

SPECIFICATION SHEET

Anhydrous Milk Fat (AMF), 99,8 % Fat, in cartons

Product Description

Anhydrous Milk Fat is produced from fresh cream or first grade butter by means of physical processes only, during which water and non-fat dry matter are extracted.

Parameters by delivey	Typical value	Specification
Water and Solids Non Fat	0,1 %	0,2 % max.
Peroxide Value		0,2 meq. O / kg max.
Free Fatty Acids (as oleic acid)		0,3 % max.
Coliforms	< 1 cfu/g	< 10 cfu/g
Colour	Light yellow	
Odour	neutral, free from foreign flavours	
Taste	sweet butter like, free from off tastes	
Antibiotics	absent	absent
Purity	Inline-filter 1 mm; pass	Inline-filter 1 mm; pass
Temperature of the product	< 6 °C	

Parameters by monitoring

Fat	99,9 %	99,8 % min.
Melting Point	30-32 °C	32 °C max.
Iron		0,2 ppm max.
Copper		0,05 ppm max.
Standard Plate Count	< 10 cfu/g	100 cfu /g max.
Yeast & Moulds	< 10 cfu/g	50 cfu/g max.
E-Coli	negative / g	negative / g
Salmonella	negative /25	negative /25 g
Listeria	g negative / g	negative / g

Storage & Shelflife

Temperature	< 6 °C (dry and dark)	
Shelflife	12 months from date of manufacture	Min. 6 months from date of manufacture

Packaging

Cartons, food grade with polyethylene innerbag	25 kg	
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Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.