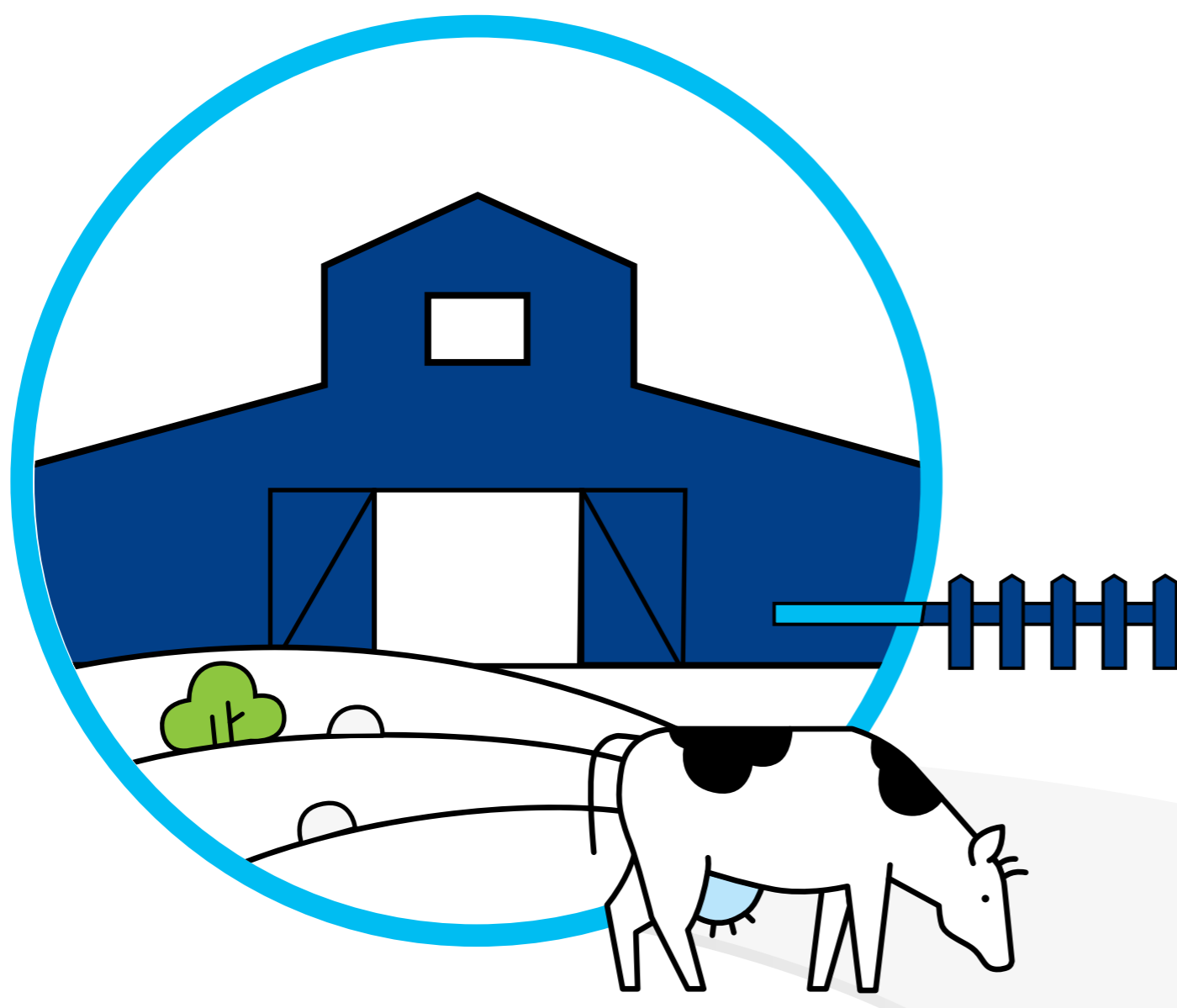
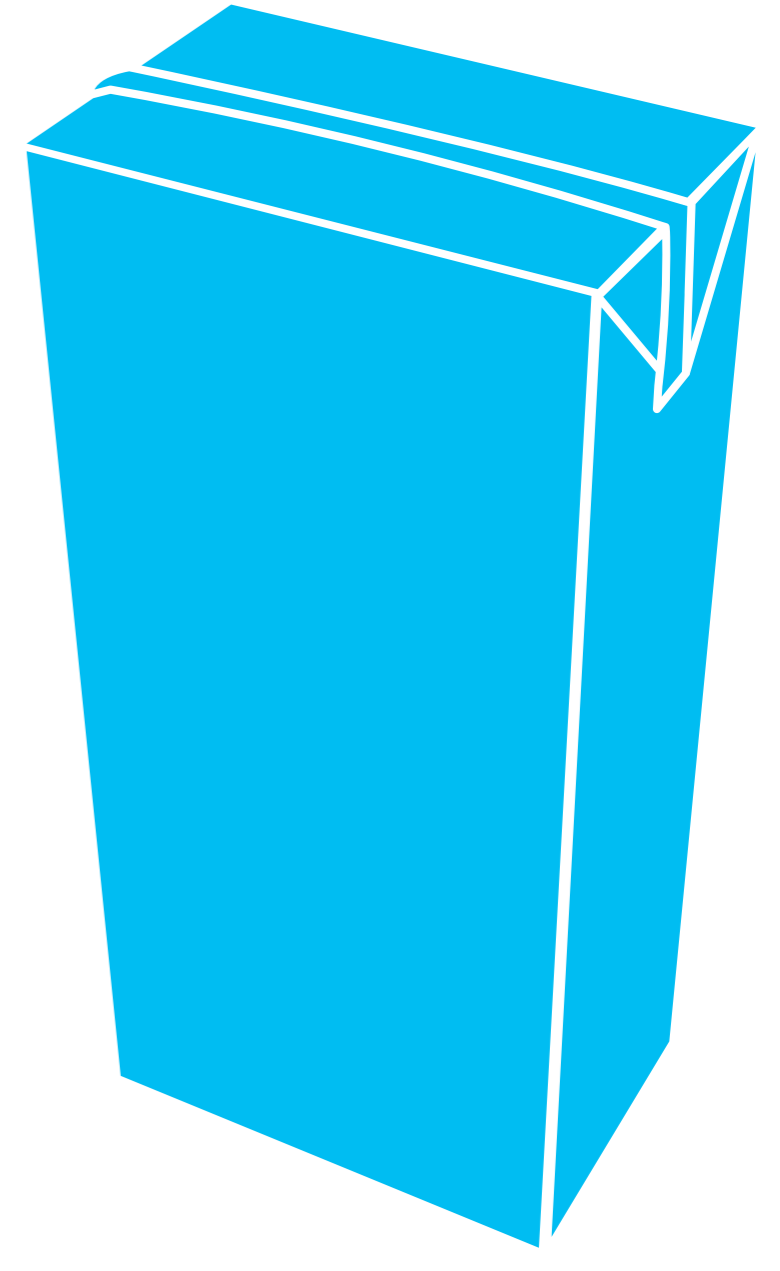


