

Anhydrous Milk Fat 99.8%



Anhydrous Milk fat is manufactured from pasteurized cream or butter by removing water and nonfat solids. It consists of about 99.8% fat and 0.1% water.

Typical Applications

- Suitable for recombination and reconstitution of milk.
- Widely used in the ice-cream, confectionery and bakery industries.
- May be used on a variety of prepared food applications such in sauces, frying, grilling, roasting.

Typical Shelf Life 12 months

Packing 210 kg drums

Typical Composition

Milk fat	> 99.8%
Moisture	< 0.1%
Peroxide Value	0.2
Free Fatty Acids	0.2

Physical Properties

Color	Light to medium yellow
Body & Texture	Semi-soft at room temperature