

LACTO FOODS SPECIFICATION SUMMERY

Product: Anhydrous Milk Fat (Fonterra)

Issue Status: 24.06.2009 - 1

1.0 Product Description:

Anhydrous Milk Fat

2.0 Raw Materials:

Cow's milk

3.0 Chemical Analysis:

Fat	99.9/100g
Moisture	<0.1/100g
Free fatty acid	As oleic acid 0.2%
Peroxide value	0.2 meq O ₂ /kg

4.0 Microbiological Analysis:

Aerobic plate count	<1000cfu/g
Listeria	Absent /25g
Salmonella	Absent/25g

5.0 Shelf Life:

12 months from production date, provided unopened and stored in a cool dry area away from direct sunlight.

6.0 Packaging:

210kg drum, 1000kg bin, 1250kg unit, 20kg head pall.

7.0 Allergen Information:

Contains milk and dairy products.

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation