

PINEHILL

DAIRY

PHD introduces ultra-pasteurised milks

BARBADOS DAIRY INDUSTRIES LIMITED has launched a range of fresh, ultra-pasteurised milks in the modern Tetra Gemina Aseptic gable top carton.

We collect fresh milk daily from the 18 local farmers who supply the Dairy, the milk is processed using ultra-pasteurisation which is a heat treatment designed to destroy virtually all of the harmful bacteria in milk. It is then packaged under sterile conditions into airtight gable top cartons.

This range is completely separate from our UHT line of products.

We are very excited about this new process and package. Ultra-pasteurisation has extended the shelf life of our milk, allowing it to remain fresh without refrigeration for up to 90 days after the production date, without compromising its taste and maintaining its nutritious components.

Extensive taste testing has been conducted to ensure that there is no difference to the premium flavour of our milk products.

As a result of the new process and package, PHD has discontinued the 2-litre size package. Our milk products are currently available in the 1 litre size with the 500ml size to come on stream shortly. However, due to the extended shelf life, consumers can purchase multiple units of milk at once and safely store them at home prior to opening. After opening, the milk should be used within four (4) days and must be refrigerated and kept at a temperature below 6 degrees Celsius.

Consumers can find all of their favourite PHD fresh and flavoured milks in the chilled counter at their preferred supermarket or mini-mart.



Pine Hill Dairy's naturally nutritious ultra-pasteurised milks in a new striking and convenient design