

ANHYDROUS MILKFAT

PRODUCT SPECIFICATION – 210KG DRUM

Produced and packed in New Zealand



Product Description

Anhydrous Milkfat (Premium Grade) gives a natural dairy flavour and creaminess to finished products and is the perfect high quality fat ingredient. Anhydrous Milkfat (Premium Grade) is pure milkfat, produced only from fresh cream. It has excellent natural keeping qualities. Anhydrous Milkfat (Premium Grade) is virtually free of moisture and contains no chemical additives, preservatives, flavours, foreign fats or other impurities.

Packaging

A round closed-head drum, lined with food grade resin and headspace filled with nitrogen.

Net Weight: 210 kg
Gross Weight: 226.8 kg
Typical Dimension: 0.257m³

Shelf Life

24 months (729 days).

Recommended Storage Conditions

Anhydrous Milkfat may be transported and stored without refrigeration. However, the storage life will depend on the storage temperature. To maintain quality, it is recommended the product is stored in a cool dry area away from direct sunlight. Provided the seal is unbroken and the above storage conditions are followed, the milkfat will be suitable as a dairy ingredient for 24 months from the date of manufacture.

Ingredients (Allergens in bold)

Pasteurised **Cream** from **Cow's Milk**.

Certification

Halal
Kosher

Nutritional Information

Nutrient	Unit	Typical Qty Per 100g
Energy	kJ	3700
Protein	g	<0.0
Milkfat	g	99.9
Carbohydrate	g	<0.01
Moisture	g	<0.1
Ash	g	<0.01

Nutritional Analysis

Nutrient	Unit	Typical Qty Per 100g
Energy	kJ	3700
Calories	kcal	884
Protein	g	<0.01
Fat	g	99.9
Saturated fatty acids	g	66.2
Mono. fatty acids	g	20.2
Poly. fatty acids	g	1.3
Trans ¹ . fatty acids ²	g	4.7
Cholesterol	mg	240
Total carbohydrate	g	<0.01
Lactose	g	<0.01
Dietary fibre	g	0
Calcium	mg	<1.0
Iron	mg	<0.02
Potassium	mg	<1.0
Sodium	mg	<1.0
Vitamin D	ug	<0.2

1. Methylene interrupted trans

2. Please refer to individual country regulations for trans fatty acid labelling requirements

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Density (Typical Seasonal Range)	kg/dm ³
10°C	0.935 - 0.956
20°C	0.922 - 0.942
30°C	0.909 - 0.925
40°C	0.900 - 0.912
50°C	0.893 - 0.902
60°C	0.888 - 0.893
70°C	0.885 - 0.888

Chemical Analysis

Parameter	Typical	Min	Max	Unit
Milk fat	99.9	99.8		% m/m
Free Fatty Acids (as % Oleic Acid)	0.2		0.3	% m/m
Moisture (Karl Fischer)	<0.1		0.1	% m/m
Peroxide Value	0.2		0.3	meq O ₂ /k

Microbiological

Parameter	Typical	Max	Unit
Aerobic Plate Ct	<100	1000	cfu/g
Coliform	<1.0	10	/g
Coagulase positive Staphylococci	<1.0	10	/g
Escherichia coli	Not det.	Not det.	/g
Listeria	Not det.	Not det.	/125
Salmonella	Not det.	Not det.	/750
Yeast and Mould	<1.0	10	cfu/g

Physical

Parameter	Typical	Min	Max	Unit
Foreign Matter	pass	pass		/50
Clarity			Absent	Score

Typical Physical Properties

Melting Point (Mettler)	31 - 36°C
Specific Heat at 40°C	2.1 kJ/k
Solubility of water in AMF (40°C)	0.20%
Viscosity at 40°C	31 mPa.s
Viscosity at 50°C	22 mPa.s

Typical Mineral Analysis

Copper	<0.05 mg/kg
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Sensory

Parameter	Typical	Min	Max	Unit
Flavor & odor	typical	typical		Atypical/Typical

Solid Fat Content

Temperature	Mean	Typical Range
5°C	61.6	49.4 – 68.3
10°C	54.6	43.1 – 61.4
20°C	20.2	13.5 – 25.2
30°C	5.3	2.4 – 8.8

Vitamin Analysis

Vitamin C	Typical per 100g <0.1 mg
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