



Anhydrous Milk Fat - AMF

WESTPRO Anhydrous Milk Fat is manufactured using fresh pasteurised cream.

PHYSICAL ANALYSIS

	Typical	Specification
Moisture	0.06 %	<0.1 %
Fat	99.94 %	>99.9 %
Free Fatty Acids	0.1 %	<0.2 %
Colour	Yellow	
Flavour	Clean/bland	
Foreign Matter		Not Detected

MICROBIAL ANALYSIS

	Typical	Specification
Aerobic Plate Count	<100	<1,000
Coag Pos Staph	Not Detected	Not Detected
Coliforms	Not Detected	Not Detected
E coli	Not Detected	Not Detected
Listeria (25 g)	Not Detected	Not Detected
Salmonella (750 g)	Not Detected	Not Detected
Yeast and Moulds	<1	<10

NUTRITIONAL INFORMATION

	Per serving [5 g]	Per 100 g
Energy	184.9 kJ	3697.8 kJ
Protein	0 g	0 g
Fat	5.0 g	99.9 g
Saturated	3.5 g	69.96 g
Carbohydrate	0 g	0 g

APPLICATIONS

Suitable applications include confectionary, bakery, recombined milks and oil blends and spreads.

PRODUCT CHARACTERISTICS

Excellent source of milkfat
Provides flavour intensity to end products

SUGGESTED LABELLING

Anhydrous Milk Fat (AMF)
Allergens: contains cream and dairy products.

HALAL & KOSHER CERTIFICATION

WESTPRO™ Anhydrous Milk Fat is manufactured to Halal and Kosher standards and under Halal and Kosher conditions.

REGULATORY INFORMATION

Westland Milk Products certifies this product is manufactured using cream sourced entirely from New Zealand dairy cows and contains no preservatives, antioxidants or food additives. It is also free of rBST, which is not licensed for use in dairy cows by the New Zealand Food Safety Authority. The product contains no genetically modified organisms, plant or animal products.

PACKAGING AND STORAGE

The standard export pack is either a 210 kg drum or 1000 kg pod. Packages are labelled with unit number and manufacturing dates. The product should be kept in a cool, dry, well ventilated, odour free area with temperatures not exceeding 25 °C and relative humidity below 65 %. Product should not be in direct contact with floors or walls. Product has a shelf life of 24 months when stored under these conditions.

QUALITY ASSURANCE

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, sensory and microbial parameters using internationally recognised procedures in an ISO 17025 certified laboratory. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back. Manufacturing premises operate under a Risk Management Programme approved by NZ Food Safety Authority. This programme incorporates an HACCP programme and certification to ISO 22000 and 14001.

 **Westland Milk Products**
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MILK THAT
MAKES US.

Hokitika Christchurch

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