



ORIGINAL AMF

Campina Original AMF is produced to meet the highest possible quality standards and is therefore the preferred choice among food producers. Campina Original AMF is derived from pasteurized cream, supplied by our own member farmers. This guarantees both the traceability of our products and their excellent natural taste.

Campina Original AMF is used by many different industries, ranging from bakeries and ice cream manufacturers to producers of spreads, oils, dairy and chocolate products. Our customers can choose from a wide range of packaging options, varying from boxes in different sizes or IBC's to drums and even tank trucks.

Liquid Campina Original AMF (drum, IBC, tank truck) is primarily used in chocolate- and dairy-based beverages, and within the ice cream and margarine industries (spreads and oils). Packed AMF is delivered to ice cream and chocolate producers as well, but is mostly used in bakeries.



Features

Reliability of supply

Origins traceable to our own member farmers

Widest possible range of packaging options

Benefits

Assured operational continuity

Low risk because of source transparency

Optimal packaging designed to meet customer needs

