1981 No. 233

MILK AND DAIRIES

Marketing of Milk Products (Amendment) Regulations (Northern Ireland) 1981

Made	*10th July 1981*
Coming into operation . . .	*31st July 1981*

The Department(**a**) of Agriculture, in exercise of the powers conferred on it by sections 5(1), 7, 10 and 15 of the Marketing of Milk Products Act (Northern Ireland) 1958(**b**) and of every other power enabling it in that behalf, and with the concurrence of the Department(**a**) of Health and Social Services(**c**) insofar as they relate to the direct injection method of manufacturing ultra-heat treated cream, hereby makes the following regulations:

Citation and commencement

1. These regulations may be cited as the Marketing of Milk Products (Amendment) Regulations (Northern Ireland) 1981 and shall come into operation on 31st July 1981.

Amendments to the 1966 regulations

2. The Marketing of Milk Products Regulations (Northern Ireland) 1966(**d**) shall be amended as follows:—

(1) **After regulation 11 paragraph (2) there shall be added the following paragraph:—**

"(2A) In addition to the requirement in paragraph (2) all machinery, equipment and appliances used for the manufacture and packing of ultra-heat treated cream shall be thoroughly rinsed and washed if they become soiled while being operated.".

(2) **In regulation 11 paragraph (3)** for the word "All" there shall be substituted the words "Subject to paragraph (3A) all".

(3) **After regulation 11 paragraph (3) there shall be added the following paragraph:—**

"(3A) (*a*) All machinery, equipment and appliances used for the manufacture and packing of ultra-heat treated cream shall be sterilised immediately before the treatment of the cream is due to commence.

(*b*) If the machinery, equipment or appliances become contaminated or are exposed to the risk of contamination while being operated they shall be re-sterilised before the process is recommenced.".

(4) **For Part 8 there shall be substituted:—**

(**a**) Formerly Ministry: *see* Northern Ireland Constitution Act 1973 (c. 36) Sch. 5 para. 8(1)
(**b**) 1958 c. 31 (N.I.) as amended by 1967 c. 15 (N.I.) ss. 13, 14 and 15
(**c**) *See* 1958 c. 31 (N.I.) s. 15(1A), as inserted by 1967 c. 15 (N.I.) s. 15
(**d**) S.R. & O. (N.I.) 1966 No. 204

"PART 8

MANUFACTURE OF PASTEURISED AND ULTRA-HEAT TREATED CREAM

Method of manufacture

23.—(1) Pasteurised cream shall be manufactured on registered premises and in accordance with the provisions of Part 2 of Schedule 4.

(2) Ultra-heat treated cream shall be manufactured on registered premises and in accordance with the provisions of Part 3 of Schedule 4.

Packing of cream

24.—(1) Reusable containers used for the dispatch of pasteurised cream from registered premises shall be cleansed before filling in accordance with regulation 41. Other containers used for the dispatch of pasteurised cream from registered premises shall be clean before filling.

(2) Containers used for the dispatch of pasteurised cream shall be securely closed immediately after filling. Materials used for closing containers of pasteurised cream shall be clean.

(3) Ultra-heat treated cream shall be aseptically packed on the premises on which the ultra-heat treatment takes place in sterile containers in which it will reach consumers.

(4) Each consignment of pasteurised cream, which is dispatched from registered premises in containers in which it will not reach consumers, shall be accompanied by a consignment note on which will be shown the following information:—

(*a*) the name and address of the premises on which the cream was manufactured;

(*b*) the date on which the cream in the consignment was manufactured;

(*c*) the date of dispatch of the consignment.

(5) Containers in which pasteurised or ultra-heat treated cream is packed for sale to consumers shall be clearly marked with:—

(*a*) the name or business name of the licence holder responsible for packing the cream;

(*b*) the word "pasteurised" where the cream has been subjected to the process set out in Part 2 of Schedule 4 or the words "Ultra-heat treated" or the letters "UHT" where the cream has been subjected to the process set out in Part 3 of Schedule 4.

Standard of quality of cream for sale for human consumption as cream

25.—(1) Pasteurised cream for sale for human consumption as cream shall be regarded as being of the required quality if samples contain no coliform bacteria in one gramme of the cream where such samples are taken, transported, kept and tested in accordance with the procedure set out in Schedule 8.

(2) Ultra-heat treated cream shall be regarded as being of the required quality if samples of the cream contain not more than 100 bacteria in one gramme where such samples are taken, transported, kept and tested in accordance with the procedure set out in Schedule 8.

Storage of cream

26.—(1) Whilst on registered premises pasteurised cream intended for human consumption as cream shall be maintained at a temperature not exceeding 6°C.

