

SCHEDULE 6

REQUIREMENTS FOR MILK-BASED PRODUCTS

PART V

PASTEURISED ICE-CREAM

1. Pasteurised ice-cream shall be obtained by the mixture being heated—
 - (a) to a temperature of not less than 65.6°C and retained at that temperature for not less than 30 minutes;
 - (b) to a temperature of not less than 71.1°C and retained at that temperature for not less than 10 minutes; or
 - (c) to a temperature of not less than 79.4°C and retained at that temperature for not less than 15 seconds,

and then reduced to a temperature of not more than 7.2°C within 1½ hours and kept at such temperature until the freezing process is begun.

2. If the temperature of ice-cream has risen above minus 2.2°C at any time since it was frozen it shall not be sold or offered for sale unless—

- (a) it has again been subjected to the heat-treatment to which as a mixture it was required to be subjected under paragraph 1 above; and
- (b) after having again been frozen, it has been kept at a temperature not exceeding minus 2.2°C.

3. In the case of a complete cold mix which is reconstituted with the addition of water only, it shall not be necessary for it to be subjected to further heat-treatment by pasteurisation as specified in paragraph 1 above.

4. If a complete cold mix reconstituted with the addition of water only is frozen, it shall comply with paragraph 2 above.