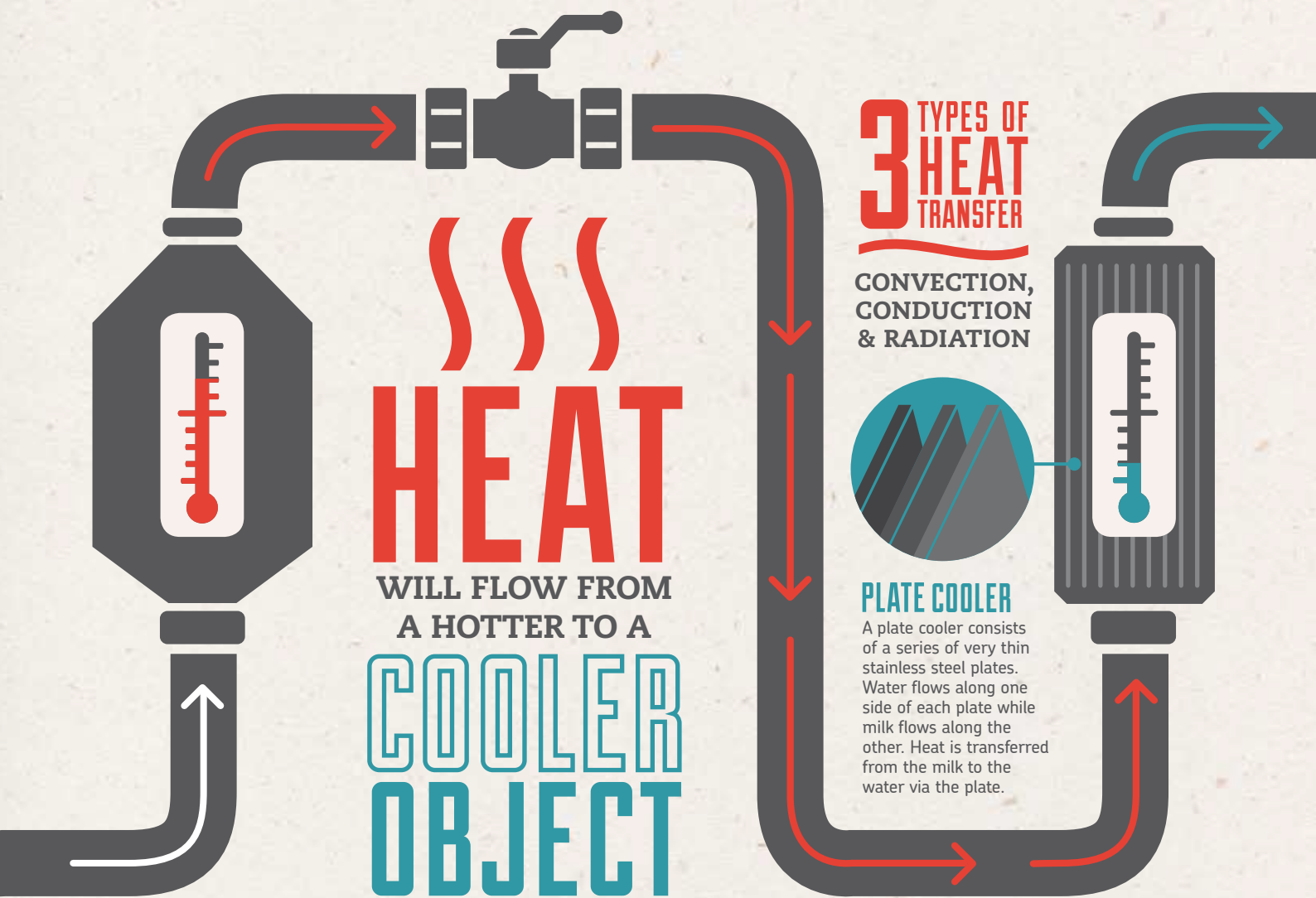


THE 2ND LAW OF

# THERMODYNAMICS



## PASTEURISATION

**Traditionally:**

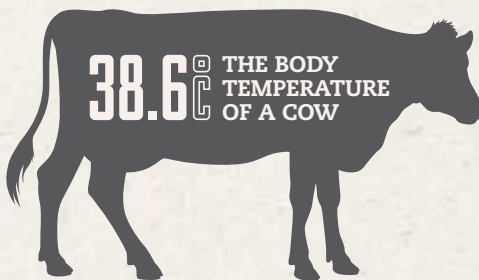
60°C for 30 minutes

**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