

ANHYDROUS MILKFAT (AMF) - Premium Grade SpaceKraft

GDT Specification - Fonterra New Zealand

PSNB.2213

VERSION: 01.0924

UNRESTRICTED

Anhydrous Milkfat (Premium Grade) from Fonterra gives a natural dairy flavour and creaminess to finished products and is the perfect high quality fat ingredient. Anhydrous Milkfat (Premium Grade) is pure milkfat, produced only from fresh cream. It has excellent natural keeping qualities. Anhydrous Milkfat (Premium Grade) is virtually free of moisture and contains no chemical additives, preservatives, flavours, foreign fats or other impurities.

FEATURES

- 99.9% pure milkfat made from 100% pure cream
- Imparts good dairy flavour to product
- Anhydrous Milkfat (GDT Premium Grade) is full of natural goodness – it contains no additives
- Is produced in a sophisticated processing plant to ensure product consistency
- Excellent shelf life in high quality packaging

SUGGESTED USES

- Food Ingredient
- Frying, grilling, roasting
- Sauces
- Recombined dairy products
- Ice cream
- Processed cheese
- Confectionery
- Bakery applications

CERTIFICATION

- Halal
- Kosher

ORIGIN

- Product of New Zealand


NUTRITIONAL INFORMATION
TYPICAL

(per 100 g product)

Energy (kJ)	3700
Milkfat (g)	99.9
Protein (g)	<0.01
Carbohydrate (g)	<0.01
Moisture (g)	<0.1
Ash (g)	<0.01

INGREDIENTS (ALLERGENS IN BOLD)

 Pasteurised cream from cow's **milk**

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

PACKAGING

A 1000kg fibreboard bin enclosing an internal plastic laminate polyethylene bag with an oxygen barrier. This unit has an integral heating element (230V AC or 110V AC), enabling the milkfat to be melted prior to use. 230V heating elements are ETL certified and 110V elements are UL certified to ensure electrical safety standards are upheld.

- Net Weight: 1000 kg
- Gross Weight: 1070 kg
- Typical Packaging Dimension: 1.145 m x 1.145 m x 1.133 m
- Volume: 1.49 m³



STORAGE AND HANDLING

Anhydrous Milkfat may be transported and stored without refrigeration. However, the storage life will depend on the storage temperature. To maintain quality, it is recommended the product is stored in a cool dry area away from direct sunlight. Provided the seal is unbroken and the above storage conditions are followed, the milkfat will be suitable as a dairy ingredient for 18 months from the date of manufacture.

Warning: it is not recommended that product in bulk bins/IBCs is held frozen - the bottom discharge port membrane may become brittle and rupture.



Store in a
cool, dry
place



Handle
with
care

TRUSTED QUALITY

COMPLIANCE:

- Compliance to Codex STAN 280-1973

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

NUTRITIONAL ANALYSIS
TYPICAL

(per 100 g product)

Energy	3700 kJ
<i>Calories</i>	884 kcal
Protein	<0.01 g
Milkfat	99.9 g
Fat	99.9 g
<i>Saturated fatty acids</i>	64.8 g
<i>Monounsaturated fatty acids</i>	21.1 g
<i>Polyunsaturated fatty acids</i>	1.8 g
<i>Trans¹ fatty acids²</i>	4.1 g
Cholesterol	240 mg
Total Carbohydrate	<0.01 g
<i>Lactose</i>	<0.01 g
Dietary Fibre	0 g
Ash	<0.01 g

¹Methylene interrupted trans

²Refer to individual country regulations for Trans fatty acid labelling requirements

MINERAL ANALYSIS
TYPICAL

(per 100g product)

Calcium	<1	mg
Copper	<0.005	mg
Iron	<0.02	mg
Potassium	<1	mg
Sodium	<1	mg

TYPICAL PHYSICAL PROPERTIES

Melting Point ¹	31–36 °C
Solubility of water in AMF (40 °C)	0.20%
Specific Heat at 40 °C	2.1 kJ/kg
Viscosity at 40 °C	31 mPa.s
Viscosity at 50 °C	22 mPa.s

¹ Melting Point is assessed using the Mettler Drop Point Test

VITAMIN ANALYSIS
TYPICAL

(per 100 g product)

Total Vitamin A (retinol)	1.0	mg
Vitamin C	<0.1	mg
Vitamin D	<0.2	µg
Vitamin E	3.8	mg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.



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PRODUCT BULLETIN

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TYPICAL DENSITY

TEMPERATURE	kg/dm ³
10 °C	0.935—0.956
20 °C	0.922—0.942
30 °C	0.909—0.925
40 °C	0.900—0.912
50 °C	0.893—0.902
60 °C	0.888—0.893
70 °C	0.885—0.888

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Ingredients by 
Dairy for life

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Free Fatty Acids (as % Oleic Acid)	% m/m	0.2		0.3	AOCS Ca 5a 40
Milkfat	% m/m	99.9	99.8		Calculation
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Peroxide Value	meq O ₂ /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1000	ISO 4833 MOD
Coliforms	/g	<1	10	ISO 11866-1 MOD
Coagulase Positive Staphylococci	cfu/g	<1	10	ISO 6888-1 MOD
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1 MOD
Listeria	/125 g	Not Detected	Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/750 g	Not Detected	Not Detected	GeneUp-Biomerieux/ISO 6579
Yeasts and Moulds	cfu/g	<1	10	ISO 6611 MOD

PHYSICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Clarity	Score		Absent	Fonterra
Foreign Matter	/50 g	Pass	Pass	Fonterra

SENSORY	UNITS	TYPICAL	MIN	REFERENCE METHOD
Flavour and odour		Typical	Typical	Sensory Analysis

OTHER

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

ANHYDROUS MILKFAT (AMF), Premium Spacecraft

GDT Specification - Fonterra New Zealand

DATE: 25 November 2024

UNRESTRICTED**Fonterra will only ship Anhydrous Milkfat (AMF), Premium Spacecraft, GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:**

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

Destination Market

Australia	Oman
Azerbaijan	Philippines
Bahrain	Qatar
Cameroon	Saudi Arabia
Canada	Senegal
European Union	Singapore
Ghana	Syria
Indonesia	United Arab Emirates
Japan	United States
Jordan	Uruguay
Kuwait	Vietnam
Libya	
Malaysia	
Mauritius	
Mexico	
New Zealand	
New Zealand	

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 2213