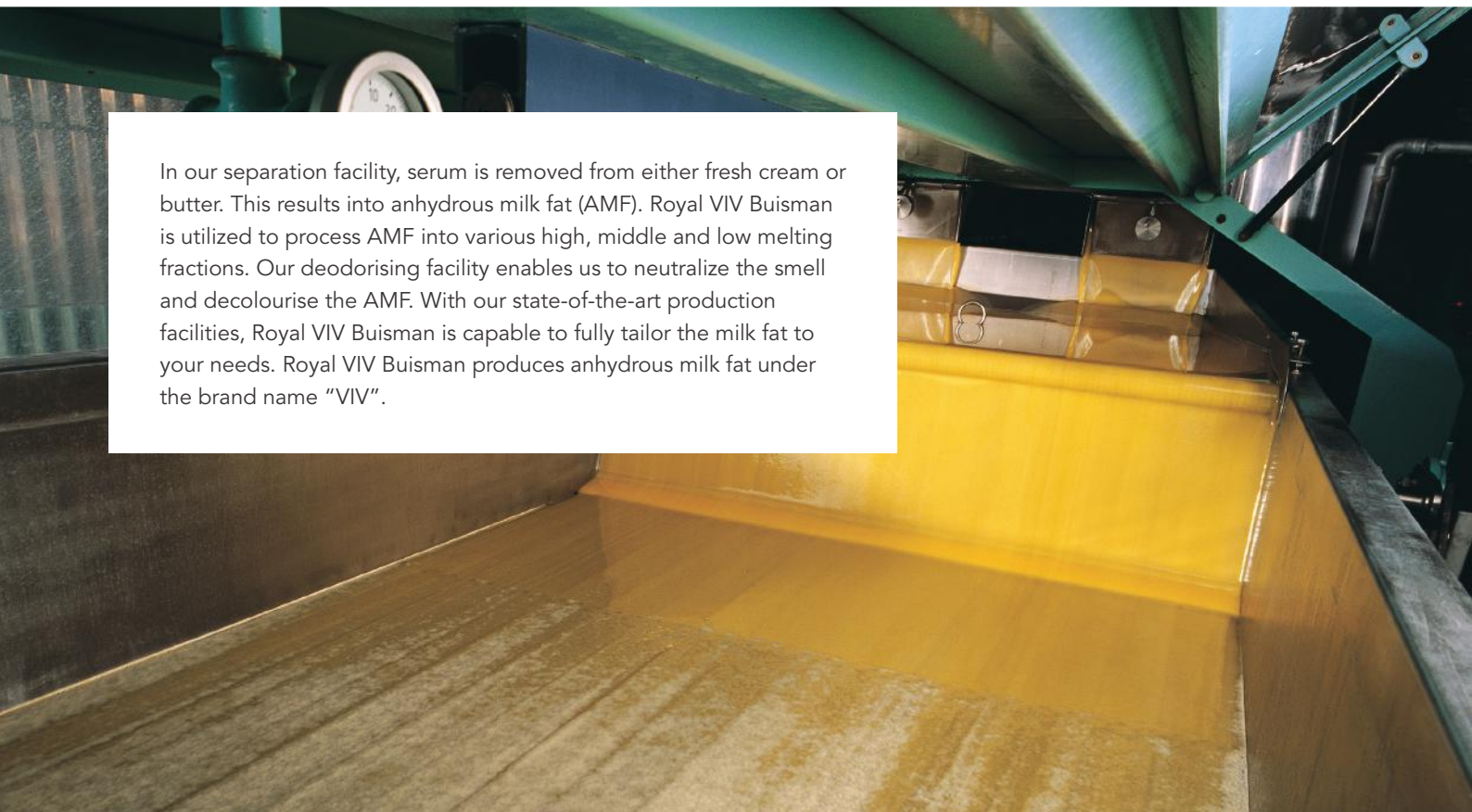




ANHYDROUS MILK FAT

Fractionated milk fat & anhydrous milk fat white

Anhydrous milk fat (AMF) and milk fat products are essential ingredients to give taste, eating pleasure, and nutritional value to a wide range of food applications. Milk fat can have many different functions; in the finished food product, but also during processing.

A photograph of an industrial facility. A large, bright yellow liquid is being processed in a tank or conveyor system. The machinery is green and metallic. A white text box is overlaid on the left side of the image.

In our separation facility, serum is removed from either fresh cream or butter. This results into anhydrous milk fat (AMF). Royal VIV Buisman is utilized to process AMF into various high, middle and low melting fractions. Our deodorising facility enables us to neutralize the smell and decolourise the AMF. With our state-of-the-art production facilities, Royal VIV Buisman is capable to fully tailor the milk fat to your needs. Royal VIV Buisman produces anhydrous milk fat under the brand name "VIV".



BENEFITS OF ANHYDROUS MILK FAT

- ✓ Natural and allround ingredient
- ✓ Excellent buttery taste
- ✓ Extended microbiological shelf life compared to (texturised) butter
- ✓ Great source of natural vitamins A, D and E

PRODUCT PORTFOLIO OF MILK FAT

Milk fat	Texture melting point range
Anhydrous milk fat (AMF)	32 - 34°C
Fractionated milk fat	10 - 40°C
Anhydrous milk fat white	32 - 34°C

PRODUCT VARIETIES

- With / without colour (β -carotene)
- With / without vanillin
- Softened (airy product) / not softened



PRODUCT CHARACTERISTICS

Composition per 100 gram

Milk fat	min.	99.9%
Moisture	max.	0.1%
Free fatty acids	max.	0.3%
Peroxide		0.2 meq. O ₂ /kg fat

PACKAGING INFORMATION

- Food grade cartons of 10 up to 25 kg with polyethylene inner bag
- Food grade cans of 20 kg
- Food grade drums of 200 kg net
- Bins (or Industrial Bulk Containers) of 900 kg net with polyethylene inner bag
- Tank loads

H.S. code: 04.05.90.10



 **ROYAL**
VIVBUISMAN[®]

About Royal VIV Buisman B.V.

Royal VIV Buisman is specialised in a great variety of milk fat products and a family-owned business. Founded in 1868 Royal VIV Buisman has a great history and a lot of experience in trading and producing milk fat products. In 1968 the "Royal" denomination was a fact. In the Netherlands it is only possible to get this denomination when the company has an outstanding reputation, is very important for the sector as well as the country and is at least 100 years old. Today, a wide range of special products is used all over the world and Royal VIV Buisman is proud to create more better butter moments with her partners.

Find more about Royal VIV Buisman [vivbuisman.nl/ourcompany](https://www.vivbuisman.nl/ourcompany)

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