

NEWS FLASH

Consumers are always seeking information on the foods they buy and what options they have for healthier alternatives. The family diet is extremely important to consumers and it is the responsibility of retailers and manufacturers to constantly communicate food safety issues. Recently there has been an increase in questions regarding the process of pasteurization versus ultra-pasteurization of goat milk products.

Pasteurization vs. Ultra-Pasteurization

Pasteurization: "Pasteurized" means that the milk has been heated to a minimum of 161°F for a minimum of 15 seconds (or 145°F for 30 minutes for equivalent kill of bacteria).

Ultra-Pasteurization (UHT): "Ultra-Pasteurized" means that the milk is heated to a minimum of 280°F for a minimum 2 seconds.

Nutritional Difference?

Not according to the American Dietetic Association!

*"... the enzyme phosphatase is destroyed by even the much lower temperature (161.5 degrees F) used in regular pasteurization, and **no further enzyme degradation is associated with the higher temperature of UHT (ultra)pasteurization."***



Family Owned and operated since 1934

Food safety and maintaining the nutritional value of our milk is of utmost concern to MEYENBERG Goat Milk Products.

Celebrating our 75th anniversary of producing award winning Goat Milk, Goat Butter, and Goat Cheeses!



MEYENBERG Goat Milk Products is the leader in producing grade 'A' quality goat milk since 1934. Our family owned company operates from the green valleys of Central California and proudly offers our loyal consumers fresh goat milk products across the country.

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