

ANHYDROUS MILKFAT (AMF) - Premium Grade 210 kg
GDT Specification - Fonterra New Zealand
PSB.0730
VERSION: 02.0823
UNRESTRICTED

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


NUTRITIONAL INFORMATION
TYPICAL
 (per 100 g 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**

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

This dairy ingredient contains the milk of New Zealand cows that graze outdoors on the grass of open pastures, as nature intended.

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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 Packaging Dimension: 0.257 m³

**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
placeHandle
with
care**TRUSTED QUALITY**

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.

COMPLIANCE:

- Compliance to Codex STAN 280-1973

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 and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

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NUTRITIONAL ANALYSIS
TYPICAL
(per 100 g product)

Energy	3700 kJ
Calories	884 kcal
Protein	<0.01 g
Milkfat	99.9 g
Saturated fatty acids	64.8 g
Monounsaturated fatty acids	21.1 g
Polyunsaturated fatty acids	1.8 g
Trans ¹ fatty acids ²	4.1 g
Cholesterol	240 mg
Total Carbohydrate	<0.01 g
Lactose	<0.01 g
Dietary Fibre	0 g
¹ Methylene interrupted trans	
² Refer to individual country regulations for Trans fatty acid labelling requirements	

MINERAL ANALYSIS
TYPICAL
(per 100 g product)

Calcium	<0.1 mg
Copper	<0.005 mg
Iron	<0.02 mg
Potassium	<0.1 mg
Sodium	<0.1 mg

DENSITY (TYPICAL SEASONAL RANGE)
kg/dm³
TEMPERATURE

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

VITAMIN ANALYSIS
TYPICAL
(per 100 g product)

Total Vitamin A (retinol)	1.0 mg
Vitamin C	<0.1 mg
Vitamin D	<0.2 µg
Vitamin E	3.8 mg

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

Refer to bulletin "TB.202 AMF - Solid fat content and melting point" for typical solid fat content information.

Refer to bulletin "NB.062 Fatty acid composition of milkfat" for typical fatty acid composition information.

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.

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

MICROBIOLOGICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100		1000	ISO 4833 MOD
Coagulase Positive Staphylococci	cfu/g	<1		10	ISO 6888-1 MOD
Coliforms	/g	<1		10	ISO 11866-1 MOD
Escherichia coli	/g	Not Detected		Not Detected	ISO 11866-1 MOD
Listeria	/125 g	Not Detected		Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/750 g	Not Detected		Not Detected	GeneUp-Biomerieux/ISO 6579
Yeast and Moulds	cfu/g	<1		10	ISO 6611 MOD

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

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

ANHYDROUS MILKFAT (AMF), Premium Grade

GDT Specification - Fonterra New Zealand

DATE: 13 January 2026

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Fonterra will only Ship Anhydrous Milkfat (AMF) Premium Grade, GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market 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 Market

Algeria	Jordan	Singapore
Armenia	Kuwait	Solomon Islands
Australia	Libya	South Africa
Azerbaijan	Malaysia	Taiwan
Bahrain	Mauritius	**Thailand
Bangladesh	Mexico	Tonga
Cameroon	Micronesia	Trinidad & Tobago
Canada	Mongolia	United Arab Emirates
China	Morocco	United States
Chile	Myanmar	Vanuatu
Cote D'Ivoire	New Caledonia	Vietnam
Dominican Republic	New Zealand	Western Samoa
Egypt	**Nicaragua	
**El Salvador	Nigeria	
European Union	Northern Marianas	
Fiji	Oman	
Georgia	Pakistan	
Ghana	Palau	
Guam	**Panama	
**Guatemala	Papua New Guinea	
Hong Kong	**Peru	
India	Philippines	
Indonesia	Qatar	
Jamaica	Saudi Arabia	
Japan	Senegal	

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