

Product Description & Specification – Pasteurized Milk

Process Category	Pasteurized
Product ID	-
Product Name	Pasteurized Milk

SN	Criteria	Details
01	Process Name	Pasteurization process followed by heat treatment as well as a selected holding time; processed in an appropriate manner & then packed.
02	Definition	Raw milk applied by heat treatment with a selected holding time followed by quick filling and poses a shorter shelf life as well as maintaining a cold supply chain up to the end user.
03	Product Name	Pasteurized Milk
04	Ingredients	Raw Milk
05	Important Product Characteristics	Natural Taste
06	Preservation Method	Pasteurized treatment followed by packaging then keeping below 4C.
07	Packaging – Primary	Flexible poly pouch
08	Packaging – Secondary	LDPE or Nothing. May be kept in plastic crates.
09	Packaging – Tertiary	NA
10	Where it will be sold	All over the country
11	How it is to be used	Can be consumed directly with or without further heat treatment.
12	Storage Condition	Always keep it under 4C.
13	Distribution Method	Maintaining cold chain system
14	Who will Consume	People of all ages.
15	Applicable Statutory Regulation	The product shall also comply in all other aspects with the requirements of the legislations enforced in the country
16	Microbiological Stability	Provided by good sanitation practices. After pasteurization the microbial load is within the standard
17	Shelf Life	15 – 21 days
18	Traceability	Through Batch No. and back up to Raw Material
19	Labelling Instruction	Name and address of manufacturer, Batch No., MFG, EXP, MRP.
20	Pack Size	200ml, 500ml, 1000ml or as per company standard

21	Product Specification	See on Table 01, Table 02, Table 03
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Table 01 – Specification – Pasteurized Milk – Physical Properties

SN	Characteristics	Requirements	Remarks
01	Appearance	Yellowish white, greenish ting, turbid and opaque, slightly sweet in nature, normal flavor and odor. Free from foreign materials.	
02	Color	Yellowish white, greenish ting, turbid and opaque	
03	Flavor	Characteristic milk flavor	
04	Taste	Slightly sweet in nature	

Table 02 – Specification – Pasteurized Milk – Chemical or Other Testing Properties

SN	Characteristics	Requirements	Remarks
01	Fat [percentage by mass] min	3.5	As per country std.
02	Solid Non Fat [SNF] [percentage by mass], Min	8.0	As per country std.
03	Density [gm/ml] at 20C	1.028 – 1.034	As per country std.
04	Lactose [percentage by mass], Min	4.4	As per country std.
05	Protein [percentage by mass], Min	3.3	As per country std.
06	Titration Acidity [as Lactic Acid per 100ml of Milk], Max	0.18	As per country std.
07	Lead, Max	0.02 ppm	As per country std.

Table 03 – Specification – Pasteurized Milk – Microbiological Properties

SN	Characteristics	Requirements	Remarks
01	Total plate count [cfu/ml], Max	30000	As per country std.
02	Total Coliform count [cfu/ml], Max	Less than 10	As per country std.
03	Yeast and Mold Count [cfu/ml]	NA	As per country std.