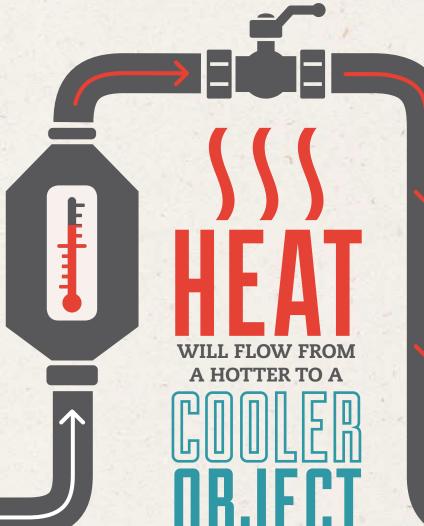




THE 2ND LAW OF THE RMODYNAMICS





CONVECTION, CONDUCTION & RADIATION



PLATE COOLER

A plate cooler consists of a series of very thin stainless steel plates. Water flows along one side of each plate while milk flows along the other. Heat is transferred from the milk to the water via the plate.



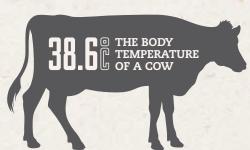


PASTEURISATION

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