# .ast Longer

Everybody knows milk is tions (165° to 172° F. for 16 is not nearly so perishable as we ies. Then they were cooled to had thought.

tion (usually 45° to 50° F.) ment Center, Greenville, Illimilk keeps an average of 7 days. But tests conducted under 32 dgrees, 35 degrees, 40 de-ARS research contract show grees, and 45 degrees F. Weekthat simply lowering the stor- ly bacteriological tests and age temperature to freezing or evaluations by a trained taste slightly above will extend the panel indicated that at the two storage life to as long as 7 weeks.

milk perishability were in for even more of a jolt when the research showed that milk pasteurized under higher-than ed the value of low-temperature normal temperatures would storage for normally pasteurizkeep as long as 20 weeks and ed milk, the scientists next tried

These findings may well lead to drastic changes in the storage and distribtuion practices of the fresh milk industry.

The work was done by the Pet Milk Company under an ARS 1esearch contract Both winter teurized under normal condi- a half-second.

32° F. and flown in ice to Pet Under household refrigera- Milk's Research and Developnois, where they were stored at lowest storage temperatures some of the summer milks were Long-accepted ideas about still safe and flavorful after 7 weeks, and the winter milks after 4 weeks.

> When these tests demonstrathigher pasteurizing temperatures to see if they could extend the storage life of milk even further. With their experimental equipment they pasteurized milk at 200° and 220° F. for the usual 16-seconds.

They also tried flash-pasteuand summer milks were pas- rizing at these temperatures for

perishable — but apparently it seconds) at six Southern dair- at the same 4 temperatures as the commercial samples and subjected to the same weekly bacteriological and taste tests. Only the samples pasteurized at 220° for 16 seconds were still acceptable by both of these criteria after 13 to 20 weeks of storage at 329 F. In general, the storage life of most of the samples decreased with milder processing conditions and with higher storage temperatures.

The ultra-high pasteurization

temperatures did not destroy teurizing, but within the first. milk as a control, the taste disappeared. panel evaluated sample each flavor immediately after pas-

milk flavor. Using fresh market week of storage, this off-flavor

Although these results could week. They did detect a cooked profoundly affect the dairy in-(Continued on Page 17)

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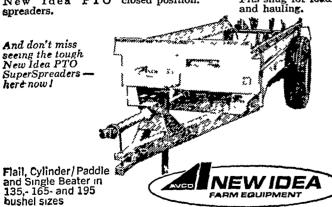
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