



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

STORAGE 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.

STORAGE OF MILK AND MILK PRODUCTS

Milk and most dairy products are microbiologically sensitive foods, so irregularities in transport and storage, especially deviations from the recommended temperature, can affect their integrity and sensory characteristics. This is something to be particularly aware of during the summer months. When purchasing milk and milk products, use refrigerated bags. Purchased dairy products should be immediately transferred to a refrigerator where they can be stored at a temperature of between 4 and 6 °C. Under these conditions, the products will last until the date printed on the packaging, provided, of course, that they are sealed in their original packaging. After opening, micro-organisms from the air settle in the milk and milk products, which causes them to deteriorate more quickly when opened. Some useful **recommendations**:

1. Make a weekly/monthly consumption plan for a specific dairy product in your household.
2. Choose the appropriate size of dairy product packs to use them quickly once opened.
3. Do not buy dairy products on sale just because they are cheaper.
4. Check the expiry date and look for dairy product packs that will expire later, as you are sure to use up the product in the meantime.
5. Check your fridge stocks of dairy products regularly and use the FI-FO (first in - first out) principle, which means use the products with the shortest shelf life first.
6. Use clear shrink wrap to protect cheeses and raw butter.
7. If you don't use all of a dairy product, you can transfer it to a smaller container that is reliably clean and provides a good seal.
8. Store short-life sterilised milk, labelled DURABLE MILK, at room temperature.
9. Clean the refrigerator regularly and remove any ice deposits, which is otherwise automatic in newer appliances.