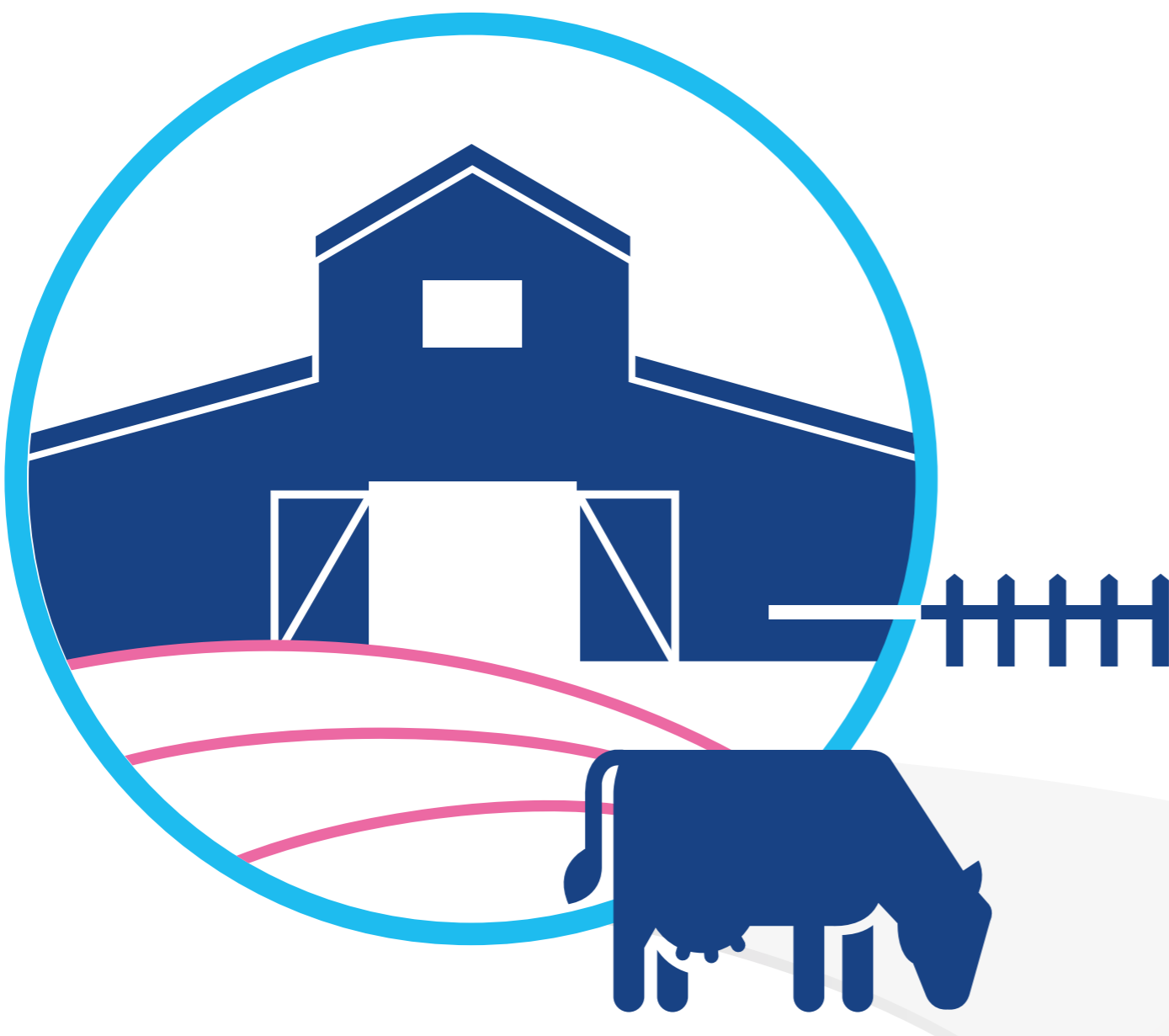


Securing safety, taste and nutrition – from cow to consumer

The remarkable journey of UHT milk in aseptic packaging.

Advances in dairy processing and packaging have helped streamline the production, shipping, storage and sale of milk – without compromising on safety, nutrition, taste, texture and appearance. UHT milk in Tetra Pak Aseptic packaging enables delicious and nutritious milk to reach more consumers, using less energy and without depending on cold-chain infrastructures.

