



Butter Oil

Product Description

Anhydrous milk fat is the product exclusively obtained from the cream of cow milk and/or top quality butter which has been pasteurized without adding any neutralizing element.

Qualities & Characteristics

- Taste & Smell-like nomatured cream
- Color-light to golden yellow.
- No irrelevant taste or smell.

Physical & Chemical Characteristics

Moisture	0.1% max
Non fat solids	0.1% max
Butterfat	
Free fatty acids	99.8% min
Peroxyde Value	
Iron	0.3% min
Copper	0.2 Mez 02/kg max
Melting Point	0.2 ppm max
Neutralizers	0.05 ppm max
Preservatives	30-34°C
Anti-oxydants	None
	None
	None

Microbiological Specifications

Total Plate Count	<500/g
Colfirms	None
Yeasts & Molds in 100 g	None

Storage & Shelf Life

To ensure best preserving in storage, the following must be done:

DRUMS: 12 months in the original packaging away from daylight, artificial light or radiant energy at ambient temperature.

CARTONS: 9 months in the original packaging away from daylight, artificial light or radiant energy at a maximum of 12°C.

Packaging

- 25Kg cardboard boxes with polythene bag on 900Kg pallets (800 x 1,200 mm).
- 200Kg metal drums.
- 25,000 1 isothermal tank lorries that are exclusively rese3rved for transportation of food products.

Important Note

Our contractual liability consists in supplying goods complying with the above-mentioned specifications, or with the specific customer's requirements. In case of failure to those specifications, acknowledged by us and notified us in due time, our warrant will be limited to the replacement of the faulty product. Our commitment cannot bind us in case of wrong utilization of our product. The buyer must follow the rules applied to in the country where the product is used.

Milk is Our Business...

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