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	PRODUCT IDENTYFICATION		
Product trade name:	LU – 1431 – 8		
Chemical name:	Potato starch Superior Standard		
No. of product quality specification sheet:	SJ.06		
Country of origin:	Poland		
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		
	GENERAL CHARACTERISTIC		
content of 20% and then furthe Potato starch is widely used as canned meat, vegetables and	but and refining. Refined starch is dried with a stream of hot air to the maximum moisture or part-dried to the maximum moisture content of 8%. s an ingredient of and additive to foodstuffs, among others in meat and deli products fish, breadstuff and flour products as a thickener for deserts, soups and sauces. It is iding and fruit-flavoured starch-jelly.		
	ORGANOLEPTIC PROPERTIES		
	ORGANOLEPTIC PROPERTIES		
Name of property:	Requirements:		
Colour:	White		
Odour and taste:	Typical of potato starch, without foreign odours and off-flavours		
	PHYSICAL AND CHEMICAL PARAMETERS		
Name of property:	Requirements:		
Macroscopic impurities:	max. 50/dm <sup>2</sup> with acceptable tolerance level: up to 20%		
macroscopic inipulities.			
Mechanical impurities:	unacceptable		
	max. 8%		
Mechanical impurities:			
Mechanical impurities: Moisture content:	max. 8%		
Mechanical impurities: Moisture content: pH value:	max. 8% 6,5-8,5		

WIELKOPOLSKIE PRZEDSIĘBIORSTWO PRZEMYSŁU ZIEMNIACZANEGO S.A.

Registered seat: Luboń, address: ul. Armii Poznań 49; 62 - 030 Luboń; tel.: +48 61 8130581; fax: +48 61 8130232; email: wppz@wppz.pl; www.wppz.pl Production plant in Staw: 62 - 420 Strzałkowo; tel.: +48 63 2759102/03; +48 61 2879142; tel./fax: +48 61 6334962; e-mail: zpstaw@wppz.pl Share capital: 8 268 566,13 PLN / Paid-in capital: PLN 8 268 566,13

Court of Registration: District Court for Poznań - Nowe Miasto and Wilda in Poznań, 8th Commercial Department of the National Court Register KRS [National Court Register No.]: 0000053985

NIP [Tax Identification No.]: 777-00-03-067 REGON [Statistical Business No.]: 631515520 BDO:000035828



