

National food safety standard

Sterilized milk

1 Scopes

This standard applies to whole milk, skim and partial-skim sterilized milk.

2 Normative references

The files referenced are essential for the application of this standard. For all the references with dates, only the corresponding version is applied to this standard. For the ones without dates, the latest version (including all the modified sheets) is applicable to the standard.

3 Terms and Definitions

3.1 Ultra high-temperature milk

Ultra high-temperature milk is the liquid product using fresh cattle (sheep) milk as raw material, adding or not adding reconstituted milk, heating to at least 132 °C under the condition of continuous flow and maintaining for a short time for sterilization, and finally filling through aseptic condition.

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