



New long-lasting milk products from Tres Monjitas | Photo source Tres Monjitas

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NEW PROCESS KEEPS MILK FRESH FOR UP TO 40 DAYS

 FOOD & DRINK

A Puerto Rican dairy company has become the first to use a new pasteurisation process that keeps milk fresh for longer

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Takeaway:

In addition to reducing food waste, the new milk could be a boon to areas like Puerto Rico that are often hit by storms. Because the milk remains fresh longer without refrigeration, it could also provide an important source of nutrition for children affected by natural disasters.

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