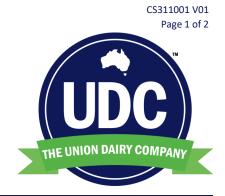
# ANHYDROUS MILK FAT

## PREMIUM GRADE

PRODUCT ITEM CODE: 311001 ISSUE DATE: 14/12/2018



Uniform light gold

Clean and buttery

Clean

Anhydrous Milkfat is a pure milk fat produced from fresh, high-quality cream. It has a clean buttery flavor and is a high-quality ingredient ideal for a variety of applications.

Colour

Flavour

Odour

### PRODUCT APPLICATIONS

The Union Dairy Company Anhydrous Milkfat can be readily used in a wide range of applications such as bakery applications, ice-cream, recombined milk products and confectionary products.

### TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count (cfu/g)	≤1,000
Coliforms (cfu/g)	ND
E. coli (cfu/g)	ND
Yeast and Mould (cfu/g)	≤10
Coagulase Positive Staph (cfu/g)	ND
Salmonella (/125g)	ND
Listeria (/125g)	ND

# Absent

TYPICAL CHEMICAL ANALYSIS

**Extraneous Matter** 

TYPICAL PHYSICAL PROPERTIES

Fat (%)	99.9 min
Moisture (%)	0.1 max
Free Fatty Acid (%)	0.3 max
Peroxide value (meg 02/kg)	0.3 max

### **INGREDIENTS**

Fresh heat treated cream derived from cow's milk.

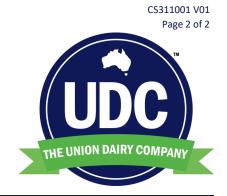
### QUALITY ASSURANCE

Quality control measures of the highest standard are in place in the manufacturing environment and these are strictly enforced. The manufacturing environment is also subject to regular auditing by regulatory bodies to ensure compliance. All finished laboratory product is sampled and tested by a suitably approved laboratory using internationally approved methods. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified to enable trace back.

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### **PACKAGING**

Packaged in a round closed head steel drum with a food grade resin lining. The head space of the drum is flushed with nitrogen prior to sealing.

Net weight 210.0 kg Gross weight 226.8 kg

### STORAGE AND HANDLING

Anhydrous Milkfat may be transported and stored without requirement for refrigeration. However, the product should be stored in a cool, dry area out of direct sunlight. Provided the seal is unbroken and the drum unopened then the product has a shelf life of 24 months from the date of manufacture.

### **CODING**

Drums are individually labelled with the factory registration number, drum number, date of manufacture (DD/MM/YYYY), date of expiry (DD/MM/YYYY) and batch number.

### **ALLERGEN STATUS**

Contains milk and milk products

### TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average quantity per
Energy (kJ)	3,700
Fat (g)	99.9
Protein (g)	<0.01
Fibre (g)	Nil
Cholesterol (mg)	240
Saturated Fat (g)	64.5
Carbohydrate (g)	<0.01
Sodium (mg)	Nil
Calcium (mg)	Nil
Iron (mg)	<0.2

### COMPLIIANCE

EU eligible China eligible FSSC 22000





**Head Office:** The Union Dairy Company C/- The Midfield Group Cnr Scott St and McMeekin Rd,

Warrnambool Victoria Australia 3280

Ph: 1300 621 044
E: info@udcmilk.com.au
W: www.udcmilk.com.au