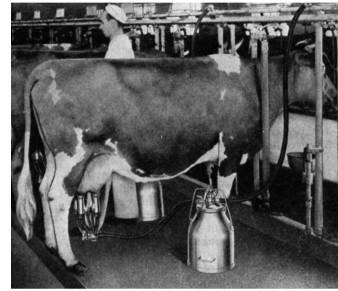


odious organisms

PASTEURIZATION FAQ'S



Q: What is Pasteurization?

A: Heating of liquid, most commonly milk, to a temperature between 131 and 138 degrees F (between 55 and 70 degrees C) in order to destroy harmful organisms (bacteria).

Q: Does Pasteurization affect the flavor of milk?

A: No. This process does not change the flavor, composition or nutritional value of the milk.

Q: Who discovered Pasteurization?

A: French Chemist Louis Pasteur devised the process in 1865.

Q: What bacteria are common in milk production?

A: - Salmonella: most common disease transmitted in raw milk. Salmonella is found in the fecal matter of cows. It can be picked up on the animals hair or teats and passed to humans through non pasteurized milk products.

- Listeria monocytogenes: This organism is typically found in soil.

- Yersinia enterocolitica: Is found in streams, lakes and wells. It spreads from the water to warm-blooded animals

- Camphlobacter jejuni: In addition to being found in raw milk and meat, this organism has been found in the fecal matter of dogs, cats, rodents, cattle, sheep, swine, and poultry.

- Staphylococcus aureus: Enters the milk supply from sores on teats of cows or from hands and nasal discharge of dairy workers.

- Escherichia coli O157: H7: Young dairy cattle carry this organism with them, usually due to fecal contamination.

Q: What contributes to the contamination of our milk supply?

A: Temperature abuses, poor sanitation, soil contamination, overcrowding of cows etc.

Q: Besides pasteurization, what are some ways to cut down on contamination of our milk supply?

A: Safe handling of milk products and equipment, proper cleaning, uncontaminated water supply, better hygiene of people and animals.

Q: Once milk has been pasteurized can it become contaminated again?

A: Yes. Pasteurization alone will not solve the problem if sanitary conditions are not kept up after the initial pasteurization process.

Sources: <http://www.geocities.com/perkinshome/pasteurization.html>

http://www.fda.gov/fdac/features/2004/504_milk.html

<http://www.foodsci.uoguelph.ca/dairyedu/pasteurization.html>