

Getting shelf stable to you

From farm-to-table, how is dairy milk kept safe and nutritious?

1

Quality control starts at the dairy farm

Raw dairy milk can be exposed to harmful bacteria during milking, transportation or storage. That's why quality-checks start at the farm.



2

Get ready for things to heat up...



High quality dairy milk is selected for the Ultra High Temperature, or UHT, treatment.



During UHT treatment, dairy milk is heated to at least **285 degrees Fahrenheit** for approximately **4 to 6 seconds**, then immediately cooled.



UHT treatment kills all harmful bacteria while preserving all the nutrition of the milk.



There is no difference in the nutritional value of major nutrients, including Vitamin A, D, E, Calcium and Protein, when compared to your typical pasteurized milk, which is heated to 145-160°F and cooled slowly.

3

Fill and protect – aseptic package benefits

Tetra Pak® Aseptic cartons have six layers of protection to keep the milk safe from light, oxygen, bacteria and more. These layers protect the nutritional value and flavor, without the need for additives or preservatives.



4

Safe, nutritious & convenient – wherever you go



The combination of UHT treatment and sterile aseptic packaging makes this milk shelf-stable, meaning it can be stored at room temperature for **6 months or more** when unopened.

That's perfect for schools, retail and food service channels and e-commerce distribution.

