



PRODUCT SPECIFICATION

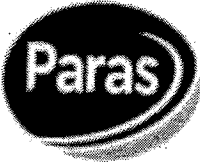
Specification No.	VRS/M/QAD/SPEC/FG23
Issue No: 00	Effective Date: 28.02.2014
Revision No: 03	Effective Date: 28.02.2022
Next Review	Date: 28.02.2025

ANHYDROUS MILK FAT/BUTTER OIL (AMF/BO)

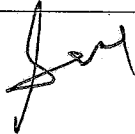
1.0 Material Description: Anhydrous Milk Fat/Butter Oil means the fatty products derived exclusively from cow/buffalo milk obtained from milk by means of process which result in almost total removal of water and milk solids not fat.

1.1 Material Composition:

Description	Specification	Test Method	Remark
PHYSICAL PARAMETERS			
Appearance	Clean & Creamy	Visual Test	Every Batch
Colour	Light Yellow	Visual Test	Every Batch
Odor and Taste (10% solution)	Natural dairy flavour, pure milk fat & no off flavour	Sensory Test	Every Batch
Foreign Matter	No Foreign matter	Visual Test	Every Batch
CHEMICAL PARAMETERS			
Moisture% by Mass	Max. 0.01	Hot Air Oven method	Every Batch
Fat%	Min. 99.9	FSSAI lab manual for milk and milk products	Every Batch
Free Fatty Acid as Oleic acid	Max. 0.30	Titration method	Every Batch
Polenske Value	1.50-3.00	IS:3508	Every Batch
Kirschner Value	17.0-27.0	IS:3508	Every Batch
Saponification Value	225-235	IS:3508	Every Batch
Aflatoxin M1 ppb	Max. 0.5	As per FSSAI	Half Yearly
Melamine ppm	Max. 2.5	As per FSSAI	Half Yearly
Antibiotic mg	Max. 0.003	As per FSSAI	Half Yearly
Heavy Metals & Pesticides			
Lead (Pb) mg/kg	Max. 0.02 (As per FSSAI)	As per FSSAI	Half Yearly
Arsenic (As) mg/kg	Max. 0.1 (As per FSSAI)	As per FSSAI	Half Yearly
Tin (as Sn) mg/kg	Max. 250 (As per FSSAI)	As per FSSAI	Half Yearly
Cadmium (Cd) mg/kg	Max. 1.5 (As per FSSAI)	As per FSSAI	Half Yearly
Mercury (Hg) mg/kg	Max. 1.0 (As per FSSAI)	As per FSSAI	Half Yearly
Pesticides total mg/kg	As per FSSAI	As per FSSAI	Half Yearly
❖ Note: Total Pesticides content (mg/kg) limit is as per FSSR-2006 regulation or requirements.			
MICROBIOLOGICAL PARAMETERS			
Total Plate Count (cfu per g)	Maximum 1000	ISO:4833-2:2013	Every Batch
Coliform per (cfu per g)	Absent	ISO:4831 (2006)	Every Batch
Yeast & Mould count (cfu per g)	Less than 10	ISO:6611:2004	Every Batch
Enterobacteriaceae (cfu per g)	Less than 10	ISO 21528-PART-2: 2017	Every Batch

		VRS FOODS LIMITED	
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ANHYDROUS MILK FAT/BUTTER OIL (AMF/BO)			
<i>E. Coli</i> per g	Absent	ISO 16649-2-2018	Every Batch
<i>Salmonella</i> per 375 g	Absent	ISO:6579-2017 (P-1)	Every Batch
<i>Shigella</i> per 25 g	Absent	ISO:21567-2004	Every Batch
<i>Staphylococcus Aureus</i> per g	Absent	ISO 6888 (1) 2018	Every Batch
<i>Listeria Monocytogenes</i> per 25 g	Absent	ISO 11290 (PART-1) 2004	Every Batch

- **Shelf Life:** Product is having shelf life of 12 months from the date of production or manufacturing under recommended storage conditions.
- **Storage Condition:** Product must be stored in a cool & dry environment (below 25°C). Product should not be exposed to direct sunlight & strong odors and should not be in contact with walls or floor.
- **Packaging:** Product is packed in 210 Kg Drum and 10 Kg Jar.
- **Key Applications:**
 - Anhydrous Milk Fat or Butter Oil are used in a wide range of applications including prepared foods and sauces, processed cheeses, confectionary, ice cream and frozen desserts, recombined milk products, baked goods, dairy spreads and more. Anhydrous Milk fat also has a concentrated pure butter taste and is mainly used as shortening for the production of Shortbread, praline fillings, chocolate, chocolate bars, and ice cream as well as for cooking, frying and deep frying.

Prepared By - 

Approved By - 