

Anhydrous Milkfat



THE MILKY WHEY, Inc.

116 Glacier Drive,
Suite 201
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DESCRIPTION:

Anhydrous Milkfat (AMF) is the pure fat separated from fresh cow's milk.

COMPOSITION

ATTRIBUTE	TYPICAL ANALYSIS
Total Fat	≥ 99.79%
Moisture	≤ 0.1%
Free Fatty Acid (as Oleic)	≤ 0.3%

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL ANALYSIS
Standard Plate Count	< 1,000 CFG/g
Coliform	< 10 CFU/g
Yeast	< 20 CFU/g
Mold	< 20 CFU/g
Salmonella	Negative / 250g

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

INGREDIENTS:

Milk Fat

STORAGE:

Store under refrigerated or frozen conditions to maximize shelf life.

SHELF LIFE:

Refrigerated Shelf Life (<45°F): nine months;

Ambient Shelf Life (45-62°F): one month;

Must not be stored adjacent to products with odors (fish, chemicals, etc.)

ALLERGEN:

Contains Milk

PACKAGING:

Boxes, Drums, Totes.

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

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specification