

VITUSA CORP.

110 Charlotte Place, Englewood Cliffs, NJ 07632

Tel: (201) 569-0800 · Fax: (201) 569-0849 · E-mail: email@vitusa.com

BUTTEROIL (AMF)

Anhydrous Milk Fat (AMF) is produced from the cream of fresh cow's milk and is a high quality, pure butterfat that does not contain any additives or coloring agents.

APPLICATIONS

- In bakery, chocolate and confectionery products
- In ice-cream, beverages, soups and sauces
- For recombination with skimmed milk powder

COMPOSITION

Butterfat	99.80% min.	Energy	3,755 kj/100g
Moisture	0.10% max.	Iodine Value	27 – 38
Peroxide Value	0.20% max.	Cu	0.05 ppm max.
Acidity (as oleic acid)	0.30% max.	F	0.2 ppm max.

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 50,000/g
Salmonella	negative in 25 g
Coliform	negative in 1 g
E. Coli	negative in 1 g
Yeast & Mold	100/g max.

PHYSICAL PROPERTIES

Appearance/Color	Slightly yellowish
Taste and Smell	Clean & characteristic with no off flavors
Structure	At <20°C, homogeneous, solid, slightly grainy At >37°C, clear, liquid oil
Melting Point	29 - 34°C

SHELF LIFE & STORAGE

In drums/tins	Max. temp. +10°C for storage up to 24 months
In cartons	Keep frozen at max. temp. minus 15°C to minus 20°C for max. 12 months storage

PACKING Steel drums 200 kg – 210 kg, tins of various sizes, cartons of 25 kg



Vitusa Corp.