

---

STATUTORY INSTRUMENTS

---

**1988 No. 2206**

**FOOD**

**MILK AND DAIRIES**

**The Milk and Dairies (Semi-skimmed and Skimmed Milk) (Heat Treatment and Labelling) Regulations 1988**

*Made - - - - 15th December 1988*

*Laid before Parliament 19th December 1988*

*Coming into force 1st January 1989*

**THE MILK AND DAIRIES (SEMI-SKIMMED AND SKIMMED MILK) (HEAT TREATMENT AND LABELLING) REGULATIONS 1988**

1. Title and commencement
  2. Interpretation
  3. Heat treatment of semi-skimmed milk and skimmed milk
  4. Labelling and presentation
  5. Penalties and enforcement
  6. Application of various provisions of the Act
  7. Importation of Milk Regulations 1988
  8. Revocation
- Signature

---

**SCHEDULE 1 — GENERAL REQUIREMENTS IN CONNECTION WITH THE HEAT TREATMENT OF SEMI-SKIMMED MILK AND SKIMMED MILK**

1. Every milk processor shall take such measures as are adequate...
2. (1) Without prejudice to the generality of sub-paragraph (2) below,...
3. Milk which has been heat treated in another Member State...
4. Milk which is transferred from one container to another prior...
5. Raw milk shall not be accepted for heat treatment unless—...
6. Raw milk which is not heat treated within 36 hours...
7. In any proceedings for a breach of paragraph 5 or...
8. The milk processor shall retain for a period of not...

*Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.*

SCHEDULE 2 — SPECIAL REQUIREMENTS IN RELATION TO AND IN CONNECTION WITH THE HEAT TREATMENT OF SEMI-SKIMMED MILK AND SKIMMED MILK

PART I — pasteurisation

1. A. Conditions applicable when pasteurised milk is produced from raw milk or from milk heat treated for transportation
2. The whole of the apparatus in which the milk is...
3. When the milk is heated by a continuous-flow method and...
4. (1) Such indicating and recording thermometers as the local authority...
5. (1) A sample of the milk taken in accordance with...
6. (1) Milk which is pasteurised in bottles shall be supplied...
1. B. Additional conditions applicable when pasteurised milk is produced from bulk milk which has been heat treated for transportation

PART II — sterilisation

1. A. Conditions applicable when the milk is heated in bottles or by a continuous-flow method
2. The milk shall be sterilised, that is to say, filtered...
3. Such thermometers and pressure gauges as the local authority shall...
4. (1) A sample of the milk taken in accordance with...
1. B. Additional conditions applicable when the milk is heated by a continuous-flow method
2. The records of such recording thermometers as the local authority...
3. Any apparatus in which the milk is to be heated...
4. Every container in which the milk heated as aforesaid by...

PART III — treatment by the ultra high temperature method

1. The milk shall be treated by the ultra high temperature...
2. Any apparatus in which the milk is to be heated...
3. (1) Such indicating and recording thermometers as the local authority...
4. A sample of the milk taken in accordance with Part...
5. (1) Milk which is treated by the ultra high temperature...

SCHEDULE 3 —

PART I — provisions as to sampling

1. Taking of sample
2. When the milk is in containers with a capacity not...
3. When the milk (other than milk which has been treated...
4. Identification of sample
5. Transport of sample
6. A sample of milk, other than sterilised milk or milk...

PART II — the methylene blue test for pasteurised semi-skimmed milk and skimmed milk

1. Treatment of sample
2. Reagent — Methylene Blue
3. Apparatus
4. Method of carrying out the test
1. Method of carrying out the test
2. The “Colony count technique” specified in paragraph 8 of the...
3. For the purposes of inoculation of Petri dishes 3 ml....
4. Any sample on which the test is not begun within...

PART IV — the plate count test for semi-skimmed milk, skimmed milk and bulk milk heat treated for transportation, pasteurised, sterilised or treated by the ultra high temperature method

1. The sample shall be tested by the method prescribed in...

2. Any sample— (a) of raw milk, milk heat treated for...  
PART V — the phosphatase test for pasteurised semi-skimmed milk and skimmed milk
  1. Examination of sample
  2. Precautions
  3. Reagents
  4. Apparatus
  5. Care of apparatus
  6. Method of carrying out the test  
PART VI — the turbidity test for sterilised semi-skimmed milk and skimmed milk
    1. Examination of sample
    2. Reagent
    3. Apparatus
    4. Method of carrying out the test

**SCHEDULE 4 — REQUIREMENTS AS TO LABELLING OF CONTAINERS OF  
HEAT TREATED SEMI-SKIMMED MILK AND SKIMMED  
MILK**

1. General labelling requirements
2. Name of the semi-skimmed milk or skimmed milk
3. Indication of minimum durability
4. Field of vision
5. Manner of marking or labelling
6. Exemptions
7. Definitions

Explanatory Note