

ORDER Notification No S.O. 999 dated 13th September 2004

S.O. 999 (E) - In exercise of the powers conferred by section 17 of the Export (Quality Control and Inspection) Act 1963(22 of 1963), the Central Government hereby makes the following rules to amend the Export of Milk Products (Quality Control, Inspection and Monitoring) rules, 2000, namely: -

1. (1) These rules may be called the Export of Milk Products (Quality Control, Inspection and Monitoring) Amendment Rules, 2004.
(2) They shall come into force from the date of their publication in the official gazette.
2. In rule 2 of the Export of Milk products (Quality Control, Inspection and Monitoring) Rules, 2000, for clause (x), the following shall be substituted, namely: -
“(Ultra High Temperature) UHT Treatment”, is treatment of milk or cream is a high - temperature /short time heat treatment aimed at producing a commercially sterile products, which can be stored at room temperature.

NOTE: The UHT process aims to destroy all microorganisms. Any residual microorganism is unlikely to cause spoilage under normal storage conditions. The UHT-treated milk and cream are packaged aseptically into sterilized, hermetically sealed containers. The total heat treatment is equivalent, in terms of its effectiveness against heat resistant spores, to a minimum F^0 value of three minutes. The temperature for UHT treatment is in the range of 135 degree-150 degree Celsius in combination with appropriate holding times such as 140 V for 2-3 seconds.”

F.No6/1/2000-EI&EP

M.V.P.C. SASTRY,
Jt Secy.

Note: The principal Rules were published vide S.O.2720 dated 28.11.2000 and subsequently amended vide notification vide S.O.No. 3719 dated 12. 11.2002.