

# Chlorates in Whole Milk Powder Impact of Process Conditions

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The Irish Agriculture and Food Development Authority

#### Introduction

- Raw milk sourced from AGRIC herd
- □ Standard and chlorate free detergents used for CIP of milking equipment
- Raw milks were pasteurised, homogenised, evaporated and sprayed using the large pilot scale process in MTL
- □ 400 kg of WMP was produced (4000 L milk)
- CIP of all process equipment was carried out using standard chemicals and flushing procedures
- □ Process water was treated Sodium Hypochlorite
- The effect of final flushing and stabilisation of process equipment with RO water was evaluated relative to chlorate levels
- □ 16 samples were analysed for chlorate levels by Labor Friedle GMBH



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### Conclusion



- Essentially no impact from milking machine washing regime on finished powder chlorate levels
- Standard CIP with RO water final flush reduced chlorate levels in finished powder from 0.046 to 0.020 mg/kg compared to standard process water flushing
- □ Stabilisation (not measured) and product changeover (introduction of water into the dryer) in the dryer can create very high localised chlorate levels ~ 0.38 mg/kg



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