Heat treatment of milk: shelf life vs. chemical changes.
Can you taste the difference?

Milk for consumption always undergoes a heat treatment to prolong shelf life and ensure food safety. Beyond pasteurization, there is a range of different technologies to prolong shelf life. Some of these may lead to chemical changes in the milk, which negatively affects the sensorial quality. In this talk we will discuss different technologies, their impact on shelf life and chemical changes as well as shelf life development. Does prolonged shelf life and fresh taste have to be a compromise? Have a taste and decide for yourself!