

## PRODUCT SPECIFICATION SHEET

# ANHYDROUS MILK FAT

## PREMIUM GRADE



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

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.

### 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

### TYPICAL PHYSICAL PROPERTIES

Colour	Uniform light gold
Flavour	Clean and buttery
Odour	Clean
Extraneous Matter	Absent

### TYPICAL CHEMICAL ANALYSIS

Fat (%)	99.9 min
Moisture (%)	0.1 max
Free Fatty Acid (%)	0.3 max
Peroxide value (meq O <sub>2</sub> /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.

