

MANUFACTURING MILK LAW OF 2001 (EXCERPT)
Act 267 of 2001

288.697 “Pasteurization” and “pasteurized”; temperature and time relationships.

Sec. 137.

The terms "pasteurization", "pasteurized", and similar terms mean the process of heating every particle of milk or dairy products to at least the temperature and time relationships given in this section as follows or by any equivalent process approved by the federal food and drug administration and accepted by the department for that purpose:

Minimum Vat Pasteurization Temperature and Time Standards

Whole milk; skim milk; cheese milk; whey; other products with less than 10% butterfat or without added sweeteners	145°F (63°C)	30 min
Cream; condensed products; other products with 10% or more butterfat or with added sweeteners	150°F (66°C)	30 min
Eggnog; frozen dessert mix	155°F (69°C)	30 min
Cream for butter making	165°F (74°C)	30 min
Milk or cream for plastic or frozen cream	170°F (77°C)	30 min

**Minimum High Temperature Short Time (HTST),
Higher Heat Short Time (HHST) and**

Aseptic Pasteurization Temperature and Time Standards

Whole milk; skim milk; cheese milk;	161°F (72°C)	15 sec
whey; other products with less than 10%	191°F (89°C)	1.0 sec
butterfat or without added sweeteners	194°F (90°C)	0.5 sec
	201°F (94°C)	0.1 sec
	204°F (96°C)	0.05 sec
	212°F (100°C)	0.01 sec
Cream; condensed products; other	166°F (75°C)	15 sec
products with 10% or more butterfat	196°F (92°C)	1.0 sec
or with added sweeteners	199°F (93°C)	0.5 sec
	206°F (97°C)	0.1 sec
	209°F (99°C)	0.05 sec
	217°F (103°C)	0.01 sec
Eggnog; frozen dessert mix	175°F (80°C)	25 sec
	180°F (83°C)	15 sec
Cream for butter making	185°F (85°C)	15 sec
Milk or cream for plastic or		

frozen cream	190°F (88°C)	15 sec
Ultra-pasteurized products	280°F (138°C)	2 sec

History: 2001, Act 267, Eff. Feb. 8, 2002 ;-- Am. 2008, Act 147, Eff. June 27, 2008