



a Passion for Milk Fat



VERSION:
LATEST UPDATE:

C
26/01/2021

TECHNICAL DATA SHEET

ANHYDROUS MILK FAT WITH VANILLIN

PRODUCT DESCRIPTION
PRODUCT NUMBER DE BRANDT:
COMMODITY CODE (CN-CODE)

ANHYDROUS MILK FAT IS MANUFACTURED FROM CREAM, OUT OF COWS' MILK ONLY
AMF
04059010

INGREDIENT LIST

Ingredient	%	Nature	Origin
Cows' milk	± 100	Animal	EU / UK
Vanillin	250 gms/MT	Natural	

Options

Kosher certification
Organic certification

ORGANOLEPTIC CHARACTERISTICS

Appearance:	Homogeneous, free from lumps
Colour:	light yellow
Taste & flavour:	typical buttery vanillin flavour

CHEMICAL SPECIFICATIONS

Parameter	Criteria
Fat Content (%)	min. 99,8
Moisture and non-fat milk solids (%)	max. 0,2
Peroxide value (meq 02 /kg fat)	max. 0,3
Free fatty acids (oleic acid)	max. 0,3
Melting point	30-32°C

MICROBIOLOGICAL SPECIFICATIONS

Organisms	Typical	Max
Total viable count (non-lactic acid bacteria) (cfu/g)	< 100	max. 1.000
Enterobacteriaceae (cfu/g)	Absent	max. 10
E-coli (cfu/g)	Absent	max. 10
Yeasts (cfu/g)	< 10	< 100
Moulds (cfu/g)	< 10	< 100
Salmonella (/25g)	Absent	Absent
Listeria monocytogenes (/25g)	Absent	Absent

NUTRITIONAL INFORMATION

Nutritional elements (per 100g)	Value
Total energy in kJ	+/- 3.700
Total energy in Kcal	+/- 900
Total milk fat	min. 99,8
saturated fat	54-72 g
monounsaturated fat	25-35 g
polyunsaturated fat	1,4-4,4 g
trans fatty acids	4-8 g
Total proteins	max. 1 g
Total carbohydrates	Traces
Cholesterol	290 mg
Sodium	Traces

ALLERGEN INFORMATION

(+) Present (-) Absent

Component	Present in product	X- Contamination	
		Line	Plant
Milk and products thereof	+	+	+
Lactose	+	+	+
Eggs and products thereof	-	-	-
Soy beans and products thereof	-	-	-
Gluten	-	-	-
Wheat	-	-	-
Rye	-	-	-
Beef	-	-	-
Pork	-	-	-
Chicken	-	-	-
Fish and products thereof	-	-	-
Crustaceans and products thereof	-	-	-
Molluscs and products thereof	-	-	-
Maize and products thereof	-	-	-
Cocoa and products thereof	-	-	-
Nuts and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Sesame seeds and products thereof	-	-	-
Glutamate	-	-	-
Sulphur dioxide and sulphites	-	-	-
Coriander	-	-	-
Celery and product thereof	-	-	-
Carrot	-	-	-
Lupin and products thereof	-	-	-
Mustard and products thereof	-	-	-
Cinnamon	-	-	-
Vanillin	+	+	+
Umbelliferae	-	-	-
Legumes/pulses and products thereof	-	-	-
Fruit and products thereof	-	-	-
Aspartame	-	-	-
Yeast and products thereof	-	-	-
Tartrazine (E102)	-	-	-
Benzoic acids and parabens	-	-	-
Sorbic acid (E200-E203)	-	-	-
AZO dyes	-	-	-
HVP/BHT	-	-	-
Antioxidants (E320-E321) BHA & BHT	-	-	-
Alcohol	-	-	-





a Passion for Milk Fat



VERSION:
LATEST UPDATE:

C
26/01/2021

TECHNICAL DATA SHEET

ANHYDROUS MILK FAT WITH VANILLIN

PRODUCT DESCRIPTION
PRODUCT NUMBER DE BRANDT:
COMMODITY CODE (CN-CODE)

ANHYDROUS MILK FAT IS MANUFACTURED FROM CREAM, OUT OF COWS' MILK ONLY
AMF
04059010

GMO DECLARATION

NV De Brandt Dairy International hereby declares that no genetically modified organisms have been used for the production of its products. NV De Brandt Dairy International cannot guarantee that the applied milk fat is not (partially) coming from cows that have been fed with genetically modified feed. To our knowledge, the use of GM-feed does however not result in GMO-positive test results in such

NV De Brandt Dairy International is therefore of the opinion that its products can be considered as "GMO-free". Hence, no specific labelling is required within the scope of Directive No. 1829/2003 of 22 September 2003 regarding GMOs and animal feed and Directive No. 1830/2003 of 22 September 2003

CHEMICAL RESIDUES AND CONTAMINANTS

This product is in compliance with the EU current legislation regarding residues and contaminants (aflatoxines, pesticides, heavy metals, dioxine, PCB's and radioactivity).

This product is intended as an ingredient for human consumption

NV De Brandt Dairy International hereby declares that no irradiated or ionised raw materials are used in the production of its products.

Nor have any nanoparticles been used for the production of its products.

STORAGE CONDITIONS AND SHELF LIFE (FOR UNOPENED PACKAGING)

At. max. +5°C	production date + 9 months
At. max. +16°C	delivery date + 3 months
Frozen at max. - 18°C	production date + 24 months

CODIFICATION AND TRACEABILITY

The following information is mentioned on the packaging:

Name of the product	YES
Quantity per individual unit (net weight)	YES
Batch number	YES
Production date	YES
Health code	YES

PACKAGING INFORMATION

General packaging information

Net weight / unit 10 KG, 20 KG or 25 KG blocks
other units available upon request

Type of pallet wooden pallet (europallet 80x120cm / industrial pallet 100x120cm)
or plastic pallet (80x120cm)

Europallets and plastic pallets to be returned

Type of packaging

Primary packaging	blue HDPE bag
Secondary packaging	cardboard carton (individual or pallet box)
Tertiary packaging	stretch foil (if no pallet box)

The primary packaging meets the current local and European legislation on packaging in contact with foodstuff.

APPROVAL QUALITY DEPARTMENT NV DE BRANDT DAIRY INTERNATIONAL

Name	Frank Dauwe
Function	Quality Manager
Place and Date	Dendermonde, 26/01/2021
Signature	

