
STATUTORY INSTRUMENTS

1988 No. 2190 (S.212)

FOOD

MILK AND DAIRIES

The Milk and Dairies (Semi-skimmed and Skimmed Milk) (Heat Treatment) (Scotland) Regulations 1988

Made - - - - 14th December 1988

Laid before Parliament 19th December 1988

Coming into force 1st January 1989

THE MILK AND DAIRIES (SEMI-SKIMMED AND SKIMMED MILK) (HEAT TREATMENT) (SCOTLAND) REGULATIONS 1988

1. Citation and commencement
 2. Interpretation
 3. Heat treatment of semi-skimmed and skimmed milk
 4. Enforcement
 5. Penalties
 6. Application of various sections of the Act
 7. Importation of Milk (Scotland) Regulations 1988
 8. Revocations
- Signature

SCHEDULE 1 — GENERAL REQUIREMENTS IN CONNECTION WITH THE HEAT TREATMENT OF SEMI-SKIMMED MILK AND SKIMMED MILK

1. Every milk processor shall take such measures as are adequate...
2. Every milk processor and every milk purveyor shall keep accurate...
3. Without prejudice to any provisions as to inspection contained in...
4. Any container into which the semi-skimmed milk or skimmed milk...
5. Such parts of any plant or apparatus as come into...
6. Milk which has been heat treated in another Member State...
7. Milk which is transferred from one container to another prior...
8. Raw milk shall not be accepted for heat treatment unless...
9. Raw milk which is not heat treated within 36 hours...

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

- 10 In any proceedings for a breach of paragraph 8 or...
11. The milk processor shall retain for a period of not...

SCHEDULE 2 — SPECIAL REQUIREMENTS IN RELATION TO AND IN CONNECTION WITH THE HEAT TREATMENT OF SEMI-SKIMMED MILK AND SKIMMED MILK

PART I — —PASTEURISATION

A.

Conditions applicable when pasteurised milk is produced from raw milk or from bulk milk which has been heat treated for transport

1. The milk shall be pasteurised, that is to say —...
2. (1) The temperature to which milk is treated in accordance...
3. Indicating and recording thermometers shall be marked in graduations not...
4. Immediately after the milk is cooled the milk processor shall,...
5. Every retail container shall, immediately after the milk has been...
6. Where the milk has been put into retail containers, it...
7. (1) A sample of the milk taken in accordance with...

B.

Additional conditions applicable when pasteurised milk is produced from bulk milk which has been heat treated for transport

8. (1) Where any bulk milk which has, for the purposes...

PART II — —STERILISATION

1. The milk, having been filtered or clarified, and (except in...
2. The milk shall be treated by heat as aforesaid in...
3. The apparatus in which the milk is sterilised shall be...
4. (1) Thermometers and pressure gauges shall be inserted in suitable...
5. The bottles shall remain sealed until delivery to the consumer...
6. (1) A sample of the milk taken in accordance with...

PART III— — TREATMENT BY ULTRA HIGH TEMPERATURE METHOD

1. The milk shall be treated by the ultra high temperature...
2. The apparatus in which the milk is treated by the...
3. Any apparatus in which the milk is to be heated...
4. (1) Such indicating and recording thermometers as the local authority...
5. (1) Milk which is treated by the ultra high temperature...
6. (1) A sample of the milk taken in accordance with...

SCHEDULE 3 — PROVISIONS AS TO THE PROCURING, IDENTIFICATION AND TRANSPORTATION OF SAMPLES OF SEMI-SKIMMED MILK AND SKIMMED MILK

1. Sampling shall be carried out in the following manner:—
2. The person procuring the sample shall, immediately the sample has...
3. (1) Immediately after it has been marked or labelled, the...

SCHEDULE 4 — TESTING OF SAMPLES

Part I — THE PLATE COUNT TEST FOR SEMI-SKIMMED AND SKIMMED MILK

1. General

2. Treatment of sample before testing
3. Culture medium
4. Dilutions
5. Technique of tests
6. Examination of cultures
7. General precautions

Part II — THE COLIFORM TEST FOR PASTEURISED SEMI-SKIMMED
AND SKIMMED MILK

1. General
2. Treatment of sample before testing
3. Culture medium
4. Dilutions
5. Technique of tests
6. Examination of cultures
7. Interpretation
8. General precautions

Part III — THE PHOSPHATASE TEST FOR PASTEURISED SEMI-
SKIMMED AND SKIMMED MILK

1. Treatment of sample before testing
2. Precautions
3. Reagents
4. Apparatus
5. Care of apparatus
6. Method of carrying out the test

Part IV — THE TURBIDITY TEST FOR STERILISED SEMI-SKIMMED
AND SKIMMED MILK

1. Treatment of sample before testing
2. Reagent
3. Apparatus
4. Method of carrying out the test
5. Control tubes

SCHEDULE 5 — REVOCATIONS

Explanatory Note