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Anhydrous Milk Fat (AMF) .

Anhydrous milk fat is the product obtained from prime quality raw materials (milk, cream or butter) to which raw materials no neutralizing substances have been added. Anhydrous milk fat products are manufactured in three common and distinct varieties:

1. Anhydrous Milk Fat: Must contain at least 99.8 percent milk fat and be made from fresh cream or butter; no additives (for neutralization of free fatty acids) are permitted.
2. Anhydrous Butteroil: Must contain at least 99.8 percent milk fat but can be made from cream or butter of different ages; use of alkali (an additive) to neutralize free fatty acids is permitted.
3. Butteroil: Must contain at least 99.3 percent milk fat; raw material and processing specifications are the same as for Anhydrous Butteroil.

Physical & Chemical Specifications:

	<u>AMF</u>	<u>ABO</u>	<u>BO</u>
Fat	99.8% min	9.8% min	99.3% min
Moisture	0.1% max	0.1% max	0.5% max
Free Fatty Acids	0.3% min	0.3% min	0.3% min
Cooper	0.05 p.p.m. max	0.05 p.p.m.max	0.05 p.p.m. max
Iron	0.2 p.p.m. max	0.2 p.p.m. max	0.2 p.p.m. max
Peroxide Value	0.2 max	0.2 max	0.8 max
Coliforms	Absent in 1g	Absent in 1g	Absent in 1g
Taste and other Odours	Clean, Bland	No pronounced, unclean or objectionable taste and odour.	
Neutralizing Substances	Absent	Absent	Absent

Packaging:

25 Kg cartons or 190 Kg steel drums.

Shelf life:

25 kg cartons 12 months frozen or 6 months refrigerated.

190 kg drums 12 months.