



Organic milk processing

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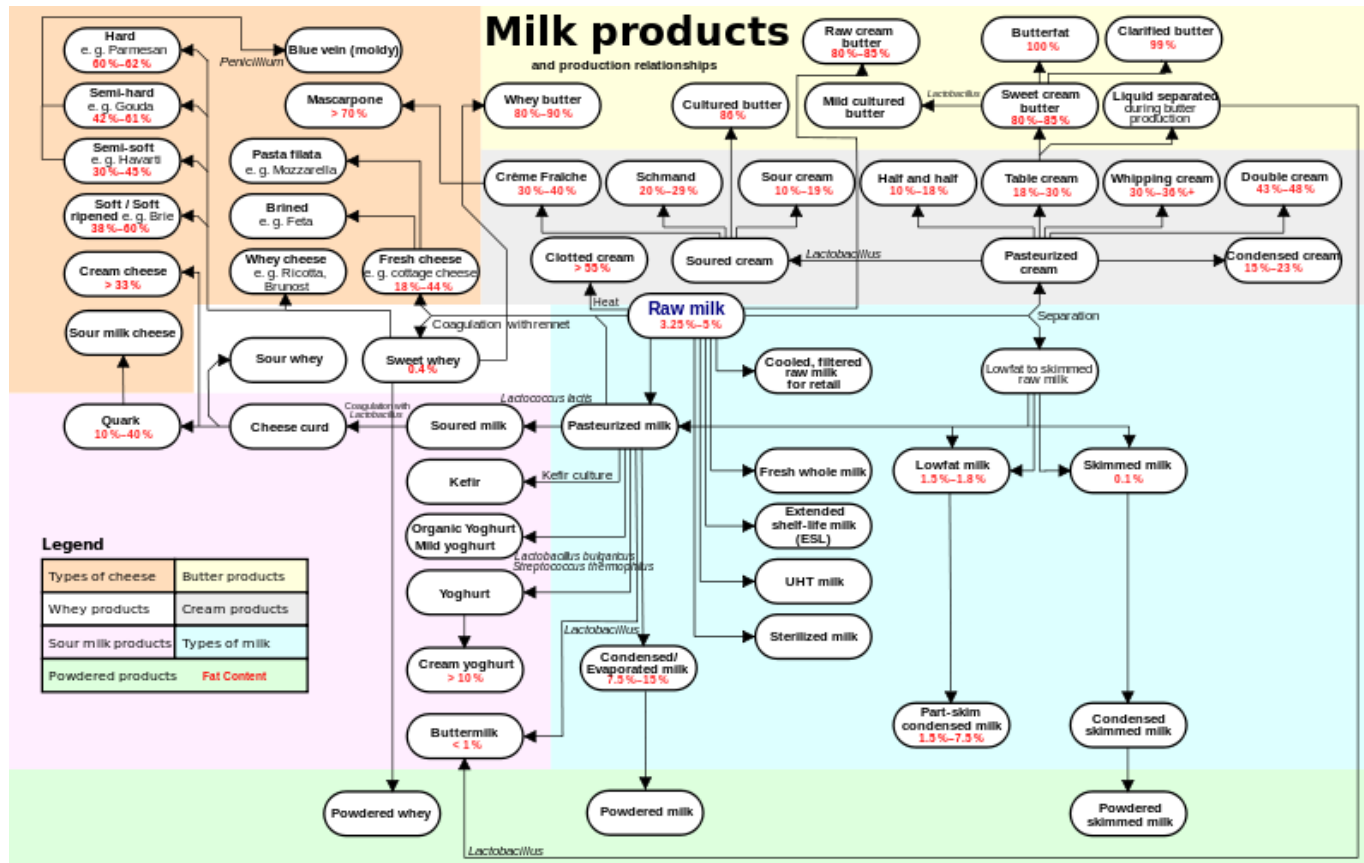


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Milk products





Consumer Milk

- › Ingredients:
 - › Milk and nothing else
- › Processing:
 - › All kind of heating is allowed, but
 - › Consumers think that organic milk is healthier and is produced with less processing than no-organic
 - › Homogenization is allowed
 - › Some studies say, that it is healthier without homogenisation
- › The most healthy milk is pasteurized and not homogenized



Fermented products: plain yogurt, kefir

- › Ingredients
 - › Organic Milk
 - › bacterial culture (no-GMO)
 - › Yoghurt: Lactobacillus (e.g. bulgaricus, acidophilus) or bifidus and streptococcus thermophilus
 - › Kefir: lactic acid bacteria and yeast
 - › Evt. Organic skim milk powder – to get higher dry matter
- › Processing
 - › Standardization of fat content – centrifugation
 - › Homogenization
 - › heating: 95°C/30': denaturation of whey proteins – better water binding capacity



Fruit jam

- › Ingredients
 - › Organic fruits
 - › Organic herbs, spices
 - › Organic sugar
 - › Starch from rice or waxy maize (annex IX)
 - › pectin
 - › Gelatine: organic Gelatine
 - › Natural flavouring preparations: organic flavours
- › Processing
 - › heating



Cream, Sour cream

- › Ingredients
 - › Organic milk
- › Processing aids
 - › For sour cream: bacterial culture (no GMO)
- › Processing
 - › Centrifugation
 - › Pasteurization



Butter

- › Ingredients
 - › Organic cream with different fat content
- › Processing aids
 - › Evt. bacterial culture (no GMO)
- › Processing
 - › Centrifugation
 - › Pasteurization
 - › Mechanical treatment: from fat in water emulsion to water in fat emulsion (agglomeration of fat particles)



Cheese

- › Ingredients
 - › Organic milk
 - › Salt
 - › Evt. Organic herbs, spices etc. as well as for ripening
- › Processing aids
 - › Rennet (not derived from GMO)
 - › Bacterial culture to start and for ripening
 - › CaCl_2 for coagulation
- › Processing
 - › Standardizing of fat content
 - › Heating (35 – 50°C) – forces the separation cut curd/whey
 - › Curdling with rennet and/or bacterial culture
 - › Mostly Pressing in mold or form
 - › Ripening