

Shelf stable milk for schools

US schools use a lot of milk. About 403 million gallons per year, to be specific. For milk producers, there are plenty of opportunities to explore. However, delivering chilled milk to schools has its challenges – distribution is complex, the milk needs to be consumed within a couple of days and up to 30% of the milk goes to waste.

Source: Public Health.



The solution?



Ultra-High Temperature (UHT) treatment, a sterilization process that efficiently eradicates harmful bacteria, while maintaining the nutrients of the milk.



Long shelf-life and aseptic packaging makes shelf stable milk a profitable and efficient school milk option.



Logistics made easy

With UHT treatment and aseptic packaging, distribution becomes more cost-efficient and easier to plan.



Ambient convenience

Shelf stable milk doesn't require a chilled distribution chain. The milk can be both transported and stored, when unopened, at room temperature – without any food safety concerns.



No need for frequent deliveries

When unopened, aseptic packaging keeps shelf stable milk safe for up to six months. Long product shelf life equals minimized delivery frequency. And it means less waste, too.



Easy transport

The compact, rectangular cartons feature a 3% package-to-product weight ratio and flat tops. That makes them perfect for pallet stacking and efficient transports.



30-50

million Americans are
**lactose
intolerant***



Less lactose

With 10-15% of all Americans being lactose intolerant, offering schools lactose reduced milk makes a lot of sense. And the good news is, switching from regular to lactose reduced shelf stable milk is both easy and comparatively inexpensive.

It is achieved through aseptic dosing of lactase – an enzyme that breaks down the lactose in milk. This is particularly suitable for flavored options such as chocolate milk, as the lactase gives the milk a slightly sweeter taste. Most kids have no complaints about that.

*Source: National Digestive Diseases Information Clearinghouse



Reduce your environmental impact

No need for chilled distribution, less product waste and recyclable cartons – aseptic packaging has positive effects on your carbon footprint. You can reduce your greenhouse gas emissions by 28.5%.

Furthermore, the minimized delivery frequency helps decrease the CO₂ emissions to the equivalent of 248 driving miles.

* Source: Public Health.



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A recipe for business growth

The benefits of aseptic technology become even more tangible when combined with our end-to-end expertise. We can help you explore the full business potential in school milk – to learn more about efficient and profitable aseptic production, just **get in touch!**



Read more about shelf stable milk for schools →