



POTATO STARCH
PRODUCT SPECIFICATION

	PARAMETER	VALUE
1	Name of Product	Potato Starch
2	Product Description	Potato starch is a product obtained as a result of mechanical separation from other potato parts then rinsing cleaning drying and sifting.
3	Organoleptic Characteristics	Form of Product – matt-colored powder, insoluble in water and ethanol, crunchy noises can be heard when being rubbed in fingers. Color –White (according to CIE, L >93) Odor – Odorless product Flavor – Typical flavor for potato starch
4	Physicochemical Characteristics	Humidity – max. 20 % pH - 6,0 – 7,5 Content of ashes – does not exceed 0,35% of dry matter %(m/m) Macroscopic impurities – does not exceed 50 pieces / dm ² SO ₂ content – does not exceed 10 mg/kg Content of insoluble mineral substances in 10% of HCl does not exceed 0,06 of dry matter %(m/m)
5	Viscosity / Japanese Method/	1250-1500 ⁰ Bu
6	Country of Origin	Poland
7	Allergens	Not Present
8	Heavy Metals, mg/kg no more than	Lead - 1,0 Cadmium - 0,1
9	Identified Mechanical, Ferromagnetic and Organic Impurities	Unacceptable
10	Identified Pests and Their Residues	Unacceptable
11	Microbiological Requirements	<ul style="list-style-type: none"> • Total number of aerobic organisms in 1g, does not exceed 50.000 • Total number of yeasts in 1g, does not exceed 100 • Total number of mould in 1g, does not exceed 500 • Total number of Bacillus cereus in 1g, does not exceed 10 • Salmonella bacillus– not present in 25g • Clostridium botulinum – not present in 1g • Escherichia coli - not present in 1g
12	Packaging	Ventilated paper bags
13	Product Labelling	Labels must contain the following data: name of product , name of manufacturer, manufacturing date, best before date, storage conditions
14	Storage Conditions	Product must be stored on pallets in a dry place (humidity: 60-75%, temperature up to 20°C). IMPORTANT – when kept in temperature above 20°C humidity loss is possible and, as a result, loss of mass of the product for which a manufacturer bears no responsibility.
15	Best Before Date	5 years from manufacturing date.
16	Transport	External transport – according to a contract concluded with shipping



		company.
17	Product Use-Related Restrictions	No contradictions.
18	Legal Acts / Norms	Supplier's Quality Attestation. the Act on Food and Nutrition Sanitary Conditions / Legal Acts in Force
19	GMO	Potato starch is not manufactured from genetically modified potatoes.
20	Additional Information	Dry matter content of potato starch is not less than 80% Purity in dry matter of potato starch is not less than 97 %