

Pasteurization (continued)

Fill in the blanks in the text with the following words:

preheated - plastic - very high - sterilized - pasteurized - fewer - airtight - seconds - cooled - keep - germs

Rachel and her brother Harry are spending the holidays with Uncle Bob on his farm. At breakfast, Harry examines the carton of milk: "Uncle Bob, why do they put milk in cardboard boxes?"

They're not really cardboard boxes, replies Uncle Bob. It's a kind of packaging which prevents light spoiling the milk. Sometimes they use

- "That means we can milk for longer without risking being ill" adds Rachel.
- "Not like lukewarm milk from the black cow!" says Harry proudly.
- Uncle Bob agrees:
"Quite right. All milk we drink today has been....."
- It is heated to around 85 or 90°C for twenty to thirty They use a special system that has three main components: a heat exchanger where cold milk is by taking heat from milk already pasteurized, the actual pasteurizer and a chiller, where pasteurized milk is by exchanging heat with chilled water.
- So what is pasteurized milk?
- Pasteurized milk is milk which has had..... removed by heating it to a temperature. It has been
- "It is just as good as milk straight from the farm, but with risks for your health!" conclude Rachel and Harry.

Link as appropriate.

1. To pasteurize a liquid,

- it is cooled and then heated.
- it is left in the sun and then put in the refrigerator.
- it is heated to a very high temperature and then cooled rapidly.

2. An opened carton of milk,

- should be stored in the refrigerator.
- will keep for several weeks.
- will keep for 2 to 3 days.