

General Information

Synonym	Anhydrous milk fat
Origin	India
H.S. Code	0405.90.10
CAS No.	130935-39-6

Application

Bakery	It is used as an aroma and flavour enhancement to produce a concentrated source of creamy and buttery flavours in bakery industry.
Chocolate	It is used to control fat bloom in chocolate and candy.
Dairy	It is used for recombination with skimmed milk powder to produce liquid milk and other milk products.
Other applications	It is used as food ingredients in bakery, confectionery and ice cream manufacturing

Specification

Property	Units	Value
Appearance		Pale yellowish liquid
Fat	%	99.6 (min)
Moisture	%	0.3 (max)
Free fatty acid	%	0.3 (max)
Peroxide value	Mg/kg	0.2 (max)
Copper	ppm	0.05 (max)
Iron	ppm	0.2 (max)
Protein	%	0.1 (max)
Lactose	%	0.01 (max)
Ash	%	0.01(max)

Packaging

- 98 @ 200 kg Iron drum, 19.6 MT / 20' FCL