

SCHEDULE 5

Regulations 9(3)(b), (5), 13(1)(b)(vi) and 19(c)

REQUIREMENTS FOR MILK USED FOR THE MANUFACTURE OF MILK-BASED PRODUCTS

PART I

RAW MILK

1. Subject to paragraph 2 below, the occupier of the processing establishment shall take all necessary steps to ensure that the raw milk is treated, or that the production of milk-based products using raw milk shall commence:

- (a) as soon as possible after acceptance of the raw milk at the processing establishment, if the raw milk has not been refrigerated; or
- (b) within 36 hours of such acceptance, if the raw milk is kept at a temperature not exceeding 6°C; or
- (c) within 48 hours of such acceptance, if the raw milk is kept at a temperature of 4°C or lower; and
- (d) within 72 hours, in the case of buffaloes', ewes' or goats' milk.

2. For technological reasons relating to the manufacture of certain milk-based products, the times and temperatures referred to in paragraph 1 above may be exceeded with the authorisation of the approving authority.

PART II

THERMISED MILK

1. Thermised milk shall:

- (a) be obtained from raw milk and where thermisation of such raw milk has not commenced within 36 hours of its acceptance at the processing establishment, it shall have a plate count at 30°C prior to thermisation which does not exceed 300,000 per ml in the case of cows' milk;
- (b) be obtained by the heating of raw milk for at least 15 seconds at a temperature between 57°C and 68°C such that after completion of the heating process the milk shows a positive reaction to the phosphatase test, using the method of analysis specified in paragraph 2 of Schedule 11; and
- (c) have a plate count at 30°C equal to or less than 100,000 per ml before heat-treatment if it is used to produce pasteurised, UHT or sterilised milk.

PART III

PASTEURISED MILK

1. Pasteurised milk shall:

- (a) be 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; and

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- (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 those tests.

PART IV

UHT MILK

1. UHT milk shall be obtained by applying heat to a continuous flow of milk entailing the application of a high temperature for a short time (not less than +135°C for not less than a second) so that all residual spoilage micro-organisms and their spores are destroyed but the chemical, physical and organoleptic changes to the milk are minimal.