



United States
Department of
Agriculture

Agricultural
Marketing
Service

Dairy
Programs

USDA Specifications for Sour Cream and Acidified Sour Cream

Effective June 5, 2000

USDA SPECIFICATIONS FOR SOUR CREAM AND ACIDIFIED SOUR CREAM¹

1.0 Plant requirements.

Sour cream and acidified sour cream (sour creams) shall be manufactured and packaged in accordance with the applicable requirements contained in the “Grade A Pasteurized Milk Ordinance – 1978 Recommendations of the United States Public Health Service, Food and Drug Administration, latest revision. Additionally, the manufacturing plant may be inspected and approved by the U. S. Department of Agriculture. If so, the applicable requirements included in 7 CFR Part 58, Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products shall apply.

2.0 Product temperature requirements.

Sour creams shall be maintained at 45°F (7.2°C) or less for at least 12 hours prior to inspection.

3.0 Regulatory.

3.1 Sour creams shall comply with all applicable Federal regulations including those contained in the Food and Drug Administration’s Standard of Identity for Sour Cream (21 CFR Part 131.160) or Acidified Sour Cream (21 CFR Part 131.162).

3.2 Reduced fat, “light” or “lite”, low fat and fat free sour creams shall comply with all applicable Federal regulations including those contained in 21 CFR Part 131.160 for sour cream, 21 CFR Part 131.162 for acidified sour cream, 21 CFR Part 101.56 for nutrient content claims for “light” or “lite”, 21 CFR Part 101.62 for nutrient claims for fat, and 21 CFR Part 130.10 for foods named by use of a nutrient content claim and standardized term.

4.0 Composition requirements.

4.1 Sour Cream and Acidified Sour Cream

- *Fat* – not less than 18.0 percent
- *Titrateable Acidity* – not less than 0.5 percent, calculated as lactic acid

¹ Compliance with these specifications does not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act.

- 4.2 Sour Cream and Acidified Sour Cream with Optional Nutritive Sweeteners and Bulky Flavorings
- *Fat* – not less than 18 percent of the remainder obtained by subtracting the weight of the optional ingredients from the weight of the food. In no case shall the product contain less than 14.4 percent total fat.
 - *Titrateable Acidity* – not less than 0.5 percent, calculated as lactic acid.
- 4.3 Reduced Fat Sour Cream and Reduced Fat Acidified Sour Cream
- *Fat* – minimum of 25 percent reduction in total fat. Contains 13.5 percent or less of total fat when compared to sour cream meeting minimum compositional requirements for fat.
 - *Titrateable Acidity* – not less than 0.5 percent, calculated as lactic acid.
- 4.4 Light or Lite Sour Cream and Light or Lite Acidified Sour Cream
- *Fat* – minimum of 50 percent reduction in total fat. Contains 9.0 percent or less of total fat when compared to sour cream meeting minimum compositional requirements for fat.
 - *Titrateable Acidity* – not less than 0.5 percent, calculated as lactic acid.
- 4.5 Low Fat Sour Cream and Low Fat Acidified Sour Cream
- *Fat* – contains 3 grams or less of fat per 50 grams of product and 6.0 percent or less of total fat.
 - *Titrateable Acidity* – not less than 0.5 percent, calculated as lactic acid.
- 4.6 Nonfat Sour Cream and Nonfat Acidified Sour Cream
- *Fat* – contains less than 0.5 grams of fat per 50 grams of product and less than 1.0 percent total fat.
 - *Titrateable Acidity* – not less than 0.5 percent, calculated as lactic acid.
- 5.0 Dairy ingredients.

All milk products used in the manufacture of sour creams, and the plant in which the sour creams are processed shall comply with all applicable requirements of the “Grade A Pasteurized Milk Ordinance – 1978 Recommendations of the United States Public Health Service, Food and Drug Administration,” latest revision, or regulations substantially equivalent thereto. The sources of the raw milk for pasteurization and any pasteurized milk and milk products used as ingredients each shall have a compliance rating of 90 or more as certified by a State Milk Sanitation Rating Officer and shall be listed in the “Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers.” Additionally, the manufacturing plant may be inspected and approved by the U.S. Department of

Agriculture. If so, the applicable requirements included in 7 CFR Part 58, Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products shall apply.

6.0 Nondairy ingredients.

- 6.1 All optional non-dairy ingredients shall be clean and wholesome, and shall be approved by the U. S. Food and Drug Administration in accordance with 21 CFR Part 131.160 (b) or 21 CFR Part 131.162 (b), as applicable. Flavoring ingredients shall be consistent in size and color to produce the desired appearance and appeal of the finished product, and they shall be added at a level sufficient to impart a desirable characteristic flavor to the finished product.

7.0 Quality requirements.

7.1 Flavor.

Shall possess a pleasant, mild, aromatic acid and/or cultured flavor and be free from undesirable flavors such as: rancid, oxidized, stale, yeasty and unclean. Flavoring ingredients shall be added at a level sufficient to impart a desirable characteristic flavor to the finished product.

7.2 Body and Texture.

Shall be thick and smooth, uniform, free from lumps or graininess, and spoonable to a soft mound. Flavoring ingredients shall be consistent in size and distribution in the finished product.

7.3 Color and Appearance.

Shall present a clean, natural color, with a smooth, velvety appearance. Natural color may range from a bright white to a light cream color. The surface should appear smooth and dry without excessive whey separation. It shall be free from visible sediment, mold and surface discoloration. Flavoring ingredients shall be consistent in size and color to produce the desired appearance and appeal of the finished product.

8.0 Analytical testing and microbial requirements.

Analytical and microbial analyses shall be made in accordance with procedures published in the "Official Methods of Analysis of the Association of Official Analytical Chemists," latest revision and "Standard Methods for the Examination of Dairy Products," published by the American Public Health Association, latest edition. Samples shall be taken as often as necessary to determine that the product meets microbial, composition, and quality requirements.

Analytical requirements

- Fat
- Titratable Acidity

Microbial requirements

- Coliform – Not more than 10 per gram
- Yeast and Mold – Not more than 10 per gram

9.0 Official identification.

Products officially inspected and found to meet these requirements may be identified with the official USDA Quality Approved Inspection Shield.