



# PERFORMANCE AMF MP10 – MP21

Campina offers a wide range of Performance Anhydrous Milk Fat products, each developed for specific applications in the food industry. Campina Performance AMF is carefully composed to ensure a fixed and reliable melting point, tailored to the requirements of your personal production process.

Campina Performance AMF has an excellent natural flavour and a consistent high quality, made from cream that is traceable to our own member farmers. Through years of developing and enhancing our fractionation skills, we've learned to control the melting point of our products to the needs of our individual customers . For each industry application, we can offer the fitting Performance AMF.

Our range of low-melting Campina Performance AMF is designed for the industrial processing of:

MP10 / MP13 / MP18: consumer dairy spreads  
Performance Advantage: a richer flavour and easier spreading

MP10 / MP13 / MP18: flavour industry  
Performance Advantage: exquisite natural taste

MP21: ice cream  
Performance Advantage: extra tasty and optimal melting behaviour when consumed

## Features

Perfected for optimal taste and texture

Range of available melting points

Widest range of packaging options

## Benefits

Enhanced taste, smell and texture of end products

Flexible choice for optimizing your end product

Flexible packaging options with guaranteed consistent quality

