

SCHEDULE 6

REQUIREMENTS FOR MILK-BASED PRODUCTS

PART VI

STERILISED ICE-CREAM

1. Sterilised ice-cream shall be obtained by the mixture being heated to a temperature of not less than 148.9°C for at least 2 seconds.
2. After the mixture has been sterilised as specified in paragraph 1 above, it shall be reduced to a temperature of not more than 7.2°C within 1½ hours and shall be kept at such a temperature until the freezing process begins.
3. Paragraph 2 above shall not apply to a mixture which has been sterilised in accordance with paragraph 1 above if immediately after the mixture has been sterilised it is placed in sterile airtight containers under sterile conditions and the container remains unopened.
4. 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 to under paragraph 1 above; and
 - (b) after having again been frozen, it has been kept at a temperature not exceeding minus 2.2°C.
5. 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 sterilisation as specified in paragraph 1 above.
6. If a complete cold mix reconstituted with the addition of water only is frozen, it shall comply with paragraph 4 above.