

shortage was found to be (Krunch) 0.13 ounces, or 6.50 percent, and (Peco Bar) 0.22 ounces, or 11.0 percent.

LIBELED: 6-23-61, W. Dist. Tenn.

CHARGE: 403(e) (2)—when shipped, the labels of the articles failed to bear an accurate statement of the quantity of the contents; and (Peco Bar) 403(i) (2)—the article was fabricated from two or more ingredients and its label failed to bear the common or usual name of each such ingredient, since the cereal product ingredient had not been declared.

DISPOSITION: 6-28-61. Default—delivered to charitable institutions.

DAIRY PRODUCTS

BUTTER

27364. Butter. (F.D.C. No. 43762. S. No. 63-322 R.)

QUANTITY: 28 cases, 10 1-lb. prints each, at Chattanooga, Tenn.

SHIPPED: 5-15-61, from Louisville, Ky., by Armour Creameries.

LABEL IN PART: (Case) "Armour Star Cloverbloom Butter Made from Sweet Cream Armour Creameries Distributors General Office Chicago, Illinois."

LIBELED: 5-18-61, E. Dist. Tenn.

CHARGE: 402(b) (2)—when shipped, a product containing less than 80 percent by weight of milk fat had been substituted for butter.

DISPOSITION: 6-16-61. Default—delivered to a charitable institution.

27365. Butter. (F.D.C. No. 43761. S. No. 59-175 R.)

QUANTITY: 67 64-lb. boxes at Chicago, Ill.

SHIPPED: 6-8-61, from Sully, Iowa, by Sully Co-op. Exchange Creamery.

LIBELED: 6-16-61, N. Dist. Ill.

CHARGE: 402(b) (2)—when shipped, a product containing less than 80 percent by weight of milk fat had been substituted for butter.

DISPOSITION: 6-23-61. Consent—claimed by Berkshire Foods, Inc., Chicago, Ill., and reworked.

CHEESE

27366. Cheese. (F.D.C. No. 45935. S. No. 69-637 R.)

QUANTITY: 3,233 lbs. total, in 76 cases, at Philadelphia, Pa.

SHIPPED: 4-25-61, from Red Oak, Ill., by Red Oak Dairy.

LABEL IN PART: (Case) "Illinois Cheddar Cheese Made From Pasteurized Milk Approved Plant 536 1764 Apr 15 1961 [or Apr 16, 18 and 20]."

LIBELED: 6-7-61, E. Dist. Pa.

CHARGE: 403(a)—when shipped, the label statement "Made From Pasteurized Milk" was false and misleading; and 403(g) (1)—the article failed to conform to the definition and standard of identity for cheddar cheese, since the milk used in the preparation of the article was not pasteurized and the cheese had not been cured at a temperature of 35° F. for a period of 60 days.

DISPOSITION: 7-6-61. Consent—claimed by M. Wildstein & Sons, Philadelphia, Pa., and released for conversion into pasteurized process cheese.