

## PRODUCT INFORMATION SHEET

# ANHYDROUS MILK FAT

## PREMIUM 210KG

ISSUE DATE: 16-MAY-23

PRODUCT ITEM CODE: 321501



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

### PRODUCT APPLICATIONS

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

### 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: 210.0kg

Gross weight: 226.8kg

### CODING

Drums are individually labelled with:

- Factory registration number,
- Drum number,
- Date of manufacture (DD/MM/YYYY),
- Date of expiry (DD/MM/YYYY) and
- Batch number (YYYY/MM/DD).

### STORAGE AND HANDLING

Anhydrous Milk Fat may be transported and stored without requirement for refrigeration. However, the product should be stored in a cool (ideally less than 25°C) 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.

### ALLERGEN STATUS

Contains milk and milk products.

### INGREDIENTS

Fresh heat-treated cream derived from healthy cows' milk.

### REGISTRATIONS

DAFF Approved

### CERTIFICATIONS

FSSC 22000

Halal

Kosher



# TECHNICAL SPECIFICATIONS

## TYPICAL CHEMICAL ANALYSIS

Fat (% m/m)	≥ 99.8	Peroxide Value (meq O <sub>2</sub> /kg of fat)	≤ 0.3
Moisture (% m/m)	≤ 0.1		
		Free Fatty Acid (as Oleic Acid) (% m/m)	≤ 0.3

## TYPICAL MICROBIOLOGICAL ANALYSIS

Coliforms (/g)	Absent	E. coli (/g)	Absent
Listeria monocytogenes (/125g)	Not Detected	Salmonella (/125g)	Not Detected
Standard Plate Count (cfu/g)	≤ 1000	Coagulase Positive Staph (/g)	Absent
Yeasts & Moulds (cfu/g)	≤ 10		

## TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Uniform light gold	Extraneous Matter (/40g)	Class 1
Flavour & Odour	Clean and buttery		

## TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	3700	Carbohydrate (g)	0.0
Protein (g)	0.1	Sugars (g)	0.0
Fat, total (g)	99.92	Sodium (mg)	≤ 1.0
Fat, saturated (g)	67.7		

