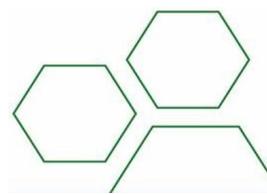


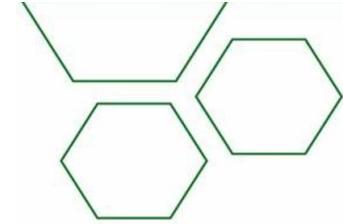
## SPECIFICATION

**Product name: POTATO STARCH**

**Country of origin: EU**

<b>General Characteristics</b>	Starch is produced from potatoes in the process of mechanical grinding, washing out and refining. Refined starch is dried and sieved.
<b>Destination</b>	food industry, chemical industry, paper industry, in household for pastries, cakes, soups, desserts, sauces, for technical use in other industries
<b>Organoleptic properties</b>	Product form - matt powder, insoluble in water and ethanol Colour - White (according to CIEL min. 93) Odour and taste - Typical for potato starch, without any foreign odours and tastes
<b>Nutritional and energy value (per 100g of product)</b>	
Energy value	1377 kJ, 324kcal
Nutritional value per 100 g of product:	
Proteins	0,0 g
Fats	0,0 g
Carbohydrates	81,0 g
Sugars	0,6 g
Salt	0,1 g
<b>Physical and chemical parameters</b>	
Humidity	<20 %
pH	5,5 - 7,5
Ash content	<0,35% in dry matter
Macroscopic impurities	<50 pc/dm <sup>2</sup> with tolerance 20%
SO <sub>2</sub> content	<10 mg/kg
Content of mineral substances	<0,06 % s.s.
Insoluble in 10% solution of HCL	
Viscosity (german method 4,2% solution)	1100-1650°Bu
<b>Allergens</b>	Not present
<b>Heavy metals</b>	Lead 0,1 mg/kg Cadmium 0,1 mg/kg
<b>Mechanical impurities</b>	Unacceptable
<b>Pests and their residues</b>	Unacceptable
<b>Residues of pesticides</b>	Unacceptable
Ionisation	Not present
<b>Microbiology (CFU)</b>	
Total aerobic bacteria count, :5	<50.000 cfu in1g
Coliformbacteria count	<100 cfu in1g





Total yeast and mould count	<500 cfu in1g
Total Bacillus cereus count	<10 cfu in1g
Total Salmonella bacillus count	absent in 25g
Total Clostridium botulinum count	absent in 1g
Total Escherichia coli count	absent in 1g
<b>Packaging</b>	Ventilated paper bags, flexible big-bag containers
<b>Net weight</b>	0,5 kg, 1 kg, 25 kg , 40 lbs, 50 lbs , 1000kg
<b>Labelling</b>	Labels must contain the following data: name of product, manufacturer, production date, minimum shelf life, storage conditions.
<b>Storage</b>	Dry, clean and cool facilities (humidity 60-75%, temperature below 20°C). CAUTION - in temperature above 20°C weight loss may occur, as a result of humidity loss. The Manufacturer is not responsible for that
<b>Shelf life</b>	5 years from production date
<b>Transport</b>	Clean and dry transport means. Product is protected from damage and soaking.
<b>Legal Acts</b>	Certificate of analysis, the Act on Food and Nutrition Sanitary Conditions / Legal Acts in Force
<b>GMO</b>	Potato starch is not manufactured from genetically modified potatoes.
<b>Declaration of conformity</b>	Potato starch meets all relevant domestic and EU legal requirements for manufacturing, packaging, labelling, microbiology and impurities appearances.

