**Section 785.655 Operations and Operating Procedures – Pasteurization**

The milk or cream shall be pasteurized at the plant where the milk or cream is processed into the finished product.

a) Cream for Buttermaking: (785.415(f)(g)(h))

1) The cream for buttermaking shall be pasteurized at a temperature of not less than 165º F. and held continuously in a vat at such temperature for not less than 30 minutes; or pasteurized by HTST method at a minimum temperature of not less than 185º F. for not less than 15 seconds; or by any other equivalent time and temperature combination. Additional heat treatment above the minimum pasteurization requirement is advisable to insure improved keeping-quality characteristics.

2) Adequate pasteurization control shall be used and the diversion valve shall be set to divert at no less than 185º F. with a 15 second holding time or its equivalent in time and temperature to assure pasteurization. If the vat or holding method of pasteurization is used, vat covers shall be closed prior to holding period to assure temperature of air space reaching the minimum temperature before holding time starts. Covers shall also be kept closed during the holding and cooling period.

b) Cream for Plastic or Frozen Cream: The pasteurization of cream for plastic or frozen cream shall be accomplished in the same manner as in (a) above, except, that the temperature for the vat method shall be not less then 170º F. for not less than 30 minutes, or not less than 190º F. for not less than 15 seconds or by any other temperature and holding time which will assure adequate pasteurization and quality characteristics.