

less optional ingredients as approved by the State Department of Health may be used to prevent fat oxidation in an amount not exceeding one twentieth of one per centum of the weight of the finished product.

(ii) The term "*dispensing freezer*" means that type of equipment which freezes ice cream, sherbet, milk shakes or other frozen confections so they are served in a soft condition for sale to the consumer.

(iii) "*Milk products*" is any clean and wholesome milk cream and all forms of milk fat and any clean and wholesome milk solids not fat. This definition relates only to frozen products.

(g) (i) "*Stabilizers*" or *emulsifiers* are pure edible gelatins or vegetable gums or any other wholesome edible materials and in such amounts as may be approved by the State Board of Health.

(ii) *Artificial sweetener* is a pure edible product which is made synthetically and has no calorie value. Provided, that nothing contained in this definition shall be construed as barring any artificial sweetener other than those mentioned in this law, which has been demonstrated to be equally as efficient and which has been approved by the State Board of Health and Mental Hygiene.

(iii) *Microcrystalline cellulose* may be used as an optional ingredient in ice cream, frozen custard, ice milk, artificially sweetened ice cream, artificially sweetened ice milk, mellorine and parevine as defined in this subtitle, in an amount not to exceed one and one-half per centum by weight of the finished product. Microcrystalline cellulose may be used as an optional ingredient in sherbet, water ice or fruit ice as defined in this subtitle, in an amount not to exceed one-half per centum of the weight of the finished product. When microcrystalline cellulose is used it may not be included as part of the required weight of food solids or finished product weight of any product in which it is used. When microcrystalline cellulose is used the label shall bear the statement "Microcrystalline cellulose added" or "with microcrystalline cellulose."】

~~(h)~~ (B) "*Imitation [ice cream] frozen dessert*" is any frozen substance, mixture or compound regardless of the name under which it is represented, which is made in imitation or semblance of **[ice cream]** *a frozen dessert*, or is prepared or frozen as **[ice cream]** *a frozen dessert* is customarily prepared or frozen, and which is not **[ice cream, artificially sweetened ice cream, artificially sweetened ice milk, ice milk, frozen custard, mellorine, parevine, sherbet, water ice or fruit ice, Lo-Mel, or quiescently frozen confections, and quiescently frozen dairy confections, as they are defined in this section.] a frozen dessert for which a standard has been promulgated by the Secretary of Health and Mental Hygiene, or which does not comply with standards promulgated by the Secretary.**

**[**(i) "*Quiescently frozen confections*" means a clean and wholesome frozen, sweetened, flavored product in the manufacture of which freezing has not been accompanied by stirring or agitation. This confection may be acidulated with harmless organic acid, may contain milk solids, may be made with or without added harmless pure or imitation flavoring, with or without added harmless coloring. The finished product may contain not more than one half of