

PASTEURIZATION:

The terms "pasteurization", "pasteurized" and similar terms shall mean the process of heating every particle of milk or milk product, in properly designed and operated equipment, to one (1) of the temperatures given in the following chart and held continuously at or above that temperature for at least the corresponding specified time:

Temperature Time

63°C (145°F)* 30 minutes

72°C (161°F)* 15 seconds

89°C (191°F) 1.0 second

90°C (194°F) 0.5 seconds

94°C (201°F) 0.1 seconds

96°C (204°F) 0.05 seconds

100°C (212°F) 0.01 seconds

*If the fat content of the milk product is ten percent (10%) or greater, or a total solids of 18% or greater, or if it contains added sweeteners, or if it is concentrated (condensed), the specified temperature shall be increased by 3°C (5°F).

Provided, that eggnog shall be heated to at least the following temperature and time specifications:

Temperature Time

69°C (155°F) 30 minutes

80°C (175°F) 25 seconds

83°C (180°F) 15 seconds

Provided further, that nothing shall be construed as barring any other pasteurization process, which has been recognized by FDA to be equally efficient and which is approved by the Regulatory Agency.