(2) Whilst on registered premises ultra-heat treated cream shall be stored in an area used solely for the storage of milk, milk products or other foodstuffs in sealed packages or in a room provided for in regulation 7(2)(*a*).''.

(5) **In regulation 41(1)** ''50,000 per square foot'' shall be replaced by ''50,000 per 0.1 square metre''.

(6) **For Part 2 of Schedule 4 there shall be substituted:—**

''PART 2

2. *Method of manufacturing pasteurised cream*

(*a*) (i) The milk from which the cream is manufactured shall be heated to and retained at a temperature of not less than 71.5°C and not more than 90°C for a period of at least 15 seconds and the cream shall then be separated by means of a power driven centrifugal separator as part of a continuous process of pasteurisation and separation; or

(ii) the cream shall be separated from milk by means of a power driven centrifugal separator and as part of a continuous process of separation and pasteurisation the cream shall be heated to and retained at a temperature of not less than 73°C and not more than 85°C for a period of at least 15 seconds; or

(iii) the cream shall be separated from milk by means of a power driven centrifugal separator and as part of a continuous process of separation and pasteurisation the cream shall be heated to a temperature of not less than 85°C and not more than 90°C.

(*b*) The cream shall be cooled as soon as practicable thereafter to a temperature of not more than 6°C.

(*c*) The temperatures referred to in (*a*)(i), (ii) and (iii) shall be automatically controlled.

(*d*) Any appliance in which milk or cream is to be heated in accordance with (*a*)(i), (ii) or (iii) shall be provided with equipment which shall automatically divert the flow of the milk or cream which is not retained at a temperature of at least 71.5°C or 73°C as the case may be or heated to a temperature of at least 85°C and with a device which shall automatically record the operation of the flow diversion equipment.

(*e*) Indicating and recording thermometers shall be installed in suitable places in the pasteurising appliance to indicate and record the temperature to which the cream is heated or at which the milk or cream is retained. These thermometers shall be marked in graduations of not greater than 1°C or 2°F, adequately spaced to give clear readings.

(*f*) Records of the operation of the flow diversion equipment and of temperatures shall be correctly dated and shall be retained for a period of not less than two months.''.

(7) **For Part 3 of Schedule 4 there shall be substituted:—**

''PART 3

3. *Method of manufacturing ultra-heat treated cream*

(*a*) (i) The cream shall be separated from milk by means of a power driven centrifugal separator and as part of a continuous process of

separation and heat treatment shall be heated to and retained at a temperature of not less than 135°C for a period of at least one second and not more than 10 seconds; or

(ii) pasteurised cream manufactured in accordance with Part 2 and which meets the standards of quality laid down in regulation 25(1) shall be heated to and retained at a temperature of not less than 135°C for a period of at least one second and not more than 10 seconds.

(*b*) The appliance used shall be provided with a device which shall automatically divert or stop the flow of any cream which has not been heated to a temperature of at least 135°C.

(*c*) The heat treatment may be carried out by one of the following methods:—

(i) by the direct injection of cream into steam or of steam into cream; or

(ii) by heat transfer to the cream without direct contact between the heating medium and the cream.

(*d*) When the direct injection method of heat treatment is being used the following requirements shall be observed:—

(i) the steam shall be produced from water which is clean, free from pollution and contains no additives other than the following permitted boiler feed water treatment compounds:—

Potassium Alginate
Sodium Alginate
Potassium Carbonate
Sodium Carbonate
Sodium Hydroxide
Monosodium Dihydrogen Orthophosphate
Disodium Monohydrogen Orthophosphate
Trisodium Orthophosphate
Sodium Tripolyphosphate
Sodium Hexametaphosphate
Tetrasodium Pyrophosphate
Sodium Silicate
Sodium Metasilicate
Sodium Sulphate
Magnesium Sulphate
Neutral or Alkaline Sodium Sulphite
Unmodified Starch
Sodium Aluminate
Polyoxyethylene Glycol (Minimum Molecular Weight 1,000);

(ii) the steam shall be produced in such manner as will ensure that no solid matter is carried over from the boiler. There shall be automatic and continuous control to ensure that any entrained water droplets carried over from the boiler shall be separated from the steam before it enters the cream heating appliance;

(iii) only steam produced in accordance with sub-paragraphs (i) and (ii) and the internal surfaces of the equipment shall be allowed to come into contact with the cream;

(iv) facilities shall be provided to enable samples of water to be taken directly from the boiler and samples of steam to be taken before it mixes with the cream;

(v) an amount of water equivalent to that added to the cream in the