

POTATO STARCH

Product in compliance with Polish and European food regulations.

Organoleptic characteristics

Appearance	uniform white powder
Taste and smell	typical for potato starch

Physical chemistry parameters

Moistness [%]	max. 20
pH	5,5-7,5
Macroscopic contamination, speck count per 1 dm ²	50 with 20% margin
Pure starch content [%]	min. 97
Content of ash in dry matter [%]	max. 0,35
Sulphur dioxide and sulfites expressed in SO ₂ [mg/kg]	max. 10

Microbiological parameters

General bacteria count in 1g	max. 10000
Moulds in 1g	max. 500
Candida in 1g	max. 100
Coli titer	0,01
<i>Salmonella</i> rod-shaped bacteria in 25g	none
Bacillus cereus in 1g	none

Allergens, GMO status, Ionization

Product contains no allergens, is free from genetic modifications, does not undergo ionization processing.

Best before

5 years from date of production.

Origin or raw material

Raw material for production process of potato starch is starch potato of Polish origin.

Target consumer group

Product suitable for all consumer groups, including vegetarians, ovo-lacto-vegetarians, vegan, coeliac patients.

Storage conditions

Store in a cool dry place.

Packaging

Paper valve bags of kg each or big-bag packaging or tankers.