

SCHEDULE 5

Treatment of products to ensure the destruction of disease virus

PART 4

Milk and milk products

Milk and milk products for human consumption

13.—(1) Milk and milk products for human consumption fall within this paragraph if they have undergone one of the following treatments—

- (a) sterilisation at a level of at least F_{03} ;
- (b) Ultra High Temperature treatment at 132°C for at least one second;
- (c) High Temperature Short Time pasteurisation at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test (with any pasteurisation under this paragraph applied twice to milk with a pH of 7.0 or above);
- (d) High Temperature Short Time pasteurisation at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test and either—
 - (i) lowering the pH below 6.0 for at least one hour; or
 - (ii) heating to 72°C or more combined with desiccation.

(2) Milk products fall within this paragraph if they are produced from milk which has undergone one of the treatments in sub paragraph (1).

Milk and milk products not intended for human consumption

14.—(1) Milk and milk products not intended for human consumption (including whey intended for susceptible animals) fall within this paragraph if they have undergone one of the following treatments—

- (a) sterilisation at a level of at least F_{03} ;
- (b) Ultra-High Temperature treatment at 132°C for at least one second and either—
 - (i) lowering the pH below 6.0 for at least one hour; or
 - (ii) heating to 72°C or more combined with desiccation;
- (c) High Temperature Short Time pasteurisation, applied twice, at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test;
- (d) High Temperature Short Time pasteurisation at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test and either—
 - (i) lowering the pH below 6.0 for at least one hour; or
 - (ii) heating to 72°C or more combined with desiccation.

(2) Milk products not for human consumption (other than whey intended for susceptible animals) fall within this paragraph if they are produced from milk which has been subjected to one of the treatments in sub paragraph (1).

(3) Whey intended for susceptible animals falls within this paragraph if it is—

Status: *This is the original version (as it was originally made).*

- (a) collected at least 16 hours after milk clotting, and
- (b) (if intended for feeding to pigs) has a recorded pH of less than 6.0 before leaving the establishment in which the milk has been treated.