ANHYDROUS MILKFAT (AMF) Premium Grade SpaceKraft GDT Specification - Fonterra New Zealand

VERSION: 03.0626 | UNRESTRICTED

Anhydrous Milkfat (Premium Grade) from Fonterra is milkfat produced only from cream.

PRODUCT CHARACTERISTICS

- 99.9% milkfat made from 100% cream

PRIMARY APPLICATIONS

- For use over a wide range of applications, e.g. Recombined dairy products and Processed Cheese.

CERTIFICATION

- Halal
- Kosher

PLACE OF MANUFACTURE

- New Zealand

PACKAGING

A 1000kg fibreboard bin enclosing an internal plastic laminate polyethylene bag with an oxygen barrier. This unit has an integral heating element (230V AC), enabling the milkfat to be melted prior to use. Heating elements are ETL certified to ensure electrical safety standards are upheld.

- Net Weight: 1000 kg
- Gross Weight: 1070 kg
- Typical Dimension: 1.145 m x 1.145 m x 1.133 m
- Typical Volume: 1.49 m^3

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 18 months from the date of manufacture. Warning: it is not recommended that product in bulk bins/IBCs is held frozen - the bottom discharge port membrane may become brittle and rupture.

NUTRITIONAL INFORMATION	Typical (per 100 g product)
Energy (kJ)	3700
Fat (g)	99.9
Protein (g)	<0.01
Carbohydrate (g)	<0.01
Moisture (g)	<0.1
Ash (g)	<0.01

INGREDIENTS

Pasteurised cream from cow's milk

Allergen statement available on request

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

FOOD SAFETY & QUALITY ASSURANCE

Our facilities are verified through regular internal and external audit programmes, with manufacturing sites accredited to FSSC 22000 certification.

Internationally recognised test methods are used to verify the safety, quality and compliance of our ingredients (including raw milk) and final products. Milk is tested in accordance with the Ministry for Primary Industries (MPI) requirements. The National Chemical Contaminants Programme (NCCP) verifies New Zealand regulatory controls for antibiotics and other veterinary medicines are in place.

Products are packed in food grade packaging and each package is labelled to enable full traceability.

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

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NUTRITIONAL ANALYSIS	Typical (per 100 g product)
Energy (kJ)	3700
Calories (kcal)	884
Milkfat (g)	99.9
Saturated fatty acids (g)	64.8
Monounsaturated fatty acids (g)	21.1
Polyunsaturated fatty acids (g)	1.8
Trans[1] fatty acids[2] (g)	4.1
Cholesterol (mg)	240
Protein (g)	<0.01
Total Carbohydrate (g)	<0.01
Lactose (g)	<0.01
Dietary Fibre (g)	0
Ash (g)	<0.01

[1]Methylene interrupted trans
[2]Refer to individual country regulations for Trans fatty acid labelling requirements

MINERAL ANALYSIS	Typical (per 100 g product)
Calcium	<1 mg
Copper	<0.005 mg
Iron	<0.02 mg
Potassium	<1 mg
Sodium	<1 mg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season and are based on the typical composition.
Refer to bulletin"TB.202 AMF-Solid fat content and melting point" for typical solid fat content information.
Refer to bulletin "NB.062 Fatty acid composition of milkfat "for typical fatty acid composition information.

VITAMIN ANALYSIS	Typical (per 100 g product)
Total Vitamin A (as retinol)	1.0 mg
Vitamin C	<0.1 mg
Vitamin D	<0.2 µg
Vitamin E	3.8 mg

PHYSICAL PROPERTIES	Typical
Melting Point [3]	31 - 36 °C
Solubility of water in AMF (40 °C)	0.20 %
Specific Heat at 40 °C	2.1 kJ/kg
Viscosity at 40 °C	31 mPa.s
Viscosity at 50 °C	22 mPa.s

[3] Melting Point is assessed using the Mettler Drop Point Test

DENSITY	Typical kg/dm3
10 °C	0.935 - 0.956
20 °C	0.922 - 0.942
30 °C	0.909 - 0.925
40 °C	0.900 - 0.912
50 °C	0.893 - 0.902
60 °C	0.888 - 0.893
70 °C	0.885 - 0.888

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CHEMICAL	Units	Min	Max	Reference method
Milkfat	% m/m	99.8		Calculation
Moisture (Karl Fischer)	% m/m		0.1	ISO 5536
Free Fatty Acids (as % Oleic Acid)	% m/m		0.3	AOCS Ca 5a 40
Peroxide Value	meq O_2/kg		0.3	ISO 3976

MICROBIOLOGICAL	Units	Max	Reference method
Aerobic Plate Count	cfu/g	1,000	ISO 4833 MOD
Coagulase Positive Staphylococci	cfu/g	10	ISO 6888-3 MOD
Coliforms	/g	10	ISO 11866-1 MOD
Escherichia coli	/g	Not Detected	ISO 11866-1 MOD
Listeria	/125 g	Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/750 g	Not Detected	GeneUp-Biomerieux/ISO 6579
Yeasts and Moulds	cfu/g	10	ISO 6611 MOD

PHYSICAL	Units	Min	Max	Reference method
Clarity	Score		Absent	Fonterra
Foreign matter	/50 g	Pass		Fonterra

SENSORY	Units	Min	Reference method
Flavour and odour		Typical	Sensory Analysis

Where there is a “Typical” value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a “Typical” value so long as the product is still within specification. The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

Sensory is typical at time of manufacture.

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IMPORT ELIGIBILITY

SKIMMILK POWDER, Regular, Medium Heat
GDT Specification – Fonterra New Zealand

DATE: 02 November 2026
RESTRICTED

Fonterra will only ship Skimmilk Powder, Regular, Medium Heat, GDT Specification Fonterra New Zealand to the markets that are specifically listed below:

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

Australia
Bahrain
Bangladesh
Barbados
Cambodia
China
Cote D'ivoire
Egypt
Fiji
French Polynesia
Georgia
Ghana
Guyana
Hong Kong
Indonesia
Iraq
Jamaica
Japan
Jordan
Kuwait
Libya
Malaysia
Maldives
Mexico
Mongolia
Morocco
Myanmar
New Caledonia
New Zealand
Nigeria
Oman
Pakistan
**Panama
**Peru
Philippines
Saudi Arabia
Singapore
South Africa
Taiwan
**Thailand
United Arab Emirates
Vanuatu
Vietnam
Western Samoa

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PSB.2213.

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