

DESCRIPTION

Anhydrous Milk Fat is made from milk fat derived only from milk and milk products by removing the water and milk solids through evaporation and centrifugation. The product is solid, but will liquefy at a temperature of around 30°C or higher.

FEATURES

- 99.9% pure milkfat
- Imparts good dairy flavour to product
- Anhydrous Milkfat-(regular grade) is full of natural goodness – it contains no additives
- Is produced in a sophisticated processing plant to ensure product consistency
- Good shelf life in high quality packaging

SUGGESTED USES

- Cooking applications such as shallow frying
- Soups, Sauces, Beverages
- Spreads
- Chocolate, Confectionary
- Biscuits, Cakes

CERTIFICATION

- Halal
- Vegetarian Suitable

ORIGIN

- Product of Australia

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.



NUTRITIONAL INFORMATION

TYPICAL

(per 100g of product)

Energy (kJ)	3700
Protein (g)	<0.01
Milkfat (g)	99.9
Carbohydrate (g)	<0.01
Moisture (g)	<0.1
Ash (g)	<0.01

INGREDIENTS (ALLERGENS IN BOLD)

MilkFat from **Cow's Milk**

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

ANHYDROUS MILKFAT (AMF) - Regular Grade 210 kg

GDT Specification - Fonterra Australia

PACKAGING

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

- Net Weight: 210 kg
- Gross Weight: 226.8 kg
- Typical Dimension: 58.2 x 58.2 x 96 cm



STORAGE AND HANDLING

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 12 months from the date of manufacture.



Store in a
cool, dry
place



Handle
with
care

TRUSTED QUALITY

COMPLIANCE:

- Compliance to Codex STAN 280-1973

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

NUTRITIONAL ANALYSIS
TYPICAL

(per 100g of product)

Energy	3700 kJ
<i>Calories</i>	880 kcal
Protein	<0.01 g
Fat	99.9 g
<i>Saturated fatty acids</i>	62.6 g
<i>Monounsaturated fatty acids</i>	20.5 g
<i>Polyunsaturated fatty acids</i>	2.3 g
<i>Trans¹ fatty acids²</i>	3.8 g
<i>Cholesterol</i>	240 mg
Total Carbohydrate	<0.01 g
<i>Lactose</i>	<0.01 g
Dietary Fibre	0 g
Calcium	<1 mg
Iron	<0.02 mg
Potassium	<1 mg
Sodium	<1 mg
Vitamin D	<0.2 µg

1 Methylene interrupted trans

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

SOLID FAT CONTENT

Temperature	Typical Range
5°C	55.0 - 67.1
10°C	48.5 - 60.9
20°C	17.1 - 27.8
30°C	3.8 - 7.8

TYPICAL PHYSICAL PROPERTIES

Melting Point (Mettler)	31 - 35°C
Specific Heat at 40°C	2.1 kJ/kg
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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TYPICAL VITAMIN ANALYSIS

(per 100g of product)

Vitamin A potency (retinol + β carotene)	35 - 50 IU
Vitamin C	< 0.1 mg
Vitamin E	3.8 mg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Milk fat	% m/m	99.9	99.8		Fonterra
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Free Fatty Acids (as % Oleic Acid)	%m/m	0.2		0.3	AOCS Ca 5a 40
Peroxide Value	meq O ₂ /kg	0.2		0.3	ISO 3976
MICROBIOLOGICAL	UNITS	TYPICAL		MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100		1,000	ISO 4833-1
Yeast and Mould	cfu/g	<1		20	ISO 6611
Coliforms	0.1g	Not Detected		Not Detected	ISO 11866-1
Escherichia coli	0.1g	Not Detected		Not Detected	ISO 11866-1
Staphylococcus aureus	0.1g	Not Detected		Not Detected	ISO 6888-3
Listeria	/125g	Not Detected		Not Detected	AOAC 051603/ISO 11290-1
Salmonella	/125g	Not Detected		Not Detected	AOAC 061504/ISO 6579
PHYSICAL	UNITS	TYPICAL		MIN	REFERENCE METHOD
Foreign Matter	/50g	Pass		Pass	Fonterra
SENSORY	UNITS	TYPICAL		MIN	REFERENCE METHOD
Flavour and odour	Atypical/Typical	Typical		Typical	Sensory Analysis

OTHER

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

**ANHYDROUS MILKFAT (AMF), Regular Grade**

GDT Specification - Fonterra Australia

DATE: 06 April 2020

UNRESTRICTED**Fonterra will only Ship Anhydrous Milkfat (AMF) Regular Grade, GDT Specification – Fonterra Australia to the Countries that are specifically listed below:**

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a country that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

Destination Country

Azerbaijan
Bangladesh
**Dominican Republic
European Union
Georgia
**Honduras
Jamaica
Malaysia
Mexico
**Nicaragua
Nigeria
**Peru
Philippines
Singapore
South Korea
Syria
Taiwan R.O.C.
**Thailand
Tunisia
Ukraine
United States

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 1703