

Sherbet standard of identity

Whether you pronounce it sure-bit, sure-bert, or sure-bay, it still has to follow the standard of identity.

The information below is meant to be educational. Please consult [CFR 135.140](#) for complete standard of identity.

Requirements to be called Sherbet:

- Must contain between 2-5% total milk solids by weight
- Must contain between 1-2% milkfat by weight
- Must contain at least 1% milk solids not fat (MSNF) by weight
- Must weigh at least 6 lb/gallon, finished sherbet
 - This usually works out to be about 60% overrun
- Minimum titratable acidity of 0.35 percent (calculated as lactic acid)
 - Only if it's a fruit flavor
- Flavoring requirements
 - Percentages are by weight
 - At least 2% citrus fruit or juice
 - At least 6% berry fruit or juice
 - At least 10% other fruit or fruit juices
 - Juices may be reconstituted