

## SCHEDULE 4

### SPECIAL CONDITIONS SUBJECT TO WHICH LICENCES TO USE SPECIAL DESIGNATIONS OTHER THAN “UNTREATED” ARE GRANTED

#### PART III

##### ultra heat treated

###### A.

*Conditions applicable whether or not the treatment  
of the milk includes the direct application of steam*

1. The milk shall be treated by the ultra high temperature method, that is to say retained at a temperature of not less than 135°C. for not less than one second.

2. Any apparatus in which the milk is to be heated to and maintained at a temperature of not less than 135°C. shall be provided with a device which shall automatically divert the flow of any milk which is not raised to the authorised temperature and automatically record each operation of the device. Such record shall be dated and preserved for a period of not less than three months.

3.—(1) Such indicating and recording thermometers as the licensing authority shall reasonably consider necessary shall be installed in suitable places in the apparatus in which the milk is treated by the ultra high temperature method so as to indicate the temperatures to which the milk is heated.

(2) The records of recording thermometers shall be marked with graduations adequately spaced to give clear readings, and they shall be dated and preserved for a period of not less than three months.

4. A sample of the milk taken in accordance with Part I of Schedule 5 at the heat treatment establishment after treatment by the ultra high temperature method shall after incubation for 15 days at 30°C. satisfy the plate count test prescribed in Part IV of that Schedule. The sample shall be deemed to satisfy the test if the plate count is not more than 10 per 0.1 ml.

5.—(1) Milk which is treated by the ultra high temperature method shall immediately after such treatment be put into the sterile containers in which it is to be supplied to the consumer. Such containers shall be filled and sealed at the premises at which the treatment has been carried out with such aseptic precautions as will ensure the protection of the milk from risk of contamination.

(2) Every container in which milk treated by the ultra high temperature method is transported, exposed or offered for sale shall be so closed and securely fastened, either with a cap overlapping the lip of the container or in some other suitable manner approved by the licensing authority, that the container is airtight.

(3) Every container of milk treated by the ultra high temperature method shall be marked or labelled with the particulars specified in Schedule 6 unless the milk is intended for export to any place outside the United Kingdom.

6. On a sale to the ultimate consumer (as defined in Schedule 6) the presentation of the milk shall not be such that a purchaser is likely to be misled to a material degree as to the nature, substance or quality of the milk.

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*B.*

*Additional conditions applicable when the treatment of the milk includes the direct application of steam*

1. In the following paragraphs of this Part of this Schedule— “input temperature” means the temperature of the milk immediately before the application of the steam; “operational change” means any change in the site, layout or construction of equipment for treating milk by the ultra high temperature method by the direct application of steam, or any change in the steam supply or in the particular temperature used for treating the milk as aforesaid; “output temperature” means the temperature of the vapour or of the milk in either case at the point of leaving the evaporative cooling expansion vessel.

2. Any treatment of milk by the ultra high temperature method by the direct application of steam shall be so carried out that both the percentage of the milk consisting of milk fat and the percentage of the milk consisting of milk solids other than milk fat are the same after that treatment as before it.

3.—(1) Any equipment for treating milk as aforesaid shall be provided with control apparatus which, when calibrated as required by sub-paragraph (2) below, will ensure compliance with paragraph 2 above providing no operational change is made or takes place.

(2) Before the equipment is used for treating milk as aforesaid either initially or after any operational change is made or takes place, the control apparatus shall be calibrated in relation to the particular temperature to be used for treating milk as aforesaid so as to determine the control temperatures (being the input temperature, the output temperature and the difference between them which, if respectively maintained, will ensure compliance with paragraph 2 above provided no operational change is made or takes place).

(3) A note of the control temperatures currently applying and of the particular temperature used for treating milk as aforesaid when those control temperatures were determined shall be kept with such equipment and be available at all reasonable times for inspection by any person duly authorised by the licensing authority.

4. The holder of the licence shall forthwith notify the licensing authority of any operational change which is made or takes place.

5.—(1) For each occasion on which such equipment is in operation—

- (a) the input temperature and the output temperature shall be indicated by indicating thermometers; and
- (b) either both of these temperatures or one of them and the difference between them shall be continuously recorded on charts marked with graduations adequately spaced to give clear readings.

(2) The records on such charts shall be dated and preserved for a period of not less than three months.

6. Any treatment of milk as aforesaid or calibration of control apparatus in compliance with paragraph B3 of this Part of this Schedule shall be carried out only with dry saturated steam.

7. In connection with the treatment of milk as aforesaid, apparatus shall be provided which automatically and continuously ensures that water is separated from the steam and does not enter the milk heating equipment.

8. The equipment for treating the milk shall be so constructed that the steam can be sampled immediately before it is applied to the milk and the holder of the licence shall permit any person duly authorised by the licensing authority so to sample the steam.

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**9.** The treatment shall be so carried out as to secure that no foreign matter other than steam enters the milk and that there is no adulteration of the milk at the commencement or termination of the treatment or at any time when the treatment is interrupted.

**10.** The water used for generating the steam which is to be applied to the milk shall be wholesome and shall be treated with no water treatment compound except—

- (a) any such compound necessary to make it wholesome;
- (b) any of the following boiler feed water treatment compounds:—

- Potassium alginate
- Sodium alginate
- Potassium carbonate
- Sodium carbonate
- Sodium hydroxide
- Sodium dihydrogen orthophosphate
- di* Sodium hydrogen orthophosphate
- tri* Sodium orthophosphate
- penta* Sodium triphosphate
- Sodium polyphosphates
- tetra* Sodium diphosphate
- Sodium silicate
- Sodium metasilicate
- Sodium sulphate
- Magnesium sulphate
- Neutral or alkaline sodium sulphite
- Unmodified starch
- Sodium aluminate
- Polyoxyethylene glycol (minimum molecular weight 1000).