

192. Standards for drugs and food generally; standards for ice cream, sherbets, etc., enumerated.

(a) The standards for the quality, purity and strength of drugs under Sections 187 to 197 of this sub-title shall be the standard set by the United States Pharmacopoeia or the National Formulary. In case of foods and drugs not already standardized by the United States Pharmacopoeia or the National Formulary, the standards of quality, purity and strength prescribed by regulations lawfully adopted from time to time by the administrator of the Federal Security Agency, Food and Drug Administration, 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, sherbet, water ice or fruit ice, milk products, stabilizer, imitation ice cream, frozen ice confections, [and] sherbet confections, and *ice milk*, in which cases the standards are declared to be as follows:

(b) [(a)] Ice cream means the pure, clean, frozen products made from a combination of "milk products", sugar, dextrose, corn syrup in dry or liquid form, water, with or without egg or egg products, with harmless flavoring and with or without harmless coloring, and with or without added "stabilizer" composed of wholesome edible material. It shall contain 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 such reduction in milk fat and in total milk solids as is due to the addition of such flavors shall be permitted, 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 and contain less than one and six-tenths (1.6) pounds of total food solids per gallon.

(c) [(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," sugar, dextrose, corn syrup in dry or liquid form, water, with egg or egg products, with harmless flavoring and with or without harmless coloring and with or without added "stabilizer" composed of wholesome, edible material. It shall contain not more than one half of one per centum by weight of "stabilizer", not less than twelve per centum by weight of milk fat, not less than twenty per centum by weight of total milk solids, not less than 1.4% by weight of egg yolk solids, except when it shall contain fruits or nuts, cocoa, chocolate, maple syrup, cakes and confection used for the purpose of flavoring, then such reduction in milk fat, total milk solids and egg yolk solids as is due to the addition of such fruits and nuts shall be permitted, but in no 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 and one per centum by weight of egg yolk solids. In no case shall any frozen custard weigh less than four and one-half pounds per gallon and contain less than one and six-tenths (1.6) pounds of total food solids per gallon.

(D) ICE MILK MEANS THE PURE, CLEAN FROZEN PRODUCTS MADE FROM A COMBINATION OF "MILK PRODUCTS",