**Section 785.900 Pasteurization of Frozen Dessert Mix**

After formulation the entire mix except for flavoring ingredients shall be pasteurized in accordance to the following minimum time and temperature standards and requirements for (non-coil batch pasteurization − 155º F. for 30 minutes) (H.T.S.T. pasteurization − 175º F. for 25 seconds). This does not prohibit the use of any other process which is equally as effective in the pasteurization of product and approved by the Department. Pasteurized mix or frozen desserts shall not be permitted to come in contact with equipment or containers with which, unpasteurized mix, frozen desserts, milk or milk products have been in contact, unless such equipment has first been washed and subjected to a bactericidal treatment.

(Source: Adopted at 11 Ill. Reg. 2356, effective February 1, 1987)