WPPZ S.A.	PRODUCT QUALITY SPECIFICATION SHEET No. 07	Issue No.:	06
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Product name: **LU – 1431 – 9**

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^2	*max. 50* *acceptable tolerance level up to 20%*	Instruction No. 07
2.	Mechanical impurities	*unacceptable*	Instruction No. 05
3.	Moisture content	*max. 9%*	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

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 – 9 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	
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Approved by	Waldemar Kasperski	President of the Board of WPPZ S.A.	03.01.2018	