | 572 | 0 | 0 | 572 | 15 | 33 |
| b. State reserve available for new farms, late and reconstituted farms and correction of errors | | | | | | 15 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 635 |

GEORGIA

| | | | | | | |
|---|---|---|---|---|---|---|
| Berrien | 89 | 0 | 0 | 89 | 0 | 0 |
| Cook | 20 | 0 | 0 | 20 | 0 | 3.6 |
| Lanier | 2 | 0 | 0 | 2 | 0 | 1.4 |
| a. State total | 111 | 0 | 0 | 111 | 0 | 5.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | 0 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 116 |

NEW MEXICO

| | | | | | | |
|---|---|---|---|---|---|---|
| Dona Ana | 13,462 | 0 | 0 | 13,462 | 0 | 228 |
| Eddy | 88 | 0 | 0 | 88 | 0 | 0 |
| Luna | 36 | 0 | 0 | 36 | 0 | 0 |
| Otero | 15 | 0 | 0 | 15 | 0 | 4 |
| Sierra | 137 | 0 | 0 | 137 | 0 | 18 |
| a. State total | 13,738 | 0 | 0 | 13,738 | 0 | 250 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | 15 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 14,003 |

TEXAS

| County | Computed county allotment (1) | Adjustments from State reserve for: Trends (2) | Adjustments from State reserve for: Abnormal conditions (3) | County allotment, sum of columns (1), (2), and (3) (4) | Allocations from State reserve for: Small farms (5) | Allocations from State reserve for: Inequity and hardship cases (6) |
|---|---|---|---|---|---|---|
| Brewster | 37 | 0 | 0 | 37 | 0 | 0 |
| Culberson | 148 | 0 | 0 | 148 | 0 | 6 |
| El Paso | 17,168 | 0 | 0 | 17,168 | 0 | 0 |
| Hudspeth | 2,239 | 0 | 0 | 2,239 | 0 | 0 |
| Jeff Davis | 10 | 0 | 0 | 10 | 0 | 5 |
| Loving | 10 | 0 | 0 | 10 | 0 | 0 |
| Pecos | 319 | 0 | 16 | 335 | 0 | 5 |
| Presidio | 50 | 0 | 0 | 50 | 0 | 19 |
| Reeves | 3,663 | 0 | 0 | 3,663 | 0 | 0 |
| Ward | 362 | 0 | 134 | 496 | 0 | 0 |
| a. State total | 24,006 | 0 | 150 | 24,156 | 0 | 35 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | 5 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 24,196 |

PUERTO RICO

| | | | | | | |
|---|---|---|---|---|---|---|
| North | 1,134 | 0 | 0 | 1,134 | 118.1 | 4.1 |
| South | 251 | 0 | 0 | 251 | 25.9 | 0.9 |
| a. State total | 1,385 | 0 | 0 | 1,385 | 144.0 | 5.0 |
| b. State reserve available for late and reconstituted farms and correction of errors | | | | | | 5 |
| c. Total allotment available from national allotment and national reserve for distribution in State (sum of columns (4), (5), (6), and item (b)) | | | | | | 1,539 |

(2) *County reserve.* This subparagraph will be amended at a later date to establish county reserves.

(Sec. 375, 52 Stat. 66, as amended, 7 U. S. C. 1375. Interprets or applies secs. 344, 347; 63 Stat. 670, as amended, 675, as amended, secs. 106, 112, 377, 70 Stat. 191, 195, 206, as amended; 7 U. S. C. 1344, 1347, 1377, 1824, 1836)

Done at Washington, D. C., this 26th day of November 1958. Witness my hand and the seal of the Department of Agriculture.

[SEAL] WALTER C. BERGER,
*Administrator.*

[F. R. Doc. 58-9946; Filed, Nov. 26, 1958; 4:39 p. m.]

## Chapter IX—Agricultural Marketing Service (Marketing Agreements and Orders), Department of Agriculture

### PART 997—FILBERTS GROWN IN OREGON AND WASHINGTON

#### ESTABLISHMENT OF BUDGET OF EXPENSES OF FILBERT CONTROL BOARD FOR FISCAL YEAR BEGINNING AUGUST 1, 1958

Notice was published in the FEDERAL REGISTER of November 6, 1958 (23 F. R. 8673) that the Secretary was considering establishment of a budget of expenses of the Filbert Control Board in the total amount of $26,825 for the fiscal year beginning August 1, 1958. This action, as proposed and as hereby taken, is in accordance with the applicable provisions of Marketing Agreement No. 115 as amended, and Order No. 97, as amended, regulating the handling of filberts grown in Oregon and Washington (7 CFR Part 997), effective under the provisions of the Agricultural Marketing Agreement Act of 1937, as amended (7 U. S. C. 601 et seq.).

