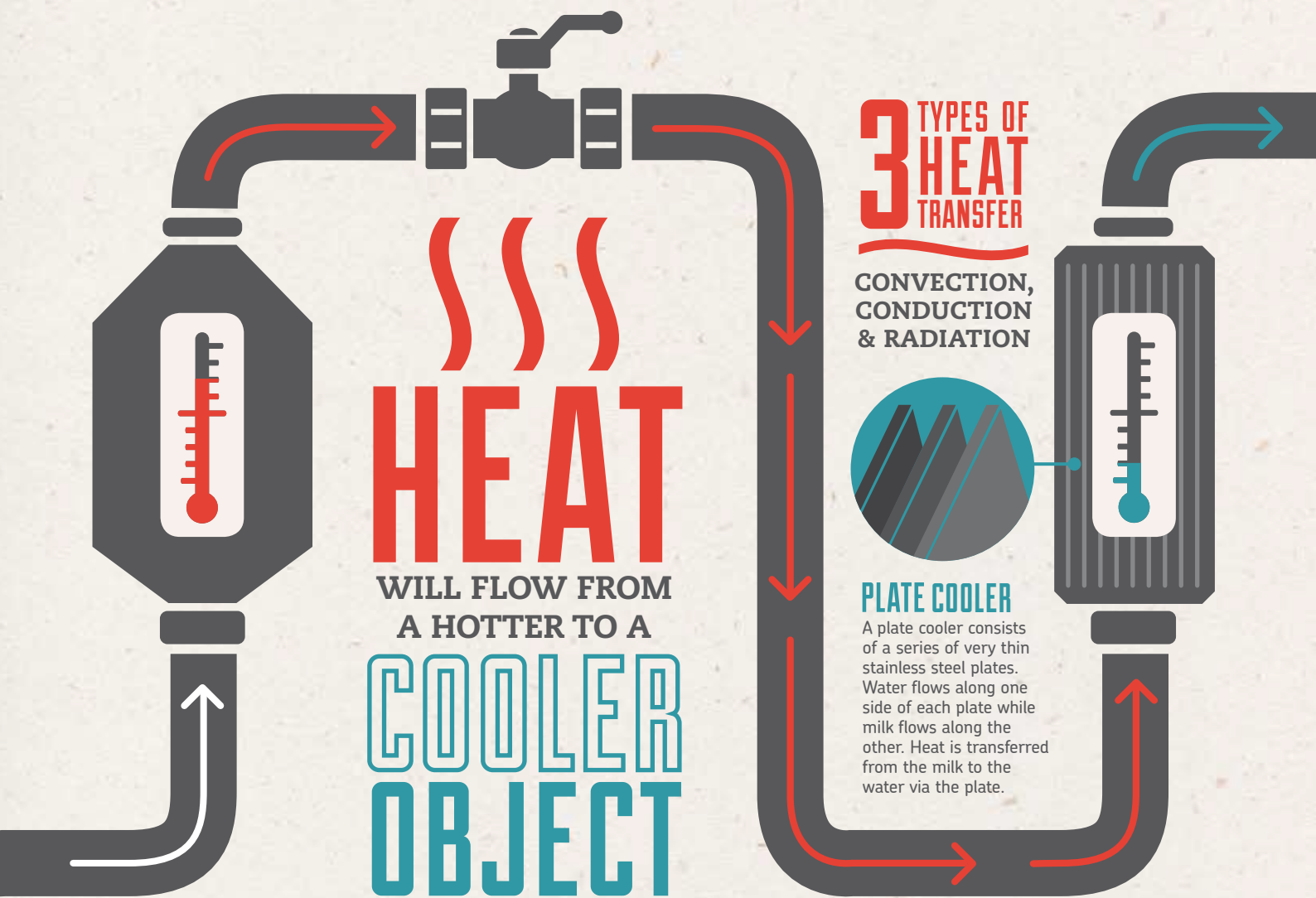


THE 2ND LAW OF

THERMODYNAMICS



PASTEURISATION

Traditionally:

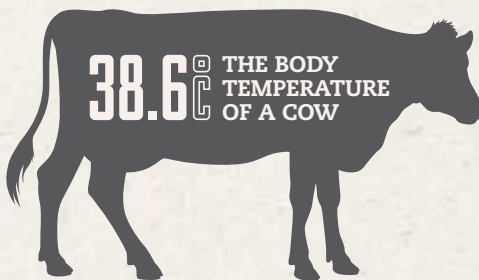
60°C for 30 minutes

Faster and hotter process:

72°C for just 30 seconds
(keeps for 7-12 days in the fridge)

Ultra High Temperature Milk:

140°C for just 2-3 seconds
(keeps for months in the cupboard)



MILK MUST BE COOLED TO:

10°C
WITHIN
FOUR HOURS

6°C
WITHIN
SIX HOURS

Raw milk grows bacteria rapidly above 7°C