PASTEURIZATION
Main idea, summarizing (Gr. 8 Reading 1.4)

Name:

Summarize each section in one sentence. Be specific and clearly explain the main idea. On the blank line, write an appropriate title for the section. Be sure it relates to the main idea.

Section 1:
Pasteurization is the process of heating foods or liquids to destroy disease-causing organisms like bacteria. This makes foods safe to eat. Pasteurization has helped to reduce the transmission of many serious diseases, like typhoid fever, dysentery, and polio. The pasteurization technique was developed in the mid-1800s by the French biologist Louis Pasteur. At first, the technique was only used to keep wine from going bad. Today, many other foods are pasteurized. A few common ones are fruit juices, egg products, and milk and milk products. Milk and milk products are required by law to be pasteurized. These products include all milk (1%, 2% etc), butter, yogurt and ice cream as well as any products specific to the foodservice industry and as ingredients in other foods, like sauces and cheese.

Summary:

Section 2:
Pasteurization is a process that kills harmful bacteria by heating milk to a specific temperature for a set period of time. First developed by Louis Pasteur in 1864, pasteurization kills harmful organisms responsible for such diseases as listeriosis, typhoid fever, tuberculosis, diphtheria, and brucellosis. All milk in Canada is pasteurized. When it comes to milk’s nutrients, all of milk’s minerals stay the same, but there is one small change when it comes to the vitamins. Raw milk contains a miniscule amount of vitamin C (<10 percent of the Recommended Daily Allowance, so it’s not considered a good source), which doesn’t survive the pasteurization process. Then vitamin D is added to assist in the absorption of calcium. Research shows no meaningful difference in the nutritional values of pasteurized and unpasteurized milk. Pasteurized milk contains low levels of the type of non-pathogenic bacteria that can cause food spoilage, so storing your pasteurized milk in the refrigerator is still important.

Summary:

Section 3:
In milk processing plants, chilled raw milk is heated by passing it between heated stainless steel plates until it reaches 72°C. It’s then held at that temperature for at least 15 seconds before it’s quickly cooled back to its original temperature of 4°C. At the end of the day, you can feel confident knowing that your milk is not only good for you, but safe, too. Those throughout the dairy industry, from the farm to your grocery store, know how important those qualities are and work to make sure your family enjoys the best milk possible.

Summary: