



**PRODUCT QUALITY
SPECIFICATION SHEET
No. 10**

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ORIGINAL

Product name: LU – 1404 – 2
Oxidised starch E 1404

Non-GMO declaration: The product is not derived from or produced using genetically modified organisms
Allergen statement: The product does not contain any allergenic ingredients
Statement of origin: Poland

A. Organoleptic testing:


No.	Name of property:	Requirements:	Test method:
1.	Colour	White to light cream	Instruction No. 01
2.	Odour	Typical of oxidised starch	Instruction No. 03

B. Physical and chemical requirements:

No.	Name of property:	Requirements:	Test method:
1.	Mechanical impurities	unacceptable	Instruction No. 05
2.	Moisture content	max. 20%	Instruction No. 08
3.	pH value	5,5 – 7,5	Instruction No. 09
4.	SO ₂ content	max. 10 mg/kg	Instruction No. 11
5.	Sodium chloride content	max. 0,2%	Instruction No. 25
6.	Carboxyl groups content	max. 1,1% in dry matter	Instruction No. 26
7.	Jelly: - appearance - consistency - taste - colour	- thickened pudding retains the form of the container, smooth, shiny cut surface, sharp edges - dense, gelatinous - sweet and sour, without foreign taste - iridescent red	Instruction No. 23
8.	Ash content	max. 0,6% in dry matter	Instruction No. 12
9.	Metal content: - arsenic - lead - mercury	max. 1,0 mg/kg max. 2,0 mg/kg max. 0,1 mg/kg	As per the standards used in accredited laboratories

C. Microbiological requirements:

No.	Name of property:	Requirements:	Test method:
1.	Aerobic bacteria	max. 10.000 cfu/1g	As per ISO 4833
2.	Coliform bacteria	0 cfu/0,1g	As per ISO 4832
3.	Salmonella spp.	cfu/25, Absent	As per ISO 6579
4.	Staphylococcus aureus	cfu/0,1, Absent	As per ISO 6888
5.	Yeast and mould	max. 500 cfu/1g	As per ISO 21527
6.	Bacillus cereus	max. 10 cfu/1g	As per ISO 7932

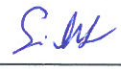

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D. Packaging, storage conditions, transport requirements:

No.	Name of property:	Requirements:
1.	Packaging type	<i>Multilayer vented paper bags or flexible big-bag containers. Unit packaging must be approved for food contact</i>
2.	Net content	<i>25, 800 or 1000kg</i>
3.	Labelling	<i>Consistent with the laws and regulations in force</i>
4.	Storage conditions	<i>Dry, clean and well-ventilated facilities without foreign odours, protected against rodents</i>
5.	Shelf life	<i>24 months of the manufacture date when stored in original packaging</i>
6.	Transport requirements	<i>Clean and dry means of transport ensuring appropriate protection of the product against damage and moisture. The product is not classified as hazardous within the meaning of transport regulations</i>

The new document enters into force on the date of its approval

Name of document	Withdrawn document		Introduced document	
	Issue No.	Date of issue	Issue No.	Date of issue
Quality specification: LU – 1404 – 2 Oxidised starch E 1404	02	July 14, 2014	03	January 01, 2018

	Full name	Title	Date	Signature
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Approved by	Waldemar Kasperski	President of the Board of WPPZ S.A.	03.01.2018	