

HAWAII TEAMSTERS AND ALLIED WORKERS, LOCAL 996

Affiliated with the International Brotherhood of Teamsters
1817 Hart Street Honolulu, Hawaii 96819-3205
Phone 808-847-6633
Fax 808-842-4275

Rep. Robert Herkes, Chair
Rep. Glenn Wakai, Vice-Chair
Committee on Consumer Protection and Commerce

Rep. Jon Riki Karamatsu, Chair
Rep. Ken Ito, Vice-Chair
Committee on Judiciary

Thursday, Feb. 18, 2010, at 2 PM
Conference room 325

The Hawaii Teamsters Local 996 supports, HB2083, HD1, Relating to Milk Labeling.

Due to the advances in scientific processes to increase the shelf life of processed milk / dairy products and soy products, large processors are distributing to a large market share throughout the Country. Some processors that use ultra-pasteurization or ultra high temperature (UHT) claim that the shelf life can be up to six without refrigeration. Pasteurization and homogenizing milk products affect nutritional values of processed milk.

The purpose of this bill is to inform the consumer when the product is packaged for consumption by requiring that the package have a "born on " date as well as the expiration date. Only then can the consumer make an educated determination of how fresh a product could be and if it should be given to their family. With the current labeling policies the consumer has no idea how long the milk products have been in the retail world before being bought.

The Soy product that I buy and use in cereal has an expiration date of Dec. 1, 2010. The package has no reference to the process used for preservation, but is considered organic by a third party.

I know when I see the Meadow Gold label, that tells me that the product was made locally within about 30 days of the expiration date.

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Thank you for allowing me to testify.

Glenn Ida Representative

Soy drinks

The soybean is considered a complete food because it contains protein, carbohydrates and fat, as well as an impressive array of vitamins and minerals including iron, phosphorus, magnesium, thiamine, riboflavin and niacin.

Soy-based food comes in many varieties, from liquids such as soy milk and soy sauce to solids such as soy bean curd and noodles. Lately, people in the West see soy as a health food and as an alternative to cow milk.

Processing soy drinks includes soy extraction, formulation, and homogenization. We have developed a system for processing of soy known as Tetra Alwin Soy 10. Clean soya beans are fed into a grinder where hot water is added. This inactivates the enzymes, giving soya a low beany taste.

We can then use aseptic dosing to refine the product regarding flavours, probiotics etc.



Tetra Therm Aseptic Drink

Tetra Therm Aseptic Drink is a range of processing modules for heat-treating juice and still drinks for aseptic filling. For juice of the highest quality, a deaeration unit can be included in the process. Modules are also available for heat-treating tea, soya milk and viscous products for aseptic filling.

Features

- Range of four models featuring different technologies
- Modular concept
- Part of complete aseptic process - to - package concept

Benefits

- Optimal selection as to product quality - running cost - investment
- Preassembled and pre-tested for rapid start-up
- Maximum security

