



Specifications

ANHYDROUS MILK FAT

Manufactured by: LONEG S.A. DE C.V.
Carretera Gómez Palacio-Gregorio A. García
KM. 115 Ejido El Castillo, Gómez Palacio, Dgo México.
C.P. 35141 | Tel. 01 (871) 180 0038
contact@loneg.com.mx

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DESCRIPTION

Anhydrous Milk Fat (AMF) is 99.9% pure milk fat made from fresh cream. Nonfat solids and water are removing for physical process for to give a natural dairy and creaminess to finished products and is the perfect high quality fat ingredients.

ALLERGENS

Contains milk and dairy products.

SENSORY

Color	Uniform light golden.
Flavor and Aroma	Bland, uncultured, unsalted, free from foreign or rancid flavor.
Body and Texture	Product is solid at 70°F or less, should be completely melted at 105°F. Smooth and waxy texture.

COMPOSITION

Fat%	99.85 min.
Moisture %	0.15 máx.
Free fatty acids	0.3 máx.
Peroxide index	0.2 máx.
*Lead content ppm	0.10 máx
*Iron content ppm	0.2 máx.
*Copper content ppm	0.05 máx
Antioxidant and preservatives	Absence

MICROBIOLOGY

Standard Plate Count Cfu/g	1,000 máx.
Coliform Cfu/g	≤ 10
Yeast and mold Cfu/g	≤ 10
Staphylococcus aureus Cfu/g	No detected
Enterobacter Cfu/g	≤ 5
E. Coli /g	< 10
*Salmonella /375g	No detected
*Listeria /25g	No detected

* Analyzes performed once a year
in an external accredited laboratory.

Storage and Handling	It is recommended that product is stored at temperatures below 42°F, relative humidity below 65% and in an odor free environment. Shelf life of 18 months in these conditions.
Packaging	Steel drums 190 Kg have FDA Food Coating Features, close head with 2 bung holes. (2" and 3/4") sealed with nitrogen and in totes 900 kg food grade.

COMPLIANCE

Certificate	HALAL
Certificate	KOSHER OU
Certificate	HACCP EQA.
Certificate	SQF 8.0 NSF.

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, sensor, and microbial parameters using internationally recognized procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each drum is identified, enabling trace back.