

## Descripción del Producto

Aceite de manteca **Conaprole** (Butter oil) es obtenido a partir de crema de leche precalentada o manteca fundida, que es concentrada por centrifugación con acción combinada de temperatura y vacío, hasta obtener un producto con tenor de materia grasa mínimo de 99,8%. Finalmente se envasa en tambores metálicos.

### Características del Producto

- Aspecto: Color amarillo a marrón claro. Sólido a temperatura ambiente (25°C), con aspecto no liso. Superando el rango de fusión el material es líquido, con aspecto liso y brillante.
- Sabor y olor: Característico, grasoso, libre de sabores rancios u oxidados.

### Aplicaciones

Amplia variedad de aplicaciones como ingrediente en quesos procesados, productos lácteos, salsas y panificados.

Muy utilizado en industrias y servicios gastronómicos para freír y rostizar.

### Presentación

Tambores de 200 litros de capacidad, fabricados con chapa de hierro y revestidos interiormente por un barniz sanitario. Se declara peso neto del producto.

### Ingredientes

Crema de leche pasteurizada o manteca.

### Alérgenos

Contiene leche. No contiene trigo, crustáceos, huevos, pescados, maní, soja, frutos secos (nueces en todas sus variedades, almendras, avellanas, pistachos, otros), apio, mostaza, semillas (algodón, amapola, sésamo, girasol) ni productos derivados de los mismos.

No se detecta dióxido de sulfuro y sulfitos en una concentración mayor a 10 ppm expresado como SO<sub>2</sub>. No contiene gluten.

### Aseguramiento de la Calidad

Planta certificada en Gestión de Calidad según Norma ISO 9001:2008 y BPM/HACCP según requisitos del Protocolo Recommended International Code of Practice General Principles of Food Hygiene Codex Alimentarius CAC/RCP 1-1969 Rev.4 (2003) y Anexo HACCP.

Proceso certificado en FSSC 22000:2010 (Food Safety System Certification), esquema de certificación que comprende a las Normas ISO 22000:2005 e ISO/TS 22002-1:2009.

Certificación Halal MUI y Kosher.

### Almacenamiento y Manipulación

Conservar en ambiente fresco, a temperatura de hasta 25°C o incluso refrigerado, en envase cerrado.

De mantenerse el producto en las condiciones prescriptas de almacenamiento, su vida útil es de al menos 12 meses a partir de la fecha de su elaboración. En caso de almacenamiento a temperaturas superiores, la vida útil podrá verse afectada. Luego de abierto el envase, el material deberá ser utilizado de forma inmediata.

### Información Nutricional

	Por 100 g
Valor Energético	900 kcal = 3767 kJ
Grasas Totales	100 g
Grasas Saturadas	61 g
Grasas Trans	5,6 g

No aporta cantidades significativas de carbohidratos, proteínas, fibra alimentaria ni sodio.

## Especificaciones del Producto

### Especificaciones Químicas

	Límites	Métodos de Referencia
Materia Grasa (g/100 g)	Mín. 99,8	Por cálculo
Humedad (g/100 g)	Máx. 0,2	FIL 137: 1986
Acidez Oleica (g. Ác. Oleico/100 g MG)	Máx. 0,4	AOAC 16 <sup>th</sup> Ed. 2010 Vol. 2 969.17 FIL 6B: 1989
Índice de Peróxidos (meq. de Peróxido/kg MG)	Máx. 0,35	AOAC 1990 965.33

### Especificaciones Físicas

	Límites	Métodos de Referencia
Punto de Fusión (°C)	Mín. 30,0 Máx. 33,0	AOAC 920.157

### Especificaciones Microbiológicas

	Límites	Métodos de Referencia
Microorganismos Aerobios Mesófilos (ufc/g)	Máx. 1000	ISO 4833-1:2013
Coliformes Totales a 30°C (ufc/g)	Máx. 10	ISO 4832:2006
Coliformes a 45°C (ufc/g)	Máx. 2	NF V 08-060 Avril 2009
<i>Staphylococcus Coagulasa Positiva</i> (lg)	Máx. 10	ISO 6888-1:1999
Hongos y Levaduras (ufc/g)	Máx. 20	ISO 6611:2004 IDF 94:2004
<i>Salmonella spp.</i> (25 g)	Ausencia	VIDAS Salmonella Easy (SLM)

### Elaborador

Elaborado por Cooperativa Nacional de Productores de Leche (CONAPROLE) en una Planta Industrial autorizada.

