





Milk pasteurization temperature chart





In the dairy industry, milk must be heated to – and continuously held at or above – said temperature for at least the corresponding time:

 Temperature (°F)	 Temperature (°C)	 Time	 Pasteurization Type
145°F	63°C	30 minutes	Vat Pasteurization
161°F	72°C	15 seconds	High Temperature Short Time Pasteurization
191°F	89°C	1.0 second	Higher-Heat Shorter Time
194°F	90°C	0.5 seconds	Higher-Heat Shorter Time
201°F	94°C	0.1 seconds	Higher-Heat Shorter Time
204°F	96°C	0.05 seconds	Higher-Heat Shorter Time
212°F	100°C	0.01 seconds	Higher-Heat Shorter Time
280°F	138°C	2.0 seconds	Ultra-High Temperature Pasteurization

Increase pasteurization temperatures by 3°C (5°F) when milk products:

- Contain 10% or more fat content
- Have added sweeteners
- Are concentrated (i.e., condensed)

Eggnog, for example, should be pasteurized accordingly:

 Temperature (°F)	 Temperature (°C)	 Time	 Pasteurization Type
155°F	69°C	30 minutes	Vat Pasteurization
175°F	80°C	25 seconds	High Temperature Short Time Pasteurization
180°F	83°C	15 seconds	High Temperature Short Time Pasteurization