



**PRODUCT QUALITY  
SPECIFICATION SHEET  
No. 04**

Issue No.:	07
Date of issue:	January 01, 2018
Page:	1/2

**ORYGINAŁ**

**Product name:** LU – 1431 – 6  
**Potato starch Superior Standard**  
**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.	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. 50 acceptable tolerance level up to 20%	Instruction No. 07
2.	Mechanical impurities	unacceptable	Instruction No. 05
3.	Moisture content	max. 6%	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. 0,35% in dry matter	Instruction No. 12
7.	Content of mineral substances insoluble in a 10% solution of hydrochloric acid	max. 0,06% 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. 10.000 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



	<b>PRODUCT QUALITY SPECIFICATION SHEET No. 04</b>	Issue No.:	07
		Date of issue:	January 01, 2018
		Page:	2/2

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

No.	Name of property:	Requirements:
1.	<b>Packaging type</b>	<i>Multilayer vented paper bags or flexible big-bag containers. Unit packaging must be approved for food contact</i>
2.	<b>Net content</b>	<i>25, 800 or 1000kg</i>
3.	<b>Labelling</b>	<i>Consistent with the laws and regulations in force</i>
4.	<b>Storage conditions</b>	<i>Dry, clean and well-ventilated facilities without foreign odours, protected against rodents</i>
5.	<b>Shelf life</b>	<i>Recommended storage time: no longer than 24 months in original packaging. It is advised however to keep the storage time short as possible because the moisture content may increase gradually</i>
6.	<b>Transport requirements</b>	<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 – 6 Potato starch Superior Standard	06	August 21, 2017	07	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	