

WAC 16-144-151 Ingredients allowed to be added to the frozen dessert mix after final pasteurization or at the freezer. The following ingredients can be added to frozen dessert mix after final pasteurization or at the freezer:

- (1) Ingredients which have been subjected to prior heat treatment sufficient to kill harmful microorganisms.
- (2) Ingredients with 0.85% water activity or less.
- (3) High acid ingredients with pH 4.7 or less.
- (4) Roasted nuts or confectionery chips (added at the freezer).
- (5) Harmless lactic acid forming bacteria cultures.
- (6) Fruits and vegetables (added at the freezer).
- (7) Ingredients with high alcohol content (i.e., fifteen percent or more by volume).
- (8) Ingredients which have been subjected to any other process approved by the director which will ensure that the finished product is free of harmful microorganisms.

[Statutory Authority: RCW 15.30.120, 69.07.020, 69.10.055, and 16.49.025. WSR 20-17-020, § 16-144-151, filed 8/6/20, effective 9/6/20. Statutory Authority: RCW 15.36.021 and 69.04.398(3). WSR 95-16-062, § 16-144-151, filed 7/26/95, effective 8/26/95.]