Presentación	Planta Industrial	Nº Registro Nacional
Tambores aprox. 200 L	Planta Nº 7 - Complejo Industrial Florida - UY 117	1395/25



# ANHYDROUS MILKFAT (AMF)

GDT Regular Grade –  
Fonterra NZ & Australia



**Anhydrous Milkfat – (GDT Regular Grade) from Fonterra gives a natural dairy flavour and creaminess to finished products and is the perfect high quality fat ingredient. Anhydrous Milkfat - (GDT Regular Grade) regular grade is pure milkfat, derived exclusively from milk and/or products obtained from milk (may include mixtures of cream, butter, and whey cream). Anhydrous Milkfat – (GDT Regular Grade) is virtually free of moisture and contains no chemical additives, preservatives, flavours, foreign fats or other impurities.**

## Product Characteristics

- > Good Shelf Life
- > 99.9% pure milkfat.
- > Imparts good dairy flavour to product.
- > Anhydrous Milkfat-(GDT Regular Grade) is full of natural goodness – it contains no additives.
- > Is produced in a sophisticated processing plant to ensure product consistency.
- > Good shelf life in high quality packaging

## Suggested Uses

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

## Packaging

A round closed-head drum, lined with food grade resin and headspace filled with nitrogen.

Net weight	210 kg
Gross weight	226.8 kg
Cubic measure – per drum	0.257m <sup>3</sup>

## 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 12 months after the date of manufacture.

## Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Fat (g/100g)	99.9
Moisture (g/100g)	<0.1

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

# ANHYDROUS MILKFAT (AMF)

GDT Regular Grade –  
Fonterra NZ & Australia



## Typical Mineral Analysis

Iron (mg/kg)	<0.2
Copper (mg/kg)	<0.05
Sodium (mg/100g)	<1
Potassium (mg/100g)	<1
Calcium (mg/100g)	<1

## Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	0.2
Peroxide Value (meq O <sub>2</sub> /kg)	0.2
Iodine value	29 - 39
Reichert Meissl value	22.4 – 31.8
Polenske value	1.5 – 3.4
Kirchner value	17 - 27
Saponification value	225 – 235

## Typical Nutritional Analysis

Energy (kJ/100g)	3700
Calories (kcal/100g)	880
Total Fat (Milkfat) (g/100g)	99.9
Moisture (g/100g)	<0.1
Protein (g/100g)	<0.01
Carbohydrate (g/100g)	<0.01
Sugars (Lactose) (g/100g)	<0.01
Dietary Fibre (g/100g)	Nil
Cholesterol (mg/100g)	240
<b>Fatty Acids (g/100g Product) – AMF of Australian Origin</b>	
Saturated fatty acids	62.6
Mono unsaturated fatty acids	20.5
Poly unsaturated fatty acids	2.3
Trans <sup>1</sup> fatty acids <sup>2</sup>	3.8
<b>Fatty Acids (g/100g Product) - AMF of NZ Origin</b>	
Saturated fatty acids	66.2
Mono unsaturated fatty acids	20.2
Poly unsaturated fatty acids	1.3
Trans <sup>1</sup> fatty acids <sup>2</sup>	4.7

<sup>1</sup> Methylene interrupted *trans*

<sup>2</sup> Please refer to individual country regulations for *trans* fatty acid labelling requirements

## Vitamins

Vitamin A (mg retinol/100g)	1.0
Vitamin A potency (IU/g) (retinol + β carotene)	35 - 50
Vitamin D (mg/100g)	Trace
Vitamin E (mg/100g)	3.8
Vitamin C (mg/100g)	<0.1

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

# ANHYDROUS MILKFAT (AMF)

GDT Regular Grade –  
Fonterra NZ & Australia



## Density (Typical Seasonal Range)

10°C (kg/dm <sup>3</sup> )	0.935 - 0.956
20°C (kg/dm <sup>3</sup> )	0.922 - 0.942
30°C (kg/dm <sup>3</sup> )	0.909 - 0.925
40°C (kg/dm <sup>3</sup> )	0.900 - 0.912
50°C (kg/dm <sup>3</sup> )	0.893 - 0.902
60°C (kg/dm <sup>3</sup> )	0.888 - 0.893
70°C (kg/dm <sup>3</sup> )	0.885 - 0.888

## Solid Fat Content

Temperature	Mean	Typical Range
0°C	66.9	58.5 - 70.5
5°C	63.3	55.0 - 67.1
10°C	56.4	48.5 - 60.9
15°C	41.0	33.5 - 46.6
20°C	22.5	17.1 - 27.8
25°C	12.4	8.4 - 14.7
30°C	5.9	3.8 - 7.8
35°C	1.0	0.0 - 1.9