The aforesaid notice afforded interested persons an opportunity to file data, views, or arguments concerning the proposal with the Department prior to final issuance of the rule. The prescribed time has expired and no such communications have been received.

After consideration of all relevant matters including the proposals contained in said notice which were recommended by the Filbert Control Board, it is hereby found that the aggregate expenses hereinafter set forth are reasonable and likely to be incurred by the Board during the 1958-59 fiscal year. *Therefore, it is ordered,* That the budget of expenses of the Filbert Control Board for the fiscal year beginning August 1, 1958 be as follows:

§ 997.303 *Budget of expenses of the Filbert Control Board for the fiscal year beginning August 1, 1958.* The budget of expenses for the fiscal year beginning August 1, 1958 shall be in the total amount of $26,825 for the maintenance and functioning of the Filbert Control Board, and for such purposes as the Secretary may, pursuant to the provisions of the agreement and order, determine to be appropriate.

It is hereby further found that good cause exists for not postponing the effective date of this order later than the date of its publication in the FEDERAL REGISTER for the reasons that: (1) the action is applicable to all filberts certified as merchantable by handlers during the current marketing year and such certification has already begun; (2) the authorization of expenses should be effected as soon as possible to enable the Filbert Control Board to perform its functions in accordance with the requirements of said amended marketing agreement and order; (3) prior notice of the proposed action was given all interested parties; and (4) compliance herewith will not require any special or advance preparation on the part of handlers.

(Sec. 5, 49 Stat. 753, as amended; 7 U. S. C. 608c)

Dated: December 2, 1958, to become effective upon publication in the FEDERAL REGISTER.

[SEAL] S. R. SMITH,
*Director,*
*Fruit and Vegetable Division.*

[F. R. Doc. 58-10067; Filed, Dec. 4, 1958; 8:48 a. m.]

# TITLE 21—FOOD AND DRUGS

## Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

### Subchapter C—Drugs

PART 141a—PENICILLIN AND PENICILLIN-CONTAINING DRUGS; TESTS AND METHODS OF ASSAY

PART 146a—CERTIFICATION OF PENICILLIN AND PENICILLIN-CONTAINING DRUGS

#### CAPSULES PENICILLIN-TETRACYCLINE PHOSPHATE COMPLEX-NOVOBIOCIN-NYSTATIN VETERINARY

Under the authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (sec. 507, 59 Stat. 463, as amended; sec. 701, 52 Stat. 1055, as amended; 21 U. S. C. 357, 371) and delegated to the Commissioner of Food and Drugs by the Secretary (22 F. R. 1045), the regulations for tests and methods of assay and certification of penicillin and penicillin-containing drugs (21 CFR Parts 141a, 146a) are amended as follows:

1. Part 141a is amended by adding thereto the following new section:

§ 141a.97 *Capsules penicillin-tetracycline phosphate complex-novobiocin-nystatin veterinary*—(a) *Potency*—(1) *Penicillin content.* Proceed as directed in § 141a.21 (a) (1) (i), except in lieu of the directions prescribed in § 141a.21 (a) (1) (i) (*a*), prepare the stock solution by blending 3 capsules in 100 milliliters of potassium phosphate buffer, pH 8.0, using a glass jar and a high-speed blender. Its penicillin content is satisfactory if it contains not less than 85 percent of the number of units that it is represented to contain.

(2) *Novobiocin content.* Use a suitable aliquot of the stock solution prepared as directed in subparagraph (1) of this paragraph and proceed as directed in § 141a.21 (a) (2). Its content of novobiocin is satisfactory if it contains not less than 85 percent of the number of milligrams that it is represented to contain.

(3) *Tetracycline phosphate complex content.* Proceed as directed in § 141c.231 (a) (1) of this chapter. Its potency is satisfactory if it contains the equivalent of not less than 85 percent of the number of milligrams of tetracycline