The State of Alaska has adopted regulations under Title 18, Chapter 32, Article 1 for the purpose of safeguarding public health and safety by ensuring that milk and milk products from a cow, goat, or sheep, that are sold as part of commerce and intended for human consumption, are manufactured, sold and delivered in a safe and wholesome condition. These milk products are regulated under the Pasteurized Milk Ordinance and require the processing plant to be under a permit issued from the Dairy Program with the Office of the State Veterinarian to allow for the sale in commercial markets including Farmer’s Markets. This includes products like “kefir” which is a tangy, drinkable cultured/fermented product similar to yogurt and typically made from milk.

These milk and milk products are listed in the Code of Federal Regulations under Title 21, Chapter 131 and include:

- Milk
- Acidified milk
- Cultured milk
- Concentrated milk
- Sweetened condensed milk
- Nonfat dry milk
- Nonfat dry milk fortified with vitamins A & D
- Evaporated milk
- Dry whole milk
- Dry cream
- Heavy cream
- Light cream
- Light whipping cream
- Sour cream
- Acidified sour cream
- Eggnog
- Half & Half
- Yogurt
- Lowfat yogurt
- Nonfat yogurt
- Cottage cheese
- Whey and whey products

Also included in the State of Alaska Regulations are the requirements for the making of cheese and cheese products under Title 18, Chapter 32, Article 2. These products must also be manufactured in a processing plant that has a permit from the Dairy Program with the Office of the State Veterinarian. This permit allows for the processing of cheese and cheese products and the sale of these manufactured products to the public.