

**CHAPTER 7-03.2-17**  
**GOAT AND SHEEP MILK PRODUCTION AND PROCESSING**

Section  
7-03.2-17-01      Requirements

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1. All grade A goat and sheep milk must be produced according to the pasteurized milk ordinance.
2. Processing goat and sheep milk must meet the United States department of agriculture's manufacturing rules if the milk is to be sold as manufacturing grade milk, but if it is to be sold as grade A milk then it must meet the pasteurized milk ordinance.
3. All raw goat and sheep milk must be pasteurized or heat-treated before being used in cheese or other food products intended for human consumption. All cheeses must be properly identified as to type of the product and ingredients, and all heat-treated cheeses must be aged at least six months before being offered for human consumption.
4. The commissioner may modify the requirements of this section if the commissioner finds that the health, safety, and welfare of the general public, as well as the quality of the product, will not be compromised.

**History:** Effective October 1, 2009.  
**General Authority:** NDCC 4-30-55.1  
**Law Implemented:** NDCC 4-30-27