



MILK-ED

MODERN AND INNOVATIVE ONLINE-BASED  
KNOW-HOW ON EUROPEAN DAIRY PROCESSING

# SHELF-LIFE OF MILK AND MILK PRODUCTS

*In love with  
milk industry!*



Funded by the  
Erasmus+ Programme  
of the European Union

This project has been funded with support from the European Commission.  
This document reflects the view only of the author and the Commission cannot be held  
responsible for any use which may be made of the information contained therein.

## SHELF-LIFE OF MILK AND MILK PRODUCTS

Each dairy producer shall determine the date until which the products of its production are usable. This means that the product has retained the required sensory, chemical, physical and microbiological characteristics within that time.

- The shelf-life of dairy products depends on several factors, in particular: the quality of the basic raw material;
- ensuring that milk and milk products are stored at temperatures below 5 °C, which is known as the cold chain;
- the effectiveness of the implementation of good hygiene practice principles or other means of ensuring the safety of production, most commonly referred to as HACCP (short for Hazard Analysis and Critical Control Point) at all stages of dairy production;
- a closed system for the production of dairy products;
- clean and aseptic packaging;
- storage conditions of dairy products from the producer, transport, store to the consumer's refrigerator.

*Table: Expected shelf-life of dairy products provided that the products are originally sealed.*

Type of dairy product	Expected shelf life	Storage conditions (maximum T)
Raw milk	1–2 days	5 °C, dark space
Pasteurised milk	7–10 days	5 °C, dark space
Pasteurised and microfiltered milk	14–21 days	5 °C, dark space
UHT milk	najmanj 90 days	room temperature
Yoghurt, sour milk	14 days	5 °C, dark space
Pasteurised sweet whipping cream	14 days	5 °C, dark space
UHT sweet whipping cream	at least 90 days	room temperature
Sour cream	14 days	5 °C, dark space

Raw butter	60–90 days	5 °C or freezer
Melted butter (ghee butter)	90 days	5 °C, dark space
Curd	14 days	5 °C, dark space
Fresh cheeses	14 days	5 °C, dark space
Mozzarella	14 days	5 °C, dark space
Cheese in brine	30 days	5 °C, dark space
Soft cheeses	20 days	5 °C, dark space
Semi-hard cheeses		8 °C, dark space
Hard cheeses for slicing		8 °C, dark space
Hard cheeses for grating		8 °C, dark space
Powdered milk	1 year	room temperature
Condensed milk	180 days	room temperature
Ice cream	180 days	freezer