

How To Pasteurize Goat Milk At Home

By Jessica from Happy Goat Creamery.

If you are at all concerned about consuming raw milk you should know that the USDA, FDA and Missouri Milk Board agree with your concerns, and so do I. So here is a quick look at how to pasteurize milk in your own kitchen.

Below is a screen shot of the pasteurization chart from the USDA's "general specifications for dairy plants approved for USDA inspection and grading service". When I pasteurize milk I use the 161 Degrees for 15 seconds method so that is what I am going to talk about here.

Fluid Products

Temperature	Time
145 ⁰ F (vat pasteurization).....	30 minutes.
161 ⁰ F (high temperature short time pasteurization).....	15 seconds.
191 ⁰ F (higher heat shorter time pasteurization).....	1.0 second.
194 ⁰ F (higher heat shorter time pasteurization).....	0.5 second.
201 ⁰ F (higher heat shorter time pasteurization).....	0.1 second.
204 ⁰ F (higher heat shorter time pasteurization).....	.05 second.
212 ⁰ F (higher heat shorter time pasteurization).....	.01 second.

3

First find two pots, 1 bigger than the other so that the small one sits inside the big one to make a double-broiler. Like so:



put water in the bottom pot and milk in the top pot and place on high heat. The time needed to reach 161 changes With size of pots used.

Stir frequently and test the temp with a thermometer. Once the milk is at 161 hold for 15 seconds remove from heat and place the small pot (the one with the milk) in a ice water bath and stir frequently adding more ice/new cold water until the milk is below 40 degrees for best flavor. Then pour milk into cool clean jars and refrigerate. Congrats!! you did it!! The goat milk is now pasteurized.