

(PREVIEW)

IS : 4238 – 1967

Indian Standard

SPECIFICATION FOR STERILIZED MILK

1. SCOPE

1.1 This standard prescribes the requirements and methods of test for sterilized milk.

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 16 August 1967, after the draft finalized by the Dairy Products and Laboratory Apparatus Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Sterilization of milk makes it completely free from viable bacteria and preservable in a sterilized container for consumption as fluid milk for a long period which may be even six months. Organized dairies in the country have, therefore, started the production of sterilized milk as it reduces the distribution cost considerably. This standard is being prepared to help these dairies in controlling the quality, as also for guiding other dairies to take up the production of sterilized milk.

0.3 For preparing sterilized milk, raw milk is tested for quality and clarified or filtered to eliminate particles of dirt, dust, etc. The milk may then be homogenized at a suitable pressure and temperature. The product is then filled in clean bottles or cans. The containers are capped or sealed air-tight and placed in a sterilizer where the containers are gradually heated to a suitable temperature. The containers are then gradually cooled either in a current of air or water.

0.4 Sterilized milk should remain stable for about 6 months. It should, therefore, be free from harmful micro-organisms and toxins, and should not show signs of bacterial growth during storage.