

FAT MILK ANHIDRA (FMA)

GENERAL DESCRIPTION

The anhydrous milk fat is a product obtained from the cream standardized by removal of water and non-fat solids. This free of odors, tastes good and characteristic color.

Chemical Analysis

Milk fat	: 99.9 %
Moisture	: 0.10 %
Free fatty acid	: 0.30 % Max
Acidez Exp. Acido Oleico	: 0.30 % Max.
Solubility Index	: 0.10 ml
Ind.RMW (Rejcher Meiss-Woliny)	: 23-32
Sludge index	: 26-40
Antioxidants	: Absence
Neutralizing	: Absence

Microbiological Analysis

Count Total	: < 10000 Max
Salmonella	: Ausencia /25g
Lipolytic bacteria x grs	: <10 u.c.f/g
Yeasts and molds	: < 10 / g

Applications

- Fresh Cheese
- Cheese ripened
- Processed Cheese
- Sweet Creams
- Acid Creams
- Whipped creams
- Basis for ice cream
- Ice Cream
- Baking - panettone and other

Packing

Anhydrous Milk Fat is presented in steel cylinders 20-210 Kg with sealed lid, after injection of inert gas (nitrogen or activated carbon) to avoid the presence of oxygen.

Almacenaje y Manipuleo

The product should be stored in a cool (<20 ° C), dry place away from sources of heat and odors, avoid prolonged exposure to sunlight. Proper ventilation of the storage area will help maintain the life of the product. Anhydrous Milk Fat has a minimum shelf life of eighteen months.



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