## Typical Fatty Acid Composition

Fatty Acid	Low <sup>1</sup>	High <sup>1</sup>
C4:0 Butyric	2.8	4.6
C6:0 Caproic	1.8	2.5
C8:0 Caprylic	1.1	1.5
C10:0 Capric	2.3	4.0
C12:0 Lauric	3.2	8.2
C14:0 Myristic	9.8	13.4
C14:1 Myristoleic	0.5	1.4
C15:0 Pentadecylic <sup>2</sup>	0.8	1.3
C16:0 Palmitic	25.1	31.5
C16:1 Palmitoleic	1.1	2.2
C17:0 Margaric <sup>2</sup>	0.4	0.8
C18:0 Stearic	7.8	12.1
C18:1 Oleic <sup>2</sup>	17.8	27.3
C18:2 Linoleic <sup>2</sup>	2.0	3.3
C18:3 Linolenic	0.4	0.9
C20:0 Arachidic	0.1	0.2

<sup>1</sup> % m/m of total fatty acids

<sup>2</sup> All isomers included

## Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<100
Listeria (/125g)	Absent
Salmonella (/750g)	Absent

## Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is Pasteurised.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

## Typical Physical Properties

Melting Point (Mettler)	31 - 35°C
Refractive Index	1.4534 - 1.4549
Specific Heat at 40°C (kJ/kg)	2.1
Solubility of water in AMF (40°C)	0.20
Viscosity at 40°C (mPa.s)	31
Viscosity at 50°C (mPa.s)	22

## Compliance

> Meets Halal requirements.

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

# ANHYDROUS MILKFAT (AMF)

## GDT Regular Grade – Fonterra NZ & Australia



### Suggested Labelling

Anhydrous Milkfat or Milkfat

Allergens: Contains Milk and Dairy products

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

### Additional Information

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

**Not for use in infant formula for infants less than 12 months**

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

# ANHYDROUS MILKFAT (AMF)

GDT Regular Grade - Drum



## Chemical

	Units	Min	Max
Moisture (Karl Fischer)	% m/m		0.1
Milk fat	% m/m	99.8	
Free Fatty Acids as Oleic Acid	% m/m		0.30
Peroxide Value	mEq O <sub>2</sub> /kg		0.30

## Microbiological

	Units	Min	Max
Aerobic Plate Count	cfu/g		1000
Coliforms	/g		Not Detected
Escherichia coli	/g		Not Detected
Yeast & Mould	cfu/g		10
Staphylococcus Coagulase positive	/g		Not Detected
Salmonella	/750g		Not Detected
Listeria	/125g		Not Detected

## Physical

	Units	Min	Max
Foreign Matter	/50g		Absent
Clarity (curd)	Score		Absent

## Sensory

	Units	Min	Max
Flavour and odour	Score	Typical	

## Religious Status

Halal

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

# ANHYDROUS MILKFAT (AMF)

GDT Regular Grade - Drum



## Total Shelf life

364 days

---

## Other

- > EU Food law compliant
- > Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.



# ANHYDROUS MILKFAT (AMF)

## GDT Regular Grade – Fonterra NZ and Australia



### Fonterra will only ship Anhydrous Milkfat (AMF), GDT Regular Grade – Fonterra NZ and Australia, to the countries that are specifically listed below:

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a country 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 Country

Azerbaijan	Kenya	Saudi Arabia
Bahrain	Kuwait	Senegal
Bangladesh	Liberia	Singapore
Bolivia	Libya	Sierra Leone
Burkina Faso	Madagascar	South Korea
Burundi	Malawi	Sudan
Cameroon	Malaysia	Syria
Chad	Mali	Taiwan R.O.C.
China	Mauritania	Tanzania
**Costa Rica	Mauritius	**Thailand
Cote d'Ivoire	Mexico	Togo
**Dominican Republic	Moldovia	Tunisia
Egypt	Mongolia	Uganda
**El Salvador	Mozambique	Ukraine
European Union	Myanmar	United Arab Emirates
Gabon	New Zealand	United States
Gambia	**Nicaragua	Vietnam
Georgia	Niger	Yemen
Ghana	Nigeria	Zambia
**Guatemala	Oman	Zimbabwe
Guinea	Pakistan	
Guinea Bissau	**Panama	
Haiti	**Peru	
**Honduras	Philippines	
Indonesia	Qatar	
Jamaica	Rwanda	

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

This Eligibility Statement should be used in conjunction of Product Bulletin Number and Selling Specifications Number: PB / SS 729.