

ABSTRACT

OFF FLAVOR CONTROLLING METHOD IN RAW MILK AND PASTEURIZED MILK, AND PASTEURIZED MILK PORCESSED USING THE METHOD

There is provided a method of controlling off flavor in raw milk and pasteurized milk and to provide pasteurized milk which is processed using the method and applicable in production of milk with excellent quality and flavor. A treatment of reducing dissolved oxygen concentration is conducted in a course from milking to pasteurization in processing of bovine milk. The treatment of reducing dissolved oxygen concentration is conducted in 72 hours after milking. The dissolved oxygen concentration is kept low after conduction of treatment of reducing dissolved oxygen concentration until pasteurization. Control of off flavor is achieved by conducting at least one of control of spontaneous oxidized flavor in raw milk; control of generation and/or increase of hexanal; control of cooked flavor; and control of generation and/or increase of sulfides.

Figure 1.