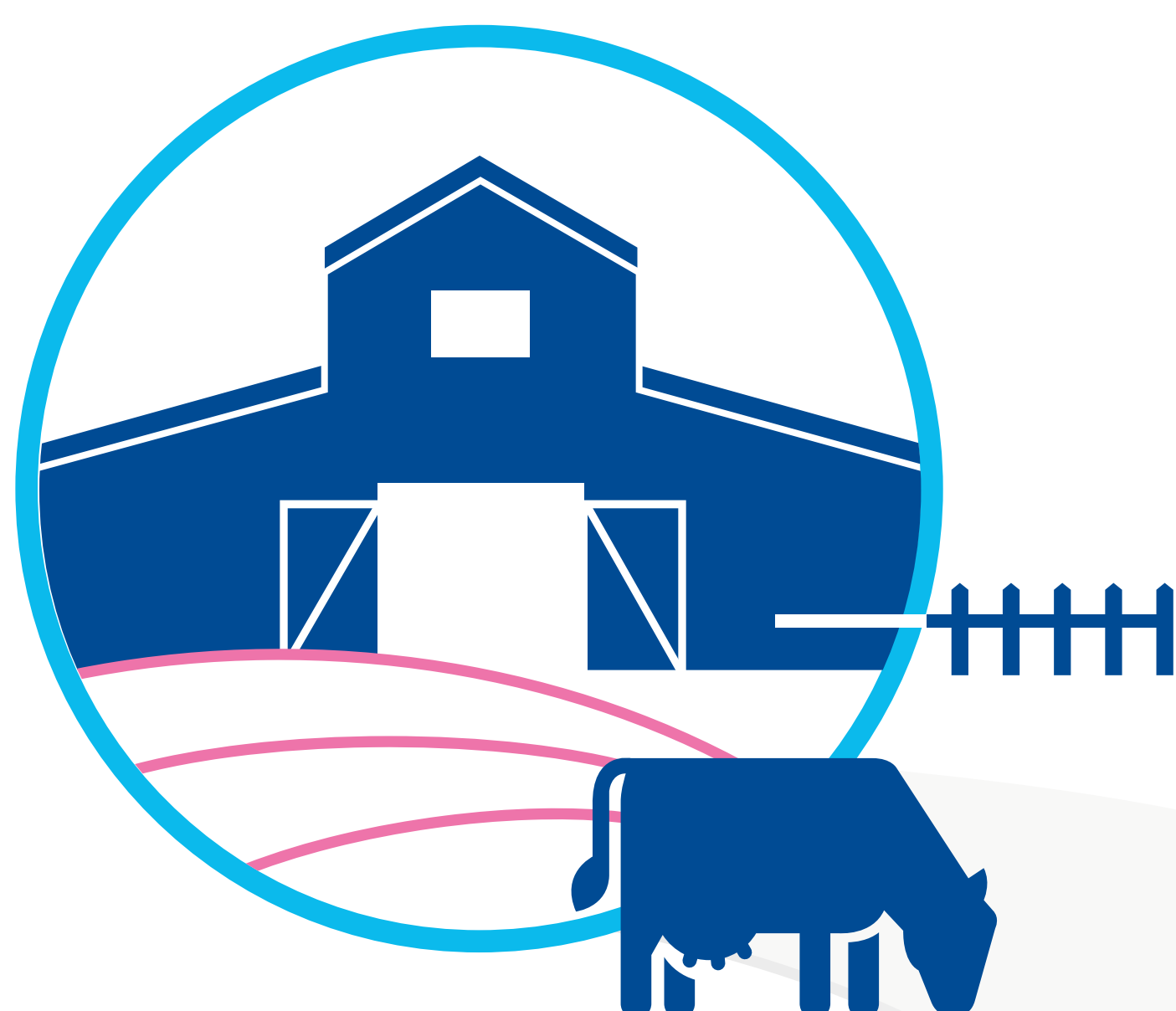


# How to secure long shelf life

The remarkable journey of shelf stable 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. Shelf stable milk in Tetra Pak® Aseptic packaging enables delicious and nutritious milk to reach more consumers. And as there is no dependence on cold-chain infrastructures, less energy is used in storage and transportation.

