



Integrated Quality Management System Document

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D21/P4

Specifications for Potato Starch Superior Standard

Rev.:

09

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Product description:**PRODUCT NAME:** Potato starch Superior Standard**COUNTRY OF ORIGIN:** Poland**FINAL PRODUCT DESCRIPTION:** Potato starch is produced in the mechanical process of separating it from other potato constituents, washing out, purifying, drying and sifting; it is intended for food and technical purposes. Potato starch is one of food ingredients.**NUTRITION DECLARATION PER 100g PRODUCT:****VALUE ENERGY:** 1380 kJ/325 kcal**FAT:** < 0,3 g

- of which saturates: < 0,1 g

CARBOHYDRATES: 81 g

- of which sugars: < 0,5 g

PROTEIN: < 0,3 g**SALT:** 0,01 g**ORGANOLEPTIC REQUIREMENTS:****APPEARANCE, TEXTURE:** fine powder**COLOR:** purely white, not darker than the reference pattern I; according to the CIE system, L no less than 93**AROMA:** typical, no foreign aroma**FLAVOR:** typical, no foreign flavor**PHYSICAL CHEMICAL REQUIREMENTS:****MACROSCOPIC IMPURITIES (specks count per 1 dm²):** no more than 50 (acceptable tolerance to 20%)**HUMIDITY:** no more than 20% (m/m)**pH:** 6,5 – 8,5**ASH CONTENT (in dry matter):** no more than 0,35 % (m/m)**MINERAL SUBSTANCES CONTENT (insoluble in 10% hydrochloric acid solution, in dry matter):** no more than 0,06 % (m/m)**PARTICULATE BULK DENSITY/DENSITY:** 1,450 kg/dm³ (starch density 1,65 kg/dm³)**IGNITION POINT:** 380°C**AUTOIGNITION POINT:** 430°C**LOWER EXPLOSION LIMITS /OF PARTICULATES/ -** Micro-statics - 0,040 – 0,085 kg/m³
Micro-dynamics - 0,105 kg/m³



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SULFUR DIOXIDE CONTENT: no more than 10 mg/kg

CONTENT OF METALS HARMFUL TO HEALTH (in mg/kg), no more than:

- arsenic 0,10
- cadmium 0,10
- lead 0,10
- mercury 0,05

HIGHEST ACCEPTABLE LEVEL OF PESTICIDE RESIDUE – according to the Act dated August 25th, 2006 on the safety of foodstuff and feeding; Ordinance no. 396/2005 and subsequent amendments.

MICROBIOLOGICAL REQUIREMENTS:

TOTAL MICROBE COUNT: no more than 10 000 in 1 g

TOTAL YEAST COUNT: no more than 100 in 1 g

TOTAL MOLD COUNT: no more than 500 in 1 g

PRESENCE OF STAPHYLOCOCCUS AUREUS : absent in 1 g

ESCHERICHIA COLI: < 10 w 1 g

PRESENCE OF SALMONELLA BACTERIA: absent in 25g

OTHER REQUIREMENTS:

LIST OF INGREDIENTS:

- potato starch

PACKAGING TYPE:

- Big Bag 1000 kg, according to the client's requirements
- valve paper bags (multilayered) 25 kg
- paper bags 1 kg
- foil coated paper bags (heat sealed) 0,5 kg

STORAGE CONDITIONS: keep in a dry place. Dry, clean and airy rooms, free of foreign scents.

BEST-BY DATE: Potato starch stored in original packaging in conditions compliant with the specifications retains its qualities for a period of at least five years.

BEST-BEFORE DATE: The date is preceded by the phrase "Best use before the end of...", specifying the year.

BATCH NUMBER:

- identified by the date of production and shift designation.

TRANSPORT REQUIREMENTS: Use clean and dry means of transport that will protect the packagings against damage and getting wet. The product is not classified as hazardous and does not fall under the provisions of ADR.

GMO DECLARATION: The product has not been genetically modified and was produced from GMO-free raw materials.

ALLERGEN DECLARATION: The product does not contain any allergenic constituents.

INTENDED CONSUMER USE: Potato starch is used:

- in the food industry – as an ingredient of food concentrates,
- in the meat, baking and confectionery industry – as a raw material or production additive,
- in the pharmaceutical industry – as an additive in the production of medications,



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- in the households – as an ingredient or additive of culinary products,
it is also intended for technical purposes in different branches of industry.
This product is intended for consumption after preparation.

CONSUMPTION RESTRICTIONS: None; potato starch may be consumed by people of every faith, as well as vegans and vegetarians.

LABEL MODEL/LABELING: Label prepared on the basis of applicable regulations, compliant with the attachment or the provisions included in the contract.

	Full Name:	Position:	Date:	Signature:
Prepared by:	Adam Grabowski	Pełnomocnik ds. SZJ /QMS Representative	2017-09-06	
Checked by:	Ryszard Oleaczek	Członek Zarządu /Board Member	2017-09-06	
Approved by:	Paweł Pawlak	Prezes/President	2017-09-06	