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

## 288.735 Frozen dessert; pasteurization.

Sec. 175.

- (1) A person who manufactures frozen desserts shall maintain and operate the plant with strict regard for the purity and wholesomeness of the frozen desserts produced.
- (2) A frozen dessert shall be manufactured, processed, sold, offered for sale, or delivered only if it has been made from a mixture that has been properly pasteurized by heating every particle of the mixture pursuant to subsection (3)(a) or (b).
- (3) A frozen dessert mixture, including sweetners, emulsifiers, and stabilizers, described in subsection (2) shall be pasteurized to either of the following:
- (a) To a temperature and time standard listed in section 137, but not lower than  $155\hat{A}^{\circ}F$  ( $69\hat{A}^{\circ}C$ ) and holding at such temperature continuously for not less than 30 minutes and promptly cooling to a temperature of  $45\hat{A}^{\circ}F$  ( $7\hat{A}^{\circ}C$ ) or lower.
- (b) To a temperature not lower than  $175 \text{Å}^{\circ}\text{F}$  ( $80 \text{Å}^{\circ}\text{C}$ ) for not less than 25 seconds or  $180 \text{Å}^{\circ}\text{F}$  ( $83 \text{Å}^{\circ}\text{C}$ ) for 15 seconds in equipment meeting the requirements of the department and those set forth in sanitary standards and promptly cooling to a temperature of  $45 \text{Å}^{\circ}\text{F}$  ( $7 \text{Å}^{\circ}\text{C}$ ) or lower.
- (4) A frozen dessert mixture described in subsection (2) shall be pasteurized in equipment provided with an indicating thermometer and approved recording thermometer, the charts for which shall be dated and held for a period of at least 180 days. This subsection does not prohibit the use of another pasteurization process that has been recognized by the department to be equally efficient and that is approved by the department.
- (5) All frozen dessert mixes shall be pasteurized at the final freezing location unless the pasteurized mix is packaged in approved single service containers of 5 gallons or less, or as approved by the director. Frozen dessert plants that transport pasteurized bulk mix in bulk milk tankers dedicated to hauling pasteurized products on the effective date of this act may continue this practice with the written approval of the director on a case-by-case basis.

History: 2001, Act 267, Eff. Feb. 8, 2002

Compiler's Notes: In subsection (3), "sweetners†evidently should read "sweeteners.â€