

**Question for written answer E-004262/2025
to the Commission**
Rule 144
Emmanouil Fragkos (ECR)

Subject: Reintroduction of the ‘low and slow milk’ label

Regulation No 853/2004 laid down the framework for the marketing of raw milk intended for human consumption, along with the related health and hygiene criteria.

Over the years, consumers have noticed a shift in the milk market: the convenience of high-temperature pasteurisation led to the dominance of Central European milk over local production. The ‘low and slow milk’ label (‘γάλα ημέρας’) refers to milk pasteurised using the gentle LTLT (Low Temperature Long Time) method, in which the milk is heated to 63 °C for 30 minutes. This gentle processing method eliminates pathogenic microbes without significantly altering the natural composition of the milk, thus preserving more taste, aroma and sensitive nutrients than other forms of pasteurisation. Low heat stress preserves active enzymes such as lactoperoxidase and some phosphatase, and reduces vitamin losses (especially vitamin C and B-complex vitamins) and denaturation of proteins. As a result, low and slow milk maintains a more ‘vibrant’ nutrient profile, closer to that of raw milk, but with a short shelf life (24-48 hours), making it a particularly pure product with a low degree of processing.

The reintroduction of the ‘low and slow milk’ label would:

1. contribute to consumer health and enjoyment,
2. support local producers,
3. reduce the volume of milk transported over long distances, thus also reducing the climate footprint.

Can the Commission say:

Does it have any tools to support the ‘low and slow milk’ label and the related process, in the event that producers want to bring it back to the market?

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