

Campina Buttergold



Anhydrous milk fat (concentrated butter)



Anhydrous Milk Fat (Concentrated butter)

The composition of milk varies with the seasons and therefore the composition of products such as cream and butter fluctuates as well. The food industry demands constant quality of raw materials. By producing anhydrous milk fat (concentrated butter) and AMF fractions, milk fat can be standardised and extra functionalities can be added. The multi-stage fractionation procedure developed by Campina Buttergold separates AMF into

a range of AMF Low Melting Fractions (melting point as low as 10°C) and AMF High Melting Fractions (melting point as high as 42°C).

Our AMF is available in the types:

- AMF standard melting fraction
- AMF high melting fraction: type croissant, millefeuille and feuilletage FAD
- AMF low melting fraction

Optional:

- steam distillation to obtain a pure white colour and neutral flavours
- texturization to ensure optimum microstructure suitable for laminated dough applications

Application areas

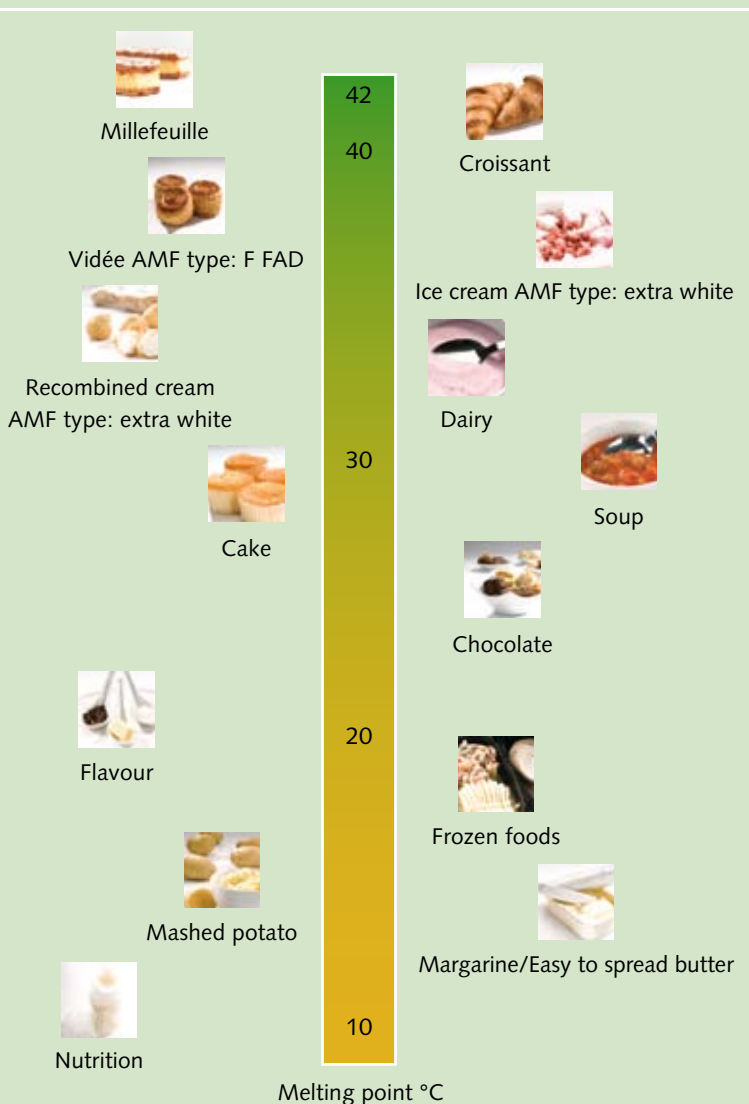
AMF and AMF fractions are suited to a wide range of food applications ranging from chocolate confectionary to ice-cream and dairy desserts.

We specialise in:

- AMF high melting fraction, **texturised**, for laminated bakery products
- AMF low melting fraction, **liquid and low viscosity at room temperature, concentrated flavour, easy to use (pumpable)**, for cake, mashed potato and frozen meals.

Packaging forms

All standardized products are conditioned and packaged to suit your requirements. Nitrogen aeration is optional. Packaging varies from tins, drums, IBC bins and tank containers to cartons and carton free PE foil pack and wrapped blocks in 10, 25 kg and 5x2 kg sheets.



AMF application tree: examples of AMF applications at various melting points listed according the melting point of our AMF type we recommend.

Campina Buttergold

Campina Buttergold is a leading supplier of milk fat based solutions for the food industry.

Our ability to add taste and functionality to your products is based on over 25 years of experience. We are part of the leading Dutch dairy co-operative Campina, ensuring our reliability in matters of supply. Excellent ingredients and extensive knowledge of applications make us the right partner with whom to develop your business.

Contact

Campina Buttergold (Headquarters)
P.O. Box 430, 5000 AK Tilburg
Jules Verneweg 87, 5015 BH Tilburg
The Netherlands
Tel: + 31 (0)13 5490 940
Fax: + 31 (0)13 5490 962

Campina Buttergold (Belgium)
Klerkenstraat 92-94,
8650 Houthulst
Belgium
Tel: + 32 (0)5151 9900
Fax: + 32 (0)5150 5192

E-mail: campinabuttergold@campina.com
www.campinabuttergold.com