



The **TATUA** Co-operative Dairy Company Limited
 State Highway 26, Tātuanui, Private Bag 800, Morrinsville 3340, New Zealand
 p: +64 7 889 3999 / f: +64 7 889 6492 / www.tatua.com

Anhydrous Milk Fat (AMF)

Product Description: Anhydrous Milk Fat

Customer Spec ID: AMF-C01-11

TEST PARAMETERS	TEST METHOD	UNITS	SPECIFICATION	
			MIN	MAX
Chemical Analysis				
Moisture	Karl Fischer, IDF 23A:1988 (modified)	%		0.10
Fat	Calculation	%	99.90	
Free Fatty Acid	AOCS Ca 5a-40 (Modified)	%		0.2
Peroxide Value	IDF74A (1991)	meq of O ₂ / kg max		0.2
Copper	In House method. Acid extraction, Digestion, ICP-OES	mg / kg		0.05
Sensory				
Flavour and Odour	Dairy Industry standard method			Typical
Appearance and Colour	Dairy Industry standard method			Typical
Physical				
Extraneous Matter	ADMI bulletin 916, 1990			ND
Microbiological				
Aerobic Plate Count	30°C, Dairy	cfu/g		900
Coliforms	Detection LST-MUG	/g		ND
E. coli	Detection LST-MUG	/g		ND
Yeasts & Moulds	Count	cfu/g		<10
Coag. Pos. Staph.	Detection	cfu/g		ND
Salmonella	Detection FDA	/25g		ABS
Listeria	Detection FDA	/25g		ABS

Packaging:

Anhydrous milk fat is packed into 210kg net steel drums or 1,000kg bulk packs.

Certifications:

This product is certified as Kosher and Halal.

Quality Assurance:

Tatua is the operator of a registered Risk Management Programme based on the application of internationally recognised HACCP and GMP principles. Tatua's quality management systems conform to ISO 9001 and FSSC 22000, and the manufacturing environment is subject to regular monitoring and control.