

## DESCRIPTION

Anhydrous Milkfat (Premium Grade) from Fonterra 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.

## FEATURES

- 99.9% pure milkfat made from 100% pure cream
- Imparts good dairy flavour to product
- Anhydrous Milkfat-(Premium Grade) is full of natural goodness – it contains no additives
- Is produced in a sophisticated processing plant to ensure product consistency
- Excellent shelf life in high quality packaging

## SUGGESTED USES

- Food Ingredient
- Frying, grilling, roasting
- Sauces
- Recombined dairy products
- Ice cream
- Processed cheese
- Confectionery
- Bakery applications

## CERTIFICATION

- Halal
- Kosher

## ORIGIN

- Product of New Zealand

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)

Pasteurised **Cream** 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) - Premium Grade 210 kg GDT Specification - Fonterra New Zealand

### 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: 0.257m<sup>3</sup>



### 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 24 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**

(per 100g of product)

Energy	3700 kJ
<i>Calories</i>	884 kcal
Protein	<0.01 g
Fat	99.9 g
<i>Saturated fatty acids</i>	66.2 g
<i>Monounsaturated fatty acids</i>	20.2 g
<i>Polyunsaturated fatty acids</i>	1.3 g
<i>Trans<sup>1</sup> fatty acids<sup>2</sup></i>	4.7 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	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

**TYPICAL PHYSICAL PROPERTIES**

Melting Point (Mettler)	31 - 36°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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**VITAMIN ANALYSIS**
**TYPICAL**  
(per 100g of product)

Vitamin C	<0.1 mg
Vitamin E	3.8 mg
Total Vitamin A (retinol)	1.0 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.

**DENSITY (TYPICAL SEASONAL RANGE)**
**kg/dm<sup>3</sup>**

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	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Milk fat	% m/m	99.9	99.8		Fonterra
Free Fatty Acids (as % Oleic Acid)	%m/m	0.2		0.3	AOCS Ca 5a 40
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Peroxide Value	meq O <sub>2</sub> /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1,000	ISO 4833-1
Coliforms	/g	<1	10	ISO 11866-1
Coagulase positive Staphylococci	/g	<1	10	ISO 6888-3
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1
Listeria	/125g	Not Detected	Not Detected	AOAC 051603/ISO 11290-1
Salmonella	/750g	Not Detected	Not Detected	AOAC 061504/ISO 6579
Yeast and Mould	cfu/g	<1	10	ISO 6611

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/50g	Pass	Pass		Fonterra
Clarity	Score			Absent	Fonterra

SENSORY	UNITS	TYPICAL	MIN	MAX	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), Premium Grade**

GDT Specification - Fonterra New Zealand

DATE: 06 April 2020

**UNRESTRICTED**

## Fonterra will only Ship Anhydrous Milkfat (AMF) Premium Grade, GDT Specification – Fonterra New Zealand 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

Algeria	**El Salvador	Libya	Pakistan	Tonga
American Samoa	Equatorial Guinea	Madagascar	Palau	Togo
Armenia	European Union	Malawi	**Panama	Trinidad & Tobago
Australia	Ethiopia	Malaysia	Papua New Guinea	Turkey
Azerbaijan	Fiji	Mali	**Peru	Tunisia
Bahrain	Gabon	Marshall Islands	Philippines	Tuvalu
Bangladesh	Gambia	Mauritania	Qatar	Uganda
Botswana	Georgia	Mauritius	Republic of the Congo	Ukraine
Burkina Faso	Ghana	Mexico	Rwanda	United Arab Emirates
Burundi	Guam	Micronesia	Sao Tome & Principe	United States
Cameroon	**Guatemala	Moldavia	Saudi Arabia	Vanuatu
Canada	Guinea	Mongolia	Senegal	Vietnam
Central African Republic	Guinea Bissau	Mozambique	Singapore	Wallis and Futuna
Chad	**Honduras	Morocco	Sierra Leone	Western Samoa
Chile	Hong Kong	Myanmar	Solomon Islands	Yemen
China	India	Namibia	Somalia	Zambia
Colombia	Indonesia	New Caledonia	South Africa	Zimbabwe
Comoros	Iraq	New Zealand	Sudan	
**Costa Rica	Jamaica	**Nicaragua	Suriname	
Cote d'Ivoire	Japan	Niger	Swaziland	
Democratic Republic of Congo	Kenya	Nigeria	Switzerland	
Djibouti	Kuwait	Niue	Syria	
Dominica	Lebanon	Norfolk Island	Taiwan R.O.C.	
Dominican Republic	Lesotho	Northern Marianas	Tanzania	
Egypt	Liberia	Oman	**Thailand	

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 730