

ANHYDROUS MILK FAT

PRODUCT GROUP: **ANHYDROUS MILK FAT** PRODUCT ITEM CODE: **AMF**

Open Country Anhydrous Milk Fat is a high quality pure butterfat derived from top quality cream. Manufactured at an accredited processing facility, it has a clean and buttery flavour, and is free from preservatives and additives. It is a high quality ingredient used in a wide variety of applications.

Applications:

Anhydrous Milk Fat is extensively used as a food ingredient in bakery, confectionery, ice cream applications, and for recombination with skimmed milk powder to produce liquid milk and other milk products.

Suggested Uses Include:

An ingredient for use in bakery, confectionery and ice cream manufacture.

Microbiological Analysis:

Coliforms	<100	cfu/g
E. coli	Not Detected	/g
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/125g
Listeria	Not Detected	/125g

Ingredients:

Cow's milk (pasteurised during AMF manufacture).

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	99.8 % m/m Min
Moisture:	0.1 % m/m Max
Free Fatty Acids as Oleic acid:	0.3 % m/m Max
Peroxide Value:	0.3 % Meq O ₂ /kg Fat Max
Foreign Matter:	Absent/100g
Colour:	Uniform light golden
Flavour:	Clean and buttery

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

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Packaging Information:*

Packed into an Open Country branded, nitrogen flushed, round closed-head steel drum. The drums are packed onto a wooden pallet.

Pack Size:	210 kg
Dimensions:	975mm H x 590mm diameter
Gross Weight:	226.8 kg
Drums per pallet:	4
Container Load:	(20ft) 80 drums – 16.8 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

Labels applied to the drums are coded with product name, factory registration number, lot number (line, cypher), unit number, and date of manufacture (DD MMM YYYY).



Storage Instructions and Shelf Life:

This product is stored in a cool dry area away from direct sunlight in order to maintain its functional properties. While the drum is intact and the product kept under these conditions it has a shelf life of 364 days from date of manufacture.

Allergen Status:

Contains Milk and Milk Products.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	3,700
Protein (g)	0.1
Fat - total (g)	99.9
- saturated (g)	66.9
Carbohydrate (g)	0.0
- sugars (g)	0.0
Sodium (mg)	0.0

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