

Anhydrous Milkfat (AMF)

Production Definition

Anhydrous Milkfat or Butteroil is manufactured from pasteurized cream or butter by removing water and solids nonfat. The flavor characteristics are comparable to that of USDA Grade AA or USDA Grade A Butter.

Typical Compositional Range¹

Percentage

Fat²>= 99.8
Moisture².....<=0.1
Peroxide value..... <=0.1 meq/kg
Free Fatty Acid..... <=0.3 as oleic

Microbiological Analysis

Standard Plate Count² < 5,000/g
Coliform² < 10/g
Yeast.... <20/g
Mold <20/g

Other Characteristics

Body..... Semi soft at room temperature
Color² Light yellow to golden
Flavor² Clean buttery

Ingredient Statement

“Anhydrous Milkfat” or Butteroil”

Production Applications and Functionality

Baked goods, Prepared foods and Confectionary products

Storage & Shipping

Butteroil should be kept in poly-lined cartons under refrigerated (32°F to 38°F; 0°C to 3°C) conditions for up to 6 months or frozen (-10°F to -20°F; -23°C to -29°C) for up to one (1) year.

Packaging

Packaged in 25KG (55.115 lb.) or 68 lb blocks, 220 & 275 gallon totes and tankers.

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.