

Goat Anhydrous Milk Fat



THE MILKY WHEY, Inc.

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DESCRIPTION

Pure Butter Anhydrous Milk Fat produced from Goat Cream / Goat Butter by means of centrifugation.

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Fat	99.8% Min
Moisture	0.2% Max
Free Fatty Acids	0.4%Max
Peroxide	0.6 Max (meq O2/kg fat)

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	GUIDELINE
Standard Plate Count	< 100 cfu/g
Coliform	< 10/g
Yeast & Mold	< 10 cfu/g
Staphylococcus	Negative
Salmonella	Negative (25 g)
Listeria	Negative (25 g)

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

100% Goat Milk

STORAGE:

Product should be stored between 68° and 86° F and relative humidity below 65%.

SHELF LIFE:

Ambient Shelf Life: recommended to use within 24 months of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

20 kg Tin

The information provided and the recommendations made herein are based upon our research and are believed to be accurate but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business

specification

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