	PRODUCT QUALITY SPECIFICATION SHEET No. 05	Issue No.:	06
		Date of issue:	January 01, 2018
		Page:	1/2

ORIGINAL

Product name:

LU – 1431 – 7

Non-GMO declaration:

Potato starch Superior Standard

Allergen statement:

The product is not derived from or produced using genetically modified organisms

Statement of origin:

The product does not contain any allergenic ingredients

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 ²	max. 50 acceptable tolerance level up to 20%	Instruction No. 07
2.	Mechanical impurities	unacceptable	Instruction No. 05
3.	Moisture content	max. 7%	Instruction No. 08
4.	pH value	6,5 – 8,5	Instruction No. 09
5.	SO ₂ 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



	PRODUCT QUALITY SPECIFICATION SHEET No. 05	Issue No.:	06
		Date of issue:	January 01, 2018
		Page:	2/2

D. Packaging, storage conditions, transport requirements:

No.	Name of property:	Requirements:
1.	Packaging type	Multilayer vented paper bags or flexible big-bag containers. Unit packaging must be approved for food contact
2.	Net content	25, 800 or 1000kg
3.	Labelling	Consistent with the laws and regulations in force
4.	Storage conditions	Dry, clean and well-ventilated facilities without foreign odours, protected against rodents
5.	Shelf life	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
6.	Transport requirements	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

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 – 7 Potato starch Superior Standard	05	August 21, 2017	06	January 01, 2018

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