# Long shelf lives and lasting partnerships

How working with one partner can enable optimal UHT milk production, from start to finish

Milk products are in demand all over the world, and their popularity is only on the rise. UHT milk can contribute a great deal when it comes to meeting these demands as it is easier to store and transport. By finding the right product, optimizing your processes, choosing the right packaging, and shipping in the most efficient way, you can help your delicious and nutritious UHT milk to reach more consumers. By choosing Tetra Pak as a partner, you're ensuring you get the right expertise every step of the way.



## Farm fresh – right from the start

Safe, high-quality milk production begins on the farm. Healthy cows produce milk that is practically free from bacteria, but it can be contaminated during milking, transportation, and storage. Our journey starts with thorough quality checks on the raw milk, and Tetra Pak has the decades of industry expertise to help identify the optimal production conditions.

## Choosing the best milk

It's crucial to ensure that only the best-quality milk is selected for UHT (Ultra high temperature) treatment, as this is what results in the best possible end product. We can help with the equipment and knowledge needed for the testing and analysis that gets carried out at the plant.



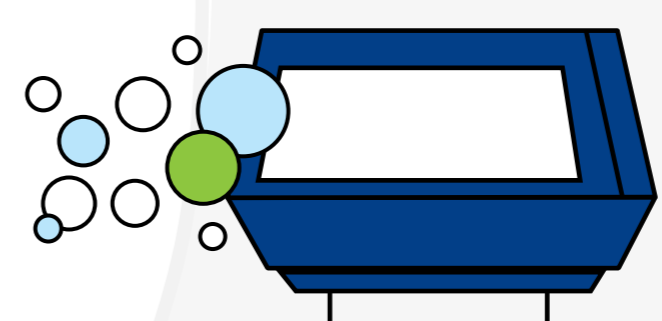
## Finding the right production and packaging process

After finding the right raw milk, the next steps are crucial to the quality of your UHT milk. There are three main processes, as this is what results in the best possible end product. We can help with the equipment and knowledge needed for the testing and analysis that gets carried out at the plant.



