Milk is one of the most nutritious feed, providing nutrients to growth, development and maintenance of health. Researches with pasteurized milk have shown high percentage of samples outside the physical-chemical standards set by law. Storage system, efficiency of the thermal treatment and integrity of the product, mainly related to the addition of water to increase the volume produced are the most worrying factors. The purpose of this study was to verify the efficiency of pasteurization, with the assistance of peroxidase and alkaline phosphatase and the increase of water by the cryoscopic index in milk processing units located in Cascavel, PR. The samples were provided by seven dairy in the period January to December 2010 and the research was developed in FUNDETEC, a municipal laboratory of Cascavel. The results were evaluated according to the normative nº51 of September 18, 2002 from Ministry of Agriculture, Livestock and Supply. The presence of peroxidase is related with the binomial time-temperature in pasteurization and results should always be positive. If it does not occur, means that the milk has been overheated. Phosphatase must be absent after pasteurization, otherwise indicates inadequacy. Samples analyzed revealed 100% absence of phosphatase and 92% presence of peroxidase. The analyses on the cryoscopic index were monitored in six dairy and indicated 17% of the samples which value were higher than -0.530°C, indicating addition of water which can provoke imbalance in the chemical composition of milk. Results proved the importance of monitoring milk as a way to ensure the quality to consumer.