



**PRODUCT QUALITY  
SPECIFICATION SHEET  
No. 02**

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**ORIGINAL**

**Product name:** LU – 1431 – 2  
**Potato starch Superior**

**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	Instruction No. 01
2.	Colour according to the CIE, L system	min. 91	Instruction No. 02
2.	Odour	Typical of potato starch, without foreign odours	Instruction No. 03
4.	Taste	Typical of potato starch, without foreign off-flavours	Instruction No. 04

**B. Physical and chemical requirements:**

No.	Name of property:	Requirements:	Test method:
1.	Macroscopic impurities, number of specs per 1 dm <sup>2</sup>	max. 80 acceptable tolerance level: up to 20%	Instruction No. 07
2.	Mechanical impurities	unacceptable	Instruction No. 05
3.	Moisture content	max. 20%	Instruction No. 08
4.	pH value	6,5 – 8,5	Instruction No. 09
5.	SO <sub>2</sub> content	max. 10 mg/kg	Instruction No. 11
6.	Ash content	max. 0,40% in dry matter	Instruction No. 12
7.	Content of mineral substances insoluble in a 10% solution of hydrochloric acid	max. 0,07% in dry matter	Instruction No. 13
8.	Metal content: - arsenic - lead - mercury - cadmium	max. 0,50 mg/kg max. 0,50 mg/kg max. 0,03 mg/kg max. 0,10 mg/kg	As per the standards used in accredited laboratories

**C. Microbiological requirements:**

No.	Name of property:	Requirements:	Test method:
1.	Aerobic bacteria	max. 50.000 cfu/1g	As per ISO 4833
2.	Coliform bacteria	max. 100 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


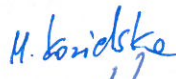
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**D. Packaging, storage conditions, transport requirements:**

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>5 years 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 – 1431 – 2 Potato starch Superior	04	August 21, 2017	05	January 01, 2018

	Full name	Title	Date	Signature
<b>Prepared by</b>	Angelika Siebert	Technologist	02.01.2018	
<b>Verified by</b>	Małgorzata Kozielska	Quality Control Manager	02.01.2018	
<b>Approved by</b>	Waldemar Kasperski	President of the Board of WPPZ S.A.	03.01.2018	