

Second. Or if characterized by a geographical name which gives a false or misleading idea in regard to composition of said water.

As to disinfectants:

If in the case of disinfectants manufactured or sold in this State the manufacturers, sales agents or dealers fail to show on the labels the carbolic acid coefficient or relative germicidal strength of such disinfectants as compared with pure carbolic acid; provided, however, that deodorants and antiseptics having no germicidal strength must be plainly labeled and sold as such and such preparations as have no such germicidal strength, shall not be labeled "disinfectants."

An. Code, 1924, sec. 194. 1912, sec. 171. 1910, ch. 156, sec. 140F (p. 151).
1920, ch. 333. 1924, ch. 586. 1935, ch. 308, sec. 194.

194. The standards for the quality, purity and strength of drugs under Sections 189 to 200 of this sub-title shall be the standard set by the United States Pharmacopeia or the National Formulary. In case of foods and drugs not already standardized by the United States Pharmacopeia or the National Formulary, the standards of quality, purity and strength prescribed by regulations lawfully adopted from time to time by the Secretary of the United States Department of Agriculture, are hereby declared to be the standards of quality, purity and strength for such foods and drugs in the State of Maryland, except in the cases of ice cream, frozen custard, ice milk, milk sherbet, water ice or ice sherbet, milk products, stabilizer and imitation ice cream, in which cases the standards are declared to be as follows:

(a) Ice Cream is a pure, clean, frozen product made from a combination of two or more of the following ingredients: "milk products," eggs, water, and sugar with harmless flavoring and with or without harmless coloring, and with or without added "stabilizer" composed of wholesome edible material. It contains not more than one-half of one per centum by weight of "stabilizer," not less than twelve per centum by weight of milk fat, and not less than twenty per centum by weight of total milk solids; except when fruit, nuts, cocoa, chocolate, maple syrup, cakes or confection are used for the purpose of flavoring, then it shall contain not less than ten per centum by weight of milk fat and not less than twenty per centum by weight of total milk solids, except for such reduction in milk fat and in total milk solids, as is due to the addition of such flavoring, but in no such case shall it contain less than eight per centum by weight of milk fat nor less than fifteen per centum by weight of total milk solids. In no case shall any ice cream weigh less than four and one-half pounds per gallon.

(b) "Frozen custard" includes French ice cream, French custard ice cream, ice custard, parfaits and similar frozen products. Frozen custard is a clean, wholesome product made from a combination of two or more of the following ingredients: "milk products," water and sugar with harmless flavoring and with or without harmless coloring and with or without added "stabilizer" composed of wholesome, edible material. It contains