

§ 135.160

(h) *Display of statements required by paragraph (f)(2).* Except as specified in paragraph (g) of this section, the statements required by paragraph (f)(2) of this section shall be set forth on the principal display panel or panels of the label with such prominence and conspicuousness as to render them likely to be read and understood by the ordinary individual under customary conditions of purchase and use.

(i) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

[43 FR 4599, Feb. 3, 1978, as amended at 46 FR 44434, Sept. 4, 1981; 58 FR 2896, Jan. 6, 1993]

§ 135.160 Water ices.

(a) *Description.* Water ices are the foods each of which is prepared from the same ingredients and in the same manner prescribed in §135.140 for sherbets, except that the mix need not be pasteurized, and complies with all the provisions of §135.140 (including the requirements for label statement of ingredients), except that no milk or milk-derived ingredient and no egg ingredient, other than egg white, is used.

(b) *Nomenclature.* The name of the food is “_____ice”, the blank being filled in, in the same manner as specified in §135.140(f)(1) (i) and (ii), as appropriate.

[42 FR 19132, Apr. 12, 1977, as amended 58 FR 2876, Jan. 6, 1993]

PART 136—BAKERY PRODUCTS

Subpart A—General Provisions

Sec.

136.3 Definitions.

Subpart B—Requirements for Specific Standardized Bakery Products

136.110 Bread, rolls, and buns.

136.115 Enriched bread, rolls, and buns.

136.130 Milk bread, rolls, and buns.

136.160 Raisin bread, rolls, and buns.

136.180 Whole wheat bread, rolls, and buns.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

Subpart A—General Provisions

§ 136.3 Definitions.

For purposes of this part, the following definitions apply:

(a) The word *bread* when used in the name of the food means the unit weighs one-half pound or more after cooling.

(b) The words *rolls* and *buns* when used in the name of the food mean the unit weighs less than one-half pound after cooling.

Subpart B—Requirements for Specific Standardized Bakery Products

§ 136.110 Bread, rolls, and buns.

(a) Bread, white bread, and rolls, white rolls, or buns, and white buns are the foods produced by baking mixed yeast-leavened dough prepared from one or more of the farinaceous ingredients listed in paragraph (c)(1) of this section and one or more of the moistening ingredients listed in paragraphs (c) (2), (6), (7), and (8) of this section and one or more of the leavening agents provided for by paragraph (c)(3) of this section. The food may contain additional ingredients as provided for by paragraph (c) of this section. Each of the finished foods contains not less than 62 percent total solids as determined by the method prescribed in paragraph (d) of this section.

(b) All ingredients from which the food is fabricated shall be safe and suitable.

(c) The following optional ingredients are provided for:

(1) Flour, bromated flour, phosphated flour, or a combination of two or more of these. The potassium bromate in any bromated flour used and the monocalcium phosphate in any phosphated flour used are deemed to be additional optional ingredients in the bread, rolls, or buns. All ingredients in any flour, bromated flour, or phosphated flour used are deemed to be optional ingredients of the bread, rolls, or buns prepared therefrom.

(2) Water.

(3) Yeast—any type which produces the necessary leavening effect.

(4) Salt.