

PRODUCT QUALITY SPECIFICATION SHEET No. 16

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Product name:

LU - 1414 - 1

Acetylated distarch phosphate E 1414

Non-GMO declaration: Allergen statement:

Statement of origin:

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

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 with a delicate scent of vinegar	Instruction No. 03	

B. Physical and chemical requirements:

No.	Name of property:	Requirements:	Test method:
1.	Mechanical impurities	unacceptable	Instruction No. 05
2.	Moisture content	max. 20%	Instruction No. 08
3.	pH value	<i>5,5</i> – <i>7,5</i>	Instruction No. 09
4.	SO ₂ content	max. 10 mg/kg	Instruction No. 11
5.	Viscosity of 4% paste at 25°C	min. 900º Bu	Instruction No. 19
6.	Viscosity of 5% pasteurized paste at 25°C	min. 20000 mPas	Instruction No. 20
7.	Viscosity of 5% sterilized paste at 25°C	min. 30000 mPas	Instruction No. 20
8.	Acetyl groups content	max. 2,0% in dry matter	Instruction No. 27
9.	Ash content	max. 0,6% in dry matter	Instruction No. 12
10.	Phosphorus content	max. 0,14% (as P)	As per the standards used in accredited laboratories
11.	Metal content:		
	- arsenic	max. 1,0 mg/kg	As per the standards used in
	- lead	max. 2,0 mg/kg	accredited laboratories
	- mercury	max. 0,1 mg/kg	

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	0 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	Multilayer vented paper bags or flexible big-bag containers.		
	- 12	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 agains rodents		
5.	Shelf life	24 months of the manufacture date when stored in original packaging		
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	
Name of document	Issue No.	Date of issue	Issue No.	Date of issue
Quality specification: LU – 1414 – 1 Distarch phosphate E 1412	02	July 14, 2014	03	January 01, 2018

	Full name	Title	Date	Signature
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Approved by	Waldemar Kasperski	President of the Board of WPPZ S.A.	03 01.2018	(1/1