

DESCRIPTION

Anhydrous Milkfat (regular grade) from Fonterra gives a natural dairy flavour and creaminess to finished products and is the perfect high quality fat ingredient. Anhydrous Milkfat (regular grade) is pure milkfat, derived exclusively from milk and/or product obtained from milk (may include mixtures of cream, butter or whey cream). It has excellent natural keeping qualities. Anhydrous Milkfat (regular grade) is virtually free of moisture and contains no chemical additives, preservatives, flavours, foreign fats or other impurities.

FEATURES

- 99.9% pure milkfat
- Imparts good dairy flavour to product
- Anhydrous Milkfat-(regular grade) is full of natural goodness – it contains no additives
- Is produced in a sophisticated processing plant to ensure product consistency
- Good shelf life in high quality packaging

SUGGESTED USES

- Frying, grilling, roasting
- Sauces
- Recombined dairy products
- Ice cream
- Processed cheese
- Confectionery

CERTIFICATION

- Halal

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

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: 0.257m³



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 12 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>Trans¹ fatty acids²</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	<0.1 mg
Iron	<0.02 mg
Potassium	<0.1 mg
Sodium	<0.1 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/dm³

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 ₂ /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
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

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