



PERFORMANCE AMF MP28 – MP34

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.

These mid-temperate Performance AMF's, with a melting point fixed between 28°C and 34°C, are the most flexible in our range of Performance AMF products. While the basic composition guarantees an excellent natural flavour and a consistent quality, we offer a wide choice of additional ingredients and any desired packaging and delivery option. Examples are added nitrogen for increased mixability, or additional carotenes for end products with a more striking and tasty-looking colour.

Campina Performance AMF 28°C- 34°C are the products of choice for many different kinds of industrial bakeries, used in mixing doughs for the production of cakes, brioches, biscuits, panettone, and many other delicacies. Our application technologist can personally assist you in choosing the best product for your specific application.



Features

Consistent high quality (no seasonal variations)

Excellent mixability

Widest range of packaging and delivery options

Benefits

Smooth and reliable processing

Optimal taste and quality of your end products

Tailored to your personal needs

