

1 **Table 1. Minimum heat treatment conditions for pasteurisation of various types of milk**

2

Minimum holding time	Milk with < 10% fat (no added sweeteners)			Dairy products with > 10% fat and/or added sweeteners and concentrated dairy products with > 15% total solids		
	< 200	200 - < 500	500 - < 1000	< 200	200 - < 500	500- < 1000
	5 s	75.7	76.5	79.0	78.5	79.3
15 s	72.0	72.1	72.7	74.8	74.9	75.5
1 min	69.4	69.4	69.5	72.2	72.2	72.3
10 min	65.1	65.1	65.1	67.9	67.9	67.9
15 min	64.4	64.3	64.3	67.1	67.1	67.1
20 min	63.8	63.8	63.8	66.6	66.6	66.6
30 min	63.0	63.0	63.0	65.8	65.8	65.8

3

4 (based on data from ANZDAC, 2007)

5 **Table 2. Alkaline phosphatase (mU/L) in pasteurised milk products¹ with three levels of**
6 **added raw milk measured by the Fluorophos® method (from Rocco 1990).**

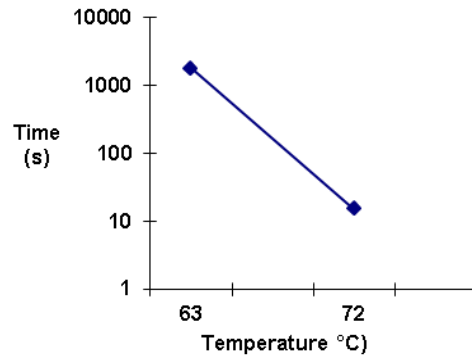
Added raw milk (%)	Whole milk	Skim milk	Chocolate milk (0.4% fat)	Half and half cream (11% fat)
0	12	12	10	8
0.05	256	262	262	156
0.10	494	508	521	327
0.20	960	995	1020	610

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8 ¹ Results are means of results from 8 collaborating laboratories rounded to nearest whole
9 number.

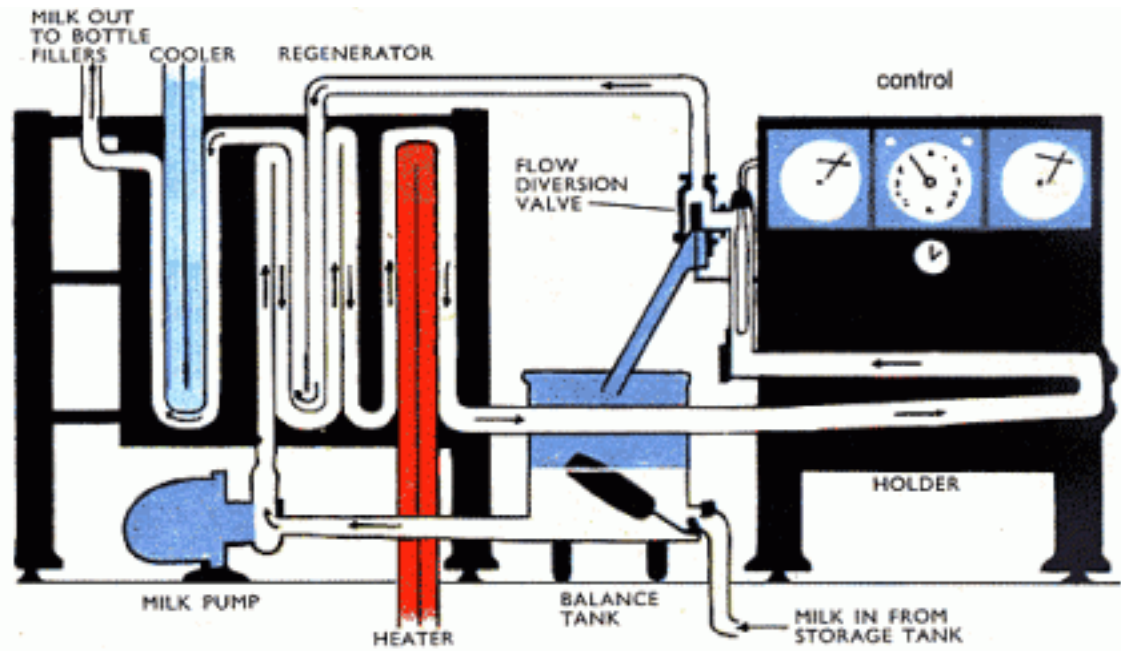
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Figure 1. Minimum temperature–time combinations for pasteurisation. Batch (LTST) pasteurisation is at 63°C for 30 min and continuous (HTST) pasteurisation is at 72°C for 15 s, assuming $Z = 8^{\circ}\text{C}$.



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29 **Figure 2:** Schematic illustration of a continuous flow high temperature short time
30 pasteurisation system.

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