



Anhydrous Milk Fat & Clarified Butter Specifications

1. Product Overview

- Produced by the removal of practically all moisture and non-fat solids from pasteurized cream or butter.
- Because water and solids have been extracted, AMF will not burn at high temperatures.
- Purified butterfat serves numerous applications as an industrial or foodservice ingredient; it's an exceptional medium for frying because the lower moisture levels reduce spattering. It's also a delicious base for sauces such as Hollandaise and Béarnaise.
- Manufacturing facilities are regulatory compliant and operate utilizing Good Manufacturing Practices.
- Kosher certified by the Union of Orthodox Jewish Congregations of America. O.U.D. symbol. Certificate available upon request.

2. Ingredient Statement

AMF and Clarified Butter: Pasteurized cream.

3. General Standards

a. Physical:

- **Color:** Uniform light golden
- **Flavor and Aroma:** Bland, uncultured, unsalted, free from foreign or rancid flavors.
- **Body & Texture:** Product is solid at 70°F or less, should be completely melted at 105°F. Smooth and waxy texture.

b. Chemical (Typical):

	AMF & Clarified Butter
Moisture	0.15%
Milkfat	99.80% min
Peroxide Value	0.3 MEQ
Free Fatty Acids	0.3%

c. Microbiological:

Coliform	Less than 10/g
APC	10,000/g maximum
Yeast & Mold	10/g maximum

d. Shelf Life:

Item	Days	Storage/Shipping Temperature
432# Steel Drum		45° F
All other Containers	180**	45° F

* Shelf life of one year at 45°F or less; six months if above 45°F

** Shelf life of 30 days at ambient temperature. Should be stored at 40°F or less if not used in 30 days.

e. Smoke Points:

	Butter	AMF & Clarified Butter
Smoke	280° F	380° F
Flash	350° F	550° F
Fire / Ignition	650° F	800° F

4. Product & Shipping Detail

Product Code	Case Pack	Description	Case Dimensions	Cube	Pallet (Ti * Hi)	Gross/ Net Weight
000813	Tanker	AMF	N/A	N/A	N/A	47,000.0
001429	2,000# Tote	AMF	N/A	N/A	N/A	2,000.0
001970	800# Tote	AMF	N/A	N/A	N/A	800.0
001971	500# Tote	AMF	N/A	N/A	N/A	500.0
000533	432# Steel drum	AMF	N/A	34.8	4 / pallet	470.0/432.0
000531	400# Steel drum	AMF	N/A	34.8	4 / pallet	435.0/400.0
000524	66# Cube	AMF	12 ½ x 12 ½ x 12 5/8	1.18	12 * 3	67.5/66.0
000765	50# Cube	AMF	12 ½ x 12 ½ x 9 ¾	.880	12 * 4	51.2/50.0
000814	30# Pail	AMF	12 5/8" high	1.04	12 * 4	31.3/30.0
001830	4/5# Tub	Clarified Butter	12 7/16 x 12 7/16 x 7 ½	.671	12 * 5	21.7/20.0
000537	4/10# Tub	Clarified Butter	17 5/8 x 17 5/8 x 8 5/8	1.56	6 * 5	42.0/40.0

* Contact your Schreiber Sales Representative to discuss other options or pack sizes or call #800-558-1707

5. Nutritional Information

Nutrition Facts	
Serving Size 1 Tbsp (14g)	
Calories 130	
Calories from Fat 130	
% Daily Value	
Total Fat 14g	22%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein less than 1g	
Vitamin A 10%	Vitamin C 0%
Calcium 0%	Iron 0%
*Percent Daily Values (DV) are based on a 2000-calorie diet	

6. Code Date Information

Item	Shipper Code	Example	Type
Drums	Julian Date / Drum Number	2 091 / 001	Stencil
Cubes, Pails & Tubs	Churn # / Date of Manufacture	4056 / 20 JUNE 2004	Stamped

7. Other

- 432# Steel Drums/55 gallons have FDA Food Coating feature; close head with 2 bung holes (2" and ¾") sealed with nitrogen.
- 400# Fiber and Steel Drums/55 gallons have the FDA Food Coating feature and an open head.
- Anhydrous Milkfat is also recognized as Butter Oil, Clarified Butter Oil and/or Clarified Butter.

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