	PRODUCT QUALITY SPECIFICATION SHEET No. 08	Issue No.:	06
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ORIGINAL

Product name: **LU – 1432**
Granulated potato starch
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	<i>White</i>	Instruction No. 01
2.	Odour	<i>Typical</i>	Instruction No. 03
3.	Form	<i>Small granules</i>	Instruction No. 01

B. Physical and chemical requirements:

No.	Name of property:	Requirements:	Test method:
1.	Mechanical impurities	<i>unacceptable</i>	Instruction No. 06
2.	Size of granules: - >1 mm - <1 mm and >0,08 mm - < 0,08 mm	<i>max. 10% min. 65% max. 25%</i>	Instruction No. 14
3.	Moisture content	<i>max. 6%</i>	Instruction No. 08
4.	pH value	<i>6,5 – 8,5</i>	Instruction No. 09
5.	SO ₂ content	<i>max. 10 mg/kg</i>	Instruction No. 11
6.	Solubility in water	<i>forms a suspension without visible lumps</i>	Instruction No. 15
7.	Metal content: - arsenic - lead - mercury - cadmium	<i>max. 0,5 mg/kg max. 0,5 mg/kg max. 0,03 mg/kg max. 0,1 mg/kg</i>	As per the standards used in accredited laboratories

C. Microbiological requirements:

No.	Name of property:	Requirements:	Test method:
1.	Aerobic bacteria	<i>max. 10.000 cfu/1g</i>	As per ISO 4833
2.	Coliform bacteria	<i>max. 100 cfu/0,1g</i>	As per ISO 4832
3.	<i>Salmonella</i> spp.	<i>cfu/25, Absent</i>	As per ISO 6579
4.	<i>Staphylococcus aureus</i>	<i>cfu/0,1, Absent</i>	As per ISO 6888
5.	Yeast and mould	<i>max. 500 cfu/1g</i>	As per ISO 21527
6.	<i>Bacillus cereus</i>	<i>max. 10 cfu/1g</i>	As per ISO 7932


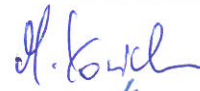
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D. Packaging, storage conditions, transport requirements:

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	15 or 500kg
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 12 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 – 1432 Granulated potato starch	05	August 21, 2017	06	January 01, 2018

	Full name	Title	Date	Signature
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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	