

Custom (GN) Code: 0405 9010
 Date: August 18th 2011
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PRODUCT INFORMATION 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 delivery | Typical value | Specification |
|-----------------------------------|---|-----------------------------------|
| Water and Solids Non Fat | 0,1 % | 0,2 % max. |
| Peroxide Value | | 0,2 meq. O ₂ / 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 g | negative /25 g |
| Listeria | 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 | |
|--|-------|--|

Quality and assurance

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