

ANHYDROUS MILKFAT (AMF)

Premium Grade



Chemical

	Units	Min	Max
Moisture (Karl Fischer)	% m/m		0.10
Milk fat	% m/m	99.80	
Free Fatty Acids as Oleic Acid	%m/m		0.30
Peroxide	mEq O ₂ /kg		0.30

Microbiological

	Units	Min	Max
Aerobic Plate Count	cfu/g		1,000
Coagulase Positive Staphylococci	/0.1g		Not Detected
Coliforms	/0.1g		Not Detected
Escherichia coli	/0.1g		Not Detected
Yeast & Mould	cfu/g		10
Salmonella	/750g		Not Detected
Listeria	/125g		Not Detected

Physical

	Units	Min	Max
Clarity (curd)	Score		Absent
Foreign Matter	/50g		Absent

Sensory

	Units	Min	Max
Flavour and odour	Score	Typical	

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.