	Integrated Quality Management System Document	Doc no.:	D23/P4
	Specifications for Żelpol pregelatinized starch	Version:	10EN
		Date of issue:	2005-10-04
		Date of revision:	2024-01-10
		Page	1/2

Product description:
PRODUCT NAME: Żelpol pregelatinized starch

COUNTRY OF ORIGIN: Poland

FINAL PRODUCT DESCRIPTION: Żelpol pregelatinized is a product obtained in the process of thermal processing of a starch solution and subsequently its drying and grinding.

NUTRITION DECLARATION PER 100 g PRODUCT:
VALUE ENERGY: 1609 kJ/379 kcal

FAT: < 0,3 g

- of which saturates: < 0,1 g

CARBOHYDRATES: 94 g

- of which sugars: < 0,2 g

PROTEIN: < 0,3 g

SALT: 0,02 g

- salt content is exclusively due to the presence of naturally occurring sodium.

ORGANOLEPTIC REQUIREMENTS:
APPEARANCE, TEXTURE: fine, loose powder

COLOR: white through cream

AROMA: typical, no foreign aroma

FLAVOR: typical, no foreign flavor

PHYSICAL CHEMICAL REQUIREMENTS:
MOISTURE CONTENT: max 10%

pH: 5,5 – 8,0

Viscosity: 4000 – 6000 cP

ASH CONTENT (in dry matter): no more than 0,5% (m/m)

MINERAL SUBSTANCES CONTENT (insoluble in 10% hydrochloric acid solution, in dry matter): no more than 0,1% (m/m)

GRANULATION (residue on a 0,2 mm sieve): max. 7%

SULFUR DIOXIDE CONTENT: no more than 10 mg/kg

HARMFUL METALS (mg/kg) no more than:

- CADMIUM 0,1

- LEAD 0,2

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



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Page

2/2

ESCHERICHIA COLI: absent in 1 g**PRESENCE OF SALMONELLA BACTERIA:** absent in 25 g**REQUIREMENTS FOR THE GEL MADE FROM ŻELPOL PREGELATINIZED STARCH****TASTE:** typical**ODOUR:** typical, without a foreign scent.**CONSISTENCY:** cohesive, jellylike, non-unctuous, syneresis (stratification) before the lapse of 5 hours unacceptable.**OTHER REQUIREMENTS:****LIST OF INGREDIENTS:**

- potato starch 90%
- wheat starch 10%


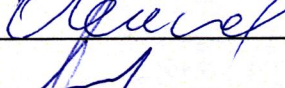
PACKAGING:

- 3-layer ventilated paper bags (20 kg) or other bags, in accordance with the recipient's requirements.

STORAGE CONDITIONS: keep in a dry place. Dry, clean and airy rooms, free of foreign scents.**MINIMUM SHELF-LIFE:** When stored in original packaging, in the conditions prescribed in the specification, Żelpol retains its properties for at least 36 months.**MINIMUM SHELF-LIFE DATE:** The date is preceded by the phrase "Best before the end of ..." and 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:** Gluten-free product. The product contains **wheat starch**.**DIRECTIONS FOR USE/PREPARATION FOR CONSUMPTION:** Żelpol pregelatinized starch is soluble in cold water. As a 8% additive it forms a thick, cohesive and jellylike gel.**APPLICATION:** Used in the food industry as a thickener and binder for ketchups, mayonnaise, mustard, cottage cheese, yoghurts, jams, confectionery, ice-cream, soups, instant sauces and confectionery baked goods.**CONSUMPTION RESTRICTIONS:** None; Żelpol pregelatinized 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	Quality Assurance Representative	Jan. 10, 2024	
Verified by:	Ryszard Oleaczek	Member of the Board	Jan. 10, 2024	
Approved by:	Paweł Pawlak	President of the Board	Jan. 10, 2024	