



PERFORMANCE AMF MP35 – MP41

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.

This high temperature range of Performance AMF is perfect for industrial baking in higher temperature environments, especially for producing laminated dough products such as croissants and puff pastry. Its composition is designed for maximum plasticity and a consistent, reliable quality taste.

Our liquid-delivered variants of Campina Performance MP36 and MP41 are primarily used in margarine production, appreciated for their exquisite taste and user-friendly labelling.

Our application technologist can personally assist you in choosing the best product for your specific application.



Features

Consistent and high quality (no seasonal variations)

Excellent taste & maximum plasticity

Wide choice of packaging options

Benefits

Smooth and reliable processing

Optimised for processing in warmer baking environments

Perfect taste for margarine products (oils & spreads)

