

SCHEDULE 6

REQUIREMENTS FOR MILK-BASED PRODUCTS

PART IV

ULTRA HEAT-TREATED CREAM

1. Ultra heat-treated cream shall be heated—
 - (a) to a temperature of not less than 140°C and retained at that temperature for at least 2 seconds; or
 - (b) to such other temperature for such other period of time as has equivalent effect to subparagraph (a) above necessary for the elimination of vegetative pathogenic organisms.
2. The cream shall be cooled as soon as practicable after being ultra heat-treated.
3. Ultra heat-treated cream shall meet the standard referred to in paragraph 2(a) of Part I of this Schedule.