



## Why Milk Pasteurization Is Important?

Pasteurization is important from safety and hygiene point of view as it makes milk free from all types of bacteria, germs, and possible health threats.

It is important for people involved in the production of various food products and beverages to know what the pasteurization of milk is. This procedure is considered one of the most successful for the fight against pathogenic microorganisms. If to compare with the sterilization process, then pasteurization allows you to destroy a greater number of germs, as well as spores.

Pasteurization of milk involves its heat treatment. The heating procedure is carried out at a temperature range of sixty-three to one hundred degrees Celsius (the exact parameter depends on what kind of pasteurization method you chose). You can buy a milk pasteurizer in Krasnodar in one of the specialized companies. This processing technology got its name in honor of the scientist Louis Pasteur, who began to use it to destroy microorganisms.

The effectiveness of [modular pasteurizer system](#) is associated with temperature and duration of exposure to milk. Despite the lack of boiling, only pathogenic bacteria are removed.

Properly selected temperature regime allows you to save the healthy microflora of milk and the wonderful aroma, as well as the taste of this drink.

In order for all germs to be successfully destroyed, it is necessary to carry out all the procedures correctly. It is imperative to use only clean equipment. If the pasteurization is not performed as it should, then there is a risk of a large number of bacteria penetrating into the drink, which will actively multiply in the future.

### Advantages Of Pasteurization:

- Destruction of 100% of pathogenic bacteria found in milk and 99% of saprophytic bacteria.
- Destruction of type E. Coli bacteria, yeast and some of the enzymes in milk.
- Control more easily the production method and the ripening speed.
- Produce standardized cheeses throughout the year.
- Obtain longer storage products
- Increase performance slightly
- Diminish the production of inferior quality cheeses.
- Get cheeses with purer flavor and aroma, although different characteristics that made with raw milk.

Guaranteed suppression of pathogenic bacteria provides precisely long pasteurization. Field performance of the procedure, the properties of milk remain unchanged, but the activity of

microbes is suppressed almost fully. This technology is considered very time consuming, which is why it is used in exceptional conditions. The temperature regime of pasteurization reaches sixty-five degrees. The main difference is long pasteurization - this procedure takes about thirty minutes using large baths.

Modular pasteurizer system is important because naturally occurring bacteria in some foods can make you sick. Consuming unpasteurized foods may cause fever, vomiting, and diarrhea. In some cases, this can include kidney failure, miscarriage, and even death.

Children, pregnant women, the elderly, and people with weakened immune systems are most at risk of getting sick after eating unpasteurized foods. It is, therefore, better for these people to avoid eating unpasteurized foods because they may be more easily sick.

[Neologic Engineer](#) is automation expert offering latest process solution to the food and dairy, fruit and vegetable processing equipment, cosmetics, beverage, and allied industries.