§ 58.920 Homogenization.
Where applicable concentrated products shall be homogenized for the purpose of dispersing the fat throughout the product. The temperature of the product at time of homogenization and the pressure at which homogenization is accomplished will be that which accomplishes the most desired results in the finished products.

§ 58.921 Concentration.
Concentrating by evaporation shall be accomplished with a minimum of chemical change in the product. The equipment and systems used shall in no way contaminate or adversely affect the desirability of the finished product.

§ 58.922 Thermal processing.
The destruction of living organisms shall be performed in one of the following methods:
(a) The complete in-container method, by heating the container and contents to a range of 212 °F to 280 °F for a sufficient time;
(b) By a continuous flow process at or above 280 °F for at least 2 seconds, then packaged aseptically;
(c) The product is first processed according to methods as in paragraph (b) of this section, then packaged and given further heat treatment to complete the process.

§ 58.923 Filling containers.
(a) The filling of small containers with product shall be done in a sanitary manner. The containers shall not contaminate or detract from the quality of the product in any way. After filling, the container shall be hermetically sealed.
(b) Bulk containers for the product shall be suitable and adequate to protect the product in storage or transit. The bulk container (including bulk tankers) shall be cleaned and sanitized before filling, and filled and closed in a sanitary manner.