



## Harbansh Lal Foods Pvt. Ltd.

An FSSC 22000 Certified Company  
Vill Mohiuddinpur, 17 Milestone, Meerut-Delhi Road, Meerut-250205, U.P.(India)  
Ph. +91-121-2410580, 2410600 Fax No. : +91-121-2410588  
e-mail : padamshri123@gmail.com

Date-09-12-2022

### SPECIFICATION OF ANHYDROUS FAT (BUTTER OIL AMF)

SPEC No. : HLF/QA/033

## *Anhydrous Milk Fat (Anhydrous Butter Oil, AMF)*

### *Specification – Harbansh Lal Foods Pvt. Ltd.*

*Anhydrous Milk Fat (Anhydrous Butter Oil) from Harbansh Lal Foods is pure milk fat and is made from premium quality fresh & pure cream and in-turn white butter, using latest technology. Butter has been the traditional form used to store milk fat but now AMF is preferred as it requires less storage space. Also, when butter is intended to be stored for a long period of time, it needs temperature of -18°C while AMF can be kept for months when stored in a cool dry place away from direct sunlight.*

#### **COMMON NAME:**

Anhydrous Milk Fat (Butter Oil, AMF)

#### **ITS USES:**

Anhydrous Milk Fat (Anhydrous Butter Oil) is used in Frying, grilling, roasting, in preparation of Sauces, in Recombination of dairy products, In Ice cream Industry, Processed cheese Industry, Confectionery & Bakery Industry.

#### **TYPE OF PACKAGE:**

Product is packed in 15 kg Polyjars & 210 kg Food Grade Lacquered Barrel and headspace filled with nitrogen

#### **SHELF LIFE & STORAGE CONDITIONS:**

Anhydrous Milk fat may be transported and stored without refrigeration but still to maintain quality it is recommended that the product is stored in a cool dry area place from direct sunlight. When the seal is unbroken and storage conditions are maintained, the AMF will be suitable as a dairy ingredient for up to 12 months from the date of manufacture.

#### **TARGET CUSTOMER:**

In India & Abroad.

#### **LABELLING:**

Each 15kg & 210kg bulk pack has Product Name, Manufacturer's Name & Address, Net Weight, Batch No. & Date of Manufacture, Expiry date, Temperature of Storage and FSSAI License Number

#### **DISTRIBUTION CONTROL:**

For Harbansh Lal Foods Pvt. Ltd.  
  
Authorised Signatory





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It is distributed in clean containers, which should protect the product from dust, direct sunlight, moisture and excessive heat.

### ALLERGEN DECLARATION:

Even though Anhydrous Milk fat contains almost no protein, but it is advisable that people with milk protein allergy should not consume it.

### PHYSICAL SPECIFICATIONS

|                |   |  |
|----------------|---|--|
| Flavor & Aroma | : | Typical Flavour of milk fat free form bitter. sour. rancid taste |
| Odour          | : | Free From any Objectionable Odours.                              |
| Appearance     | : | Smooth Dense Liquid above 31 – 35 °C otherwise Granular          |
| Color          | : | Golden Yellow  |

### CHEMICAL SPECIFICATIONS

|                                      |   |              |        |
|--------------------------------------|---|--------------|--------|
| Milk Fat (m/m)                       | : | 99.8 %       | (Min.) |
| Moisture (m/m)                       | : | 0.1 %        | (Max.) |
| Butyro-refractometer Reading at 40°C | : | 40.0 to 44.0 |        |
| Reichert Meissl Value                | : | 28           | (Min.) |
| Polenske Value                       | : | 1.0-2.0      |        |
| FFA as Oleic Acid                    | : | 0.3 %        | (Max.) |
| Peroxide Value                       | : | 0.3          | (Max.) |
| Baudouin Test                        | : | Negative     |        |
| Polenske Value                       | : | 1.0-2.0      |        |
| Protein (mg/kg of butter Oil)        | : | 7.0mg/kg     | (Max)  |
| Extraneous Material %                | : | 0.1          | (Max)  |
| Additives and adulterants            | : | Absent       |        |
| Neutralizers/antioxidants            | : | Absent       |        |
| Melting Point                        | : | 25-35 ° c    |        |

### MICROBIOLOGICAL SPECIFICATIONS

|                          |   |                  |
|--------------------------|---|------------------|
| Total Plate Count        | : | 1,000 /gm (max.) |
| Coliform Count           | : | <10 / gm         |
| Salmonella               | : | Absent/25g       |
| Yeast & Mold             | : | 10 / g (Max.)    |
| E.Coli                   | : | Absent/gm        |
| Staphylococcus aureus /g | : | Absent/gm        |
| Listeria monocytogens    | : | Absent/25gm      |

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**Note:-** Contaminants, Toxins and Residues. The products shall comply with the limits stipulated under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

Client specific requirements are also fulfilled apart from above specifications

**Remark:-**

- The material shall comply with applicable laws and regulations of the country ( FSSAI ) or its destination country or Codex Alimentarius , whichever is stringent unless otherwise specified .
- Outer side Laboratory testing as per FSSAI is done after every Six month intervals.
- Customer specifications are filed individually.

For Harbansh Lal Foods Pvt. Ltd.

  
Authorised Signatory