### 1 UHT Processing – the key to long life and safety

During UHT treatment, milk is heated to at least 135° C for four seconds, then immediately cooled to 20° C. This kills harmful bacteria while maintaining the milk's inherent nutritional value. Tetra Pak offers a range of UHT lines, where it's possible to choose between indirect UHT and direct UHT, depending on the specific product requirements.



### 2 Smoother texture and taste through homogenization

In addition to UHT treatment, homogenization gives the milk a uniform smooth texture, taste and colour by evenly distributing and suspending its fat globules. This part of the process also gives the milk good shelf-life stability without creaming. While homogenized milk can be described as having a richer or creamier taste, the process does not impact nutritional value. Tetra Pak homogenizers offer class-leading performance, while our experts can help to identify which option best suits your needs.

### 3 Six layers of package protection

Once the milk has been UHT treated and homogenized, it is packaged. The optimal way to do this is in Tetra Pak® Aseptic cartons, as the six-layer protection system ensures safety by guarding against spoilage from contact with microorganisms while preventing exposure to light, which can destroy vitamins and alter flavour and colour.

- 1 Seals in liquid
- 2 Adhesion layer
- 3 Oxygen, flavor and light barrier
- 4 Adhesion layer
- 5 Paper for stability and strength
- 6 Outside moisture protection



## Ambient shipping and storage

After production, it's time to ship the UHT milk out to consumers all over the world. Tetra Pak® Aseptic packaging can safely store your UHT milk for up to 12 months at ambient temperatures (depending on parameters such as quality of raw milk and climate). This is valuable to most producers, but particularly to those in markets that do not have complete cold chain logistic systems. Our space-saving packages can also be stocked on supermarket shelves instead of in refrigerators.

## Room temperature convenience

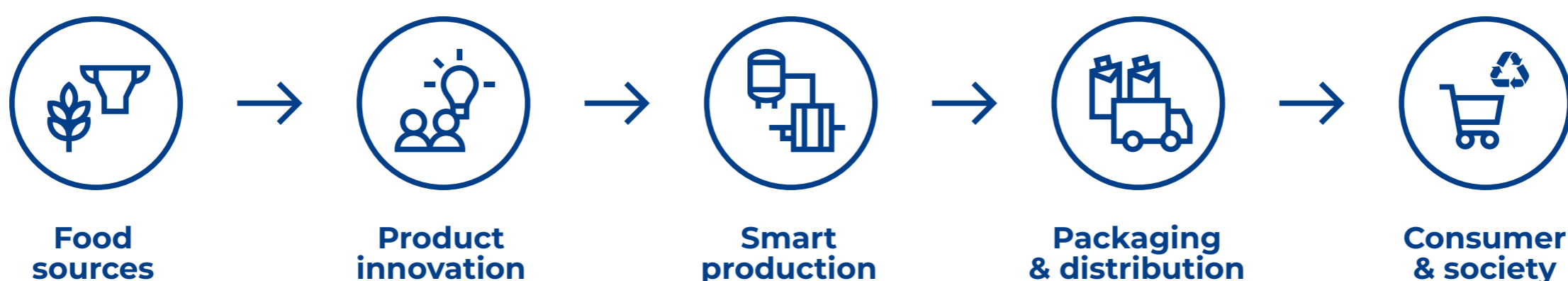
Before opening, UHT milk can be stored at room temperature. This is convenient for restaurants and cafeterias that may buy in large quantities, and perfect for households with limited or no refrigeration. Once the packaging has been opened, it must be consumed or refrigerated.



## With you every step of the way

By working with Tetra Pak as a single partner, you also ensure that you're getting the best possible functionality out of all equipment, including advanced automation and accurate analysis, while also making maintenance and servicing more straightforward. With only one point of contact, you always know who to get in touch with, and our experts will be there wherever and whenever you need them.

In short, you get better performance, simpler service and a more detailed, holistic view of your entire operation.



## OUR COMMITMENT

### Access to safe nutrition

We're committed to making food safe and available, everywhere. Helping more people in more places get access to wholesome, nutritious UHT milk in Tetra Pak® Aseptic packages.