

## SCHEDULE 6

### TREATMENTS TO ENSURE THE DESTRUCTION OF DISEASE VIRUS

#### PART IV

#### MILK AND MILK PRODUCTS

##### **Milk and milk products for human consumption**

3.—(1) Milk and milk products for human consumption that have been subjected to one of the following treatments—

- (a) sterilisation at a level of at least  $F_{03}$ ;
- (b) Ultra-High Temperature treatment at  $132^{\circ}\text{C}$  for at least one second;
- (c) High Temperature Short Time pasteurisation at  $72^{\circ}\text{C}$  for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test (with any pasteurisation under this paragraph applied twice to milk with a pH of 7.0 or above);
- (d) High Temperature Short Time pasteurisation at  $72^{\circ}\text{C}$  for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test and either—
  - (i) lowering the pH below 6.0 for at least one hour, or
  - (ii) heating to  $72^{\circ}\text{C}$  or more combined with desiccation

(2) Milk products for human consumption produced from milk which has been subjected to one of the treatments in sub-paragraph (1).

##### **Milk and milk products not intended for human consumption**

4.—(1) Milk and milk products not intended for human consumption (including whey intended for susceptible animals) fall within this paragraph if they have undergone one of the following treatments—

- (a) sterilisation at a level of at least  $F_{03}$ ; or
- (b) Ultra-High Temperature treatment at  $132^{\circ}\text{C}$  for at least one second and either—
  - (i) lowering the pH below 6.0 for at least one hour, or
  - (ii) heating to  $72^{\circ}\text{C}$  or more combined with desiccation;
- (c) High Temperature Short Time pasteurisation, applied twice, at  $72^{\circ}\text{C}$  for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test; or
- (d) High Temperature Short Time pasteurisation at  $72^{\circ}\text{C}$  for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test and either—
  - (i) lowering the pH below 6.0 for at least one hour, or
  - (ii) heating to  $72^{\circ}\text{C}$  or more combined with desiccation.

(2) Milk products not for human consumption (other than whey intended for susceptible animals) fall within this paragraph if they are produced from milk which has been subjected to one of the treatments in sub-paragraph (1).

(3) Whey intended for susceptible animals falls within this paragraph if it is—

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- (a) collected at least 16 hours after milk clotting; and,
- (b) (if intended for feeding to pigs) has a recorded pH of less than 6.0 before leaving the establishment in which the milk has been treated.