

SCHEDULE 5

REQUIREMENTS FOR MILK USED FOR THE MANUFACTURE OF MILK-BASED PRODUCTS

PART III

PASTEURISED MILK

1. Pasteurised milk shall—
 - (a) be obtained by means of a heat-treatment involving a high temperature for a short time (at least 71.7°C for 15 seconds, or any equivalent combination) or a pasteurisation process using different time and temperature combinations to obtain an equivalent effect; and
 - (b) show a negative reaction to the phosphatase test and a positive reaction to the peroxidase test using the methods of analysis specified in paragraph 2 of Schedule 11 and in the case of high-temperature pasteurised milk, show a negative reaction to both those tests.