

SCHEDULE 4

REQUIREMENTS FOR DRINKING MILK

PART III

HEAT-TREATED DRINKING MILK

2. In addition to complying with paragraph 1 above, pasteurised milk shall—
- (a) have been obtained by means of a heat-treatment involving a high temperature for a short time (at least 71.7°C for 15 seconds or any equivalent combination) or a pasteurisation process using different time and temperature combinations to obtain an equivalent effect;
 - (b) show a negative reaction to the phosphatase test and a positive reaction to the peroxidase test using the methods of analysis specified in paragraph 2 of Schedule 11 and in the case of high temperature pasteurised milk, show a negative reaction to both tests and be labelled as “high-temperature pasteurised”; and
 - (c) meet the following microbiological standards in any random sampling checks carried out in the treatment establishment:

Pathogenic micro-organisms	Absence in 25g, n = 5, c = 0
Coliforms (per ml)	n = 5, c = 1, m = 0 M = 5
Plate count at 21° (per ml) after incubation at 6° for five days.	n = 5, c = 1, m = 5×10^4 , M = 5×10^5
