

# Pasteurization

Pasteurization is the process of heating up milk (or any liquid) in order to kill any harmful bacteria that may be present.

Different types of pasteurization:

Low Temperature or Vat Pasteurization	High Temperature-Short Time Pasteurization	Ultra High Temperature Pasteurization (UHT)
<p>A volume of milk is heated and held at 145 degrees Fahrenheit for 30 minutes</p> <p><i>This is the type of pasteurization we do at Mt. Crawford Creamery.</i></p>	<p>A volume of milk is heated at 180-190 degrees Fahrenheit for 90 seconds</p>	<p>A volume of milk is heated up to 280 degrees Fahrenheit for at least 2 seconds and is used for extended shelf life products--<i>these products can be kept without refrigeration for 6-9 months before being opened.</i> Most commonly used for organic milk.</p>

Raw milk is unprocessed milk straight from the cow--not pasteurized. Virginia does not allow the sell of raw milk for human consumption. Some states do allow the sell of raw milk. Raw milk can carry very dangerous bacteria such as Salmonella, E. coli, and Listeria, and Tuberculosis.