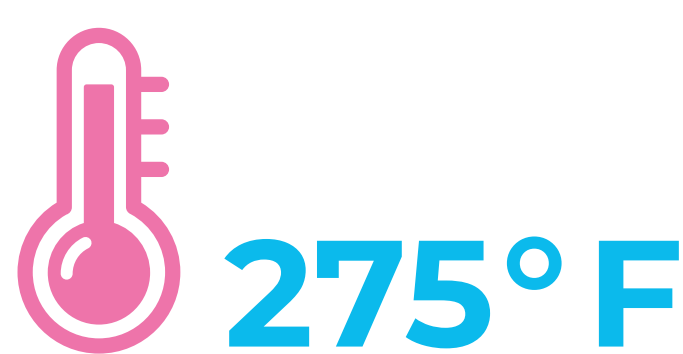


## Farm fresh – right from the start

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.

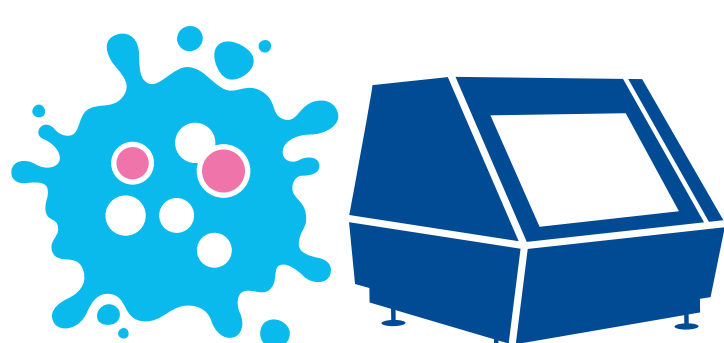
## Choosing the best milk

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 275° F for four seconds, then immediately cooled to 68° F. This kills harmful bacteria while maintaining the milk's nutritional value.

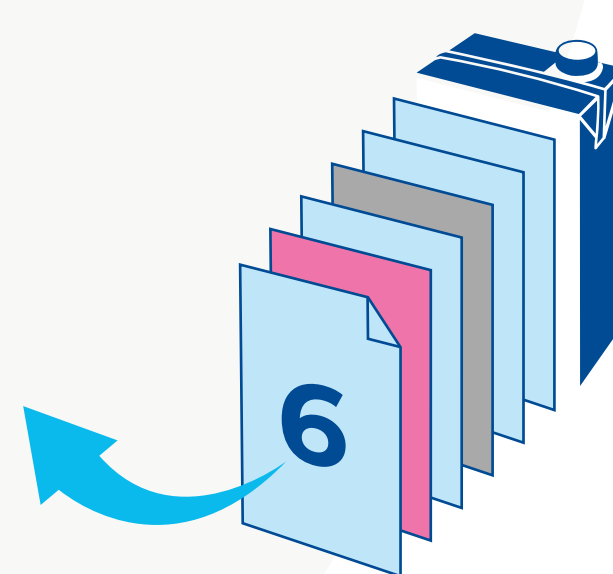


### 2 Smoother texture and taste through homogenization

In addition to UHT treatment, homogenization gives the milk a uniform smooth texture, taste and color 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 flavor and color.



## Ambient shipping and storage

Shelf stable milk can be safely stored in Tetra Pak® Aseptic packaging for up to 12 months at ambient temperatures when unopened (depending on parameters such as quality of raw milk and climate). 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 or pantry shelves instead of in refrigerators.

## Room temperature convenience

Before opening, shelf stable 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, it must be consumed or refrigerated.



## 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 shelf stable milk in Tetra Pak® Aseptic packages.