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Anhydrous Milk Fat (AMF)
Review Date: 06/24/2025
Revision Date: 06/24/2025
Version: 8.00
Confidential

PRODUCT SPECIFICATION

Anhydrous Milk Fat (AMF)

Anhydrous Milk Fat (AMF) is made from utilizing the pasteurized fresh cream produced from cold-bowl separation of our fresh raw milk. AMF may also be made by purchasing Grade A Cream. The AMF process removes 99.8% of all water and non-fat solids. AMF is a very rich product that is microbiologically stable due to extremely low water activity. It is 99.8% pure butterfat which is packaged in totes and/or bag-in-a-box using a nitrogen gas flush. All product contact material, which includes inner packaging are food grade and meet regulatory and food safety standards.

INGREDIENTS: Grade A Pasteurized Cream

Country of Manufacture: United States of America

Shelf life: 18 months

PHYSICAL/CHEMICAL

	MINIMUM	MAXIMUM	UNITS
Milkfat	99.8		%m/m
Moisture	-	0.1	%m/m
Peroxide Value	-	0.3	%MeqO2/kg of fat
Free Fatty Acids as Oleic Acid	-	0.3	%
Foreign matter	-	Not Detected	/50g

MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS
Aerobic Plate Count	-	≤2500	cfu/g
Yeast & Mold	-	<50	cfu/g
Enterobacteriaceae	-	<10	cfu/g
Coagulase-Positive Staphylococci	-	<10	cfu/g
Salmonella	-	Absent	/375g
Listeria spp.	-	Negative	/25g

SENSORY

Flavor	Sweet, butter like
Odor	Neutral, slight butter smell
Color	Uniform, light yellow

INGREDIENTS: GRADE A PASTEURIZED CREAM

PACKAGING

Product is nitrogen flushed and packaged in 275 gallon (960 liters) bags in heated totes and/or 25kg. bag in a box product.

STORAGE AND HANDLING

Product can be transported and stored without refrigeration. Shelf life however is dependent on storage temperature, to ensure longevity and quality of the product it is recommended that the product be stored in a cool, dry area, away from direct sunlight. Storage should be at 25c° or less. If seal remains intact and all storage conditions are met the product has a shelf life of 18 months.