



ANHYDROUS MILK FAT (AMF) SPECIFICATIONS

DESCRIPTION:

Anhydrous Milk Fat is 99.85% pure milk fat made from fresh cream. Nonfat solids and water are removed for physical process for to give a natural dairy and creaminess to finished products and is the perfect high quality fat ingredient.

SENSORY PARAMETERS

Color	Uniform light Golden.
Favor and Aroma	Bland, uncultured, unsalted, free from foreign or rancid flavor.
Body and Texture	Smooth and waxy texture. Melting point oscillates between 62 and 104 °F.

PHYSICO-CHEMICAL PARAMETERS	SPECIFICATION	REJECTION CRITERIA
Fat %	99.85 min.	-
Moisture %	0.15 max.*	-
Free fatty acids	0.3 max.*	-
Peroxide index	0.2 max.	> 0.2
Lead content mg/kg**	0.10 max.	> 0.10
Iron content mg/kg**	0.2 max.	> 0.2
Copper content mg/kg**	0.05 max.	> 0.05
Antioxidants and preservatives	Absence.	Presence

MICROBIOLOGICAL PARAMETERS	SPECIFICATION	REJECTION CRITERIA
Standard Plate Count CFU/g	1,000 max.*	> 1,000
Total Coliform Count CFU/g	< 10*	> 10
Yeast and Mold CFU/g	< 10*	> 10
<i>Staphylococcus aureus</i> CFU/g	No detected	Detected
<i>E. coli</i> CFU/g	No detected	Detected
Enterobacter CFU/g	< 5*	> 5
Salmonella 375g (15x25)	Absence	Presence
<i>L. monocytogenes</i> 125g (5x25)	Absence	Presence

* Values outside these parameters cause deviations in the quality of the final product.

** Analysis performed on finished product once a year in an external laboratory

ELABORATED	APPROVED	DATE	EDITION	CODE
IBT. David R. Carrillo M.	Lic. Paulina López Negrete	January 29, 2024	4rd	PLPL-013



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PRODUCT LIFE:

Storage and handling. Its recommended that product is stored at temperatura below 77°F, relative humidity below 65% and in an odor free enviroment. Shelf life of 18 months in these conditions.

Packaging and Lotified. Steel drums 190 Kg have FDA Food Coating Features, close head with 2 bung holes (2" and 3/4") sealed with nitrogen and 900kg cardboard bin enclosing an internal plastic laminate PE bag with oxygen barrier. Unit has an integral heating element, enabling AMF to be melted prior to use.

CERTIFICATIONS:

SQF NSF / KOSHER UO. / HALAL IFANCA. / HACCP EQA.

ALLERGENS:

Contains milk and dairy products.

QUALITY ASSUREMENT:

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensor and microbial parameters using internationally recognized procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each drum is identified, enabling trace back.

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