

## UHT Treatment

ultra-high-temperature process for the sterilization of milk or dairy products that involves use of a high temperature for several seconds, so as to ensure bacteriological sterility with little or no development of a “cooked” flavour in the final product.

Milk is heat-treated to destroy potentially hazardous bacteria (pathogenic organisms) that may be present naturally and also to increase the time for which it remains fit for consumption.

Ultra-high temperature (UHT) sterilization represents a more modern development, dating from the 1960s. In this process, the milk is heated to 137° C for a few seconds. The result is milk that is sterile, and that keeps at room temperature without souring for many months (as long as the container remains unopened). The extremely short exposure to the very high temperature used in UHT sterilization causes less than about 5 per cent loss of any of the vitamins (including vitamin C)— There is no significant damage to the nutritional value of protein from this very short exposure to heat.



**pure Bio™** Chocolate Pudding