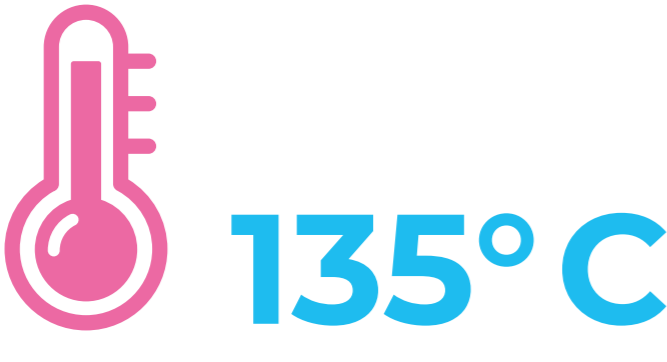


Farm fresh – right from the start

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 quality checks on the raw milk.

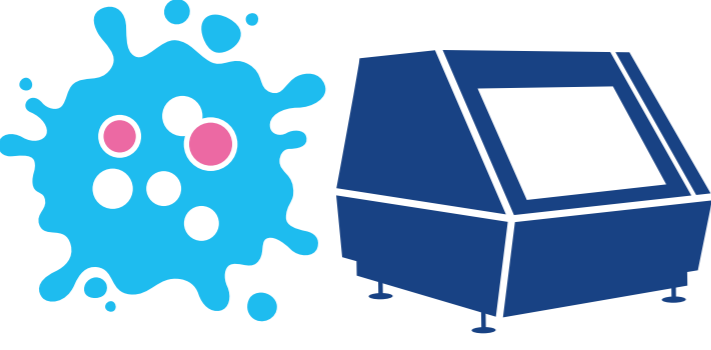
Dairy plant

Using the latest methods for quality control, further testing is carried out at the plant, ensuring that only the best-quality milk is selected for UHT (Ultra High Temperature) treatment.



1 UHT processing – the key to long life and safety

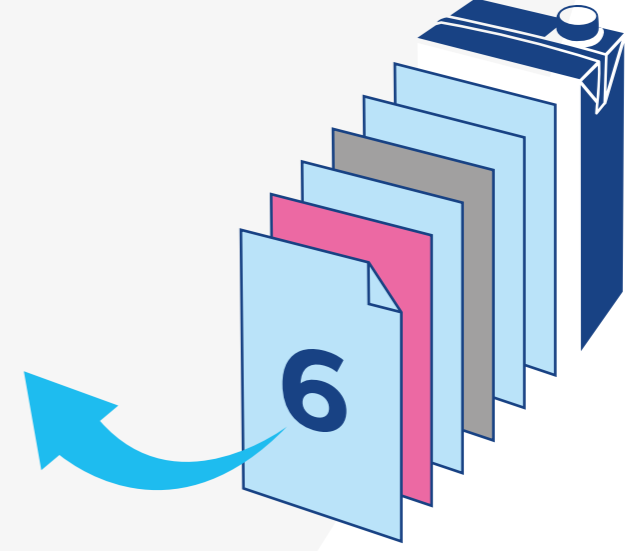
During UHT treatment, milk is heated to at least 135° C for a few seconds, then immediately cooled to ambient temperature. This eliminates harmful bacteria while maintaining the milk's nutritional value.



2 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. While homogenized milk can be described as having a richer or creamier taste, the process does not impact nutritional value.

- 6 Polyethylene
- 5 Polyethylene
- 4 Aluminium
- 3 Polyethylene
- 2 Paperboard
- 1 Polyethylene



3 Six layers of package protection

Once the milk has been UHT treated and homogenized, it is packaged in aseptic Tetra Pak cartons. 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.



Ambient shipping and storage

UHT milk can be safely transported and stored in Tetra Pak Aseptic packaging for 3–12 months at ambient temperatures. This is of particular value to markets that do not have complete cold chain logistic systems. Space-saving Tetra Pak Aseptic packages can also be stocked on supermarket shelves instead of in refrigerators.

Destination: Consumer homes and businesses

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



TOP 3 CONSUMER CONCERNS

In the food supply chain consumers are much less sure about aspects of food safety that they can't control. There is particular concern around how products are stored in stores or markets (43%), as well as industrial production (36%), packing (36%) and sourcing (34%). Lack of knowledge is what affects their confidence.

Looking ahead beyond the pandemic, the focus on food safety and availability is likely to continue to grow, as the world population is predicted to reach over 9 billion by 2050, requiring the production of 70% more food.



Consumers see manufacturers being responsible for food safety and want greater transparency across the supply chain.

Source: Tetra Pak Index 2020

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.