



Product Specification
Concentrated Milk Fat
Standard

Approved By: Shawn Burton

Specification 33200
Date Issued: 3/10/2018
Supersedes: 1/1/2018
Good Through 12/31/2018

1. **Product Description:** High Desert Milks' Concentrated Milk Fat possesses a fine and highly pleasing butter flavor. It may possess a slight feed and a definite cooked flavor. The color shall be cream to light yellow
2. **Composition:** Concentrated Milk Fat is made from sweet cream fresh from cow's milk.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Concentrated Milk Fat	>83%	Foss Food Scan/Babcock
Moisture	15.50% (Max)	Foss Food Scan/Kohlman Method
Salt	0%	Foss Food Scan
pH	4.0-5.5 IU	
Curd	<2.0%	

4. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	20 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02

5. **Proximate Analysis**

	<u>Typical</u>
Color	cream to light yellow
Flavor	clean, Concentrated Milk Fat
Odor	Clean
Body and Texture	Smooth

Shelf Life and Storage

Product is good for 160 days from date of manufacture if stored and transported at temperatures less than 40°F (4.4°C). Product is good for 1 year when stored unopened and at freezer temperatures. Product should be protected from odors and aromatic foods during storage and transport.