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aureus count:       Club, ig, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total yeast and mould count:       max. 500 cfu/1g         NUTRITIONAL VALUE         NUTRITIONAL VALUE         Nutritional value per 100g of the product:         Energy value:       370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g         PACKAGING	HEAVY METALS		
Heavy metals content:       max. 0,50 mg/kg         arsenic       max. 0,50 mg/kg         Iead       max. 0,03 mg/kg         max. 0,10 mg/kg       max. 0,03 mg/kg         cadmium       max. 0,10 mg/kg         MICROBIOLOGY       MICROBIOLOGY         MUTRITIONAL VALUE         NUTRI	Name of property:	Requirements:	
lead       max. 0,50 mg/kg         mercury       max. 0,03 mg/kg         max. 0,10 mg/kg       max. 0,10 mg/kg         MICROBIOLOGY         Coliform bacteria count:         Max. 10.000 cfu/1g         Coll Salmonella spp. count:         Col/0, 1g, Absent         Fotal Sacillus cereus count:         max. 10 cfu/1g         Col cfu/1g         NUTRITIONAL VALUE         NUTRITIONAL VALUE         Carbohydrates (starch):         gg         Packaging			
mercury       max. 0.03 mg/kg         max. 0,10 mg/kg         MICROBIOLOGY         MICROBIOLOGY         Name of property:       Requirements:         Total aerobic bacteria count:       max. 10.000 cfu/1g         Coliform bacteria count:       100 cfu/0, 1g         Total Salmonella spp. count:       cfu/25g, Absent         Total Staphylococcus       cfu/0, 1g, Absent         Total Staphylococcus       cfu/0, 1g, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total Staphylococcus       cfu/0, 1g, Absent         Total Staphylococcus       cfu/0, 1g, Absent         Total Staphylococcus       cfu/1g         Total Staphylococcus       cfu/1g         Total Staphylococcus       cfu/1g         Total Staphylococcus       max. 10 cfu/1g         Total Staphylococcus       max. 500 cfu/1g         Count:       NUTRITIONAL VALUE         Nutritional value per 100g of the product:       Packadi/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g	arsenic		
cadmium       max. 0, 10 mg/kg         MICROBIOLOGY         MICROBIOLOGY         Name of property:       Requirements:         Total aerobic bacteria count:       max. 10.000 cfu/1g         Coliform bacteria count:       100 cfu/0, 1g         Total Salmonella spp. count:       cfu/25g, Absent         Fotal Staphy/ococcus       cfu/0, 1g, Absent         Fotal Staphy/ococcus       cfu/0, 1g, Absent         Fotal Bacillus cereus count:       max. 10 cfu/1g         Total yeast and mould       max. 500 cfu/1g         Nutritional value per 100g of the product:       Nutritional value         Energy value:       370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0, 2g         Tats (polysaturated fats):       0, 1g	lead		
Name of property:       Requirements:         Fotal aerobic bacteria count:       max. 10.000 cfu/1g         Coliform bacteria count:       100 cfu/0, 1g         Total Salmonella spp. count:       cfu/25g, Absent         Total Staphylococcus       cfu/0, 1g, Absent         Total Staphylococcus       cfu/0, 1g, Absent         Total Staphylococcus       cfu/0, 1g, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total yeast and mould       max. 500 cfu/1g         NUTRITIONAL VALUE       NUTRITIONAL VALUE         Nutritional value per 100g of the product:       Energy value:         2arbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g			
Name of property:       Requirements:         Total aerobic bacteria count:       max. 10.000 cfu/1g         Coliform bacteria count:       100 cfu/0, 1g         Total Salmonella spp. count:       cfu/25g, Absent         Total Staphylococcus aureus count:       cfu/0, 1g, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total Pacillus cereus count:       max. 10 cfu/1g         Total yeast and mould       max. 500 cfu/1g         Count:       NUTRITIONAL VALUE         Nutritional value per 100g of the product:       Total 370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g         PACKAGING	cadmium	max. 0,10 mg/kg	
Total aerobic bacteria count:       max. 10.000 cfu/1g         Coliform bacteria count:       100 cfu/0,1g         Total Salmonella spp. count:       cfu/25g, Absent         Total Staphylococcus aureus count:       cfu/0, 1g, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total yeast and mould count:       max. 500 cfu/1g         NUTRITIONAL VALUE         Nutritional value per 100g of the product:         Energy value:       370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g         PACKAGING		MICROBIOLOGY	
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Coliform bacteria count:       100 cfu/0, 1g         Total Salmonella spp. count:       cfu/25g, Absent         Fotal Staphylococcus aureus count:       cfu/0, 1g, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total Salmonella spp. count:       max. 10 cfu/1g         Total Salmonella spo.       max. 500 cfu/1g         Total yeast and mould       max. 500 cfu/1g         NUTRITIONAL VALUE       NUTRITIONAL VALUE         Nutritional value per 100g of the product:       Total 370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g         PACKAGING			
Foto los () fg         Nutritional value per 100g of the product:         Energy value:       370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0, 2g         Fats (polysaturated fats):       0, 1g         PACKAGING	Fotal aerobic bacteria count:	max. 10.000 cfu/1g	
Total Staphylococcus aureus count:       cfu/0, 1g, Absent         Total Bacillus cereus count:       max. 10 cfu/1g         Total yeast and mould count:       max. 500 cfu/1g         NUTRITIONAL VALUE         NUTRITIONAL VALUE         Nutritional value per 100g of the product:         Energy value:       370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g         PACKAGING	Coliform bacteria count:	100 cfu/0,1g	
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Infax: 500 clu/ lg         NUTRITIONAL VALUE         Nutritional value per 100g of the product:         Energy value:       370kcal/1550kJ         Carbohydrates (starch):       92g         Protein:       0,2g         Fats (polysaturated fats):       0,1g	Total <i>Bacillus cereus</i> count:	max. 10 cfu/1g	
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Carbohydrates (starch): 92g Protein: 0,2g Fats (polysaturated fats): 0,1g PACKAGING			
Protein: 0,2g Fats (polysaturated fats): 0,1g PACKAGING		92g	
Fats (polysaturated fats): 0,1g PACKAGING			
PACKAGING	Fats (polysaturated fats):		
		PACKAGING	
Multilayer vented paper bags (25kg) or flexible big-bag containers (800 or 1000kg). Unit packaging must be approv			
inditiation vented paper bags (zong) of hexiste big bag containers (obe of record). One packaging must be approv	Multilaver vented paper bags (2	25kg) or flexible big-bag containers (800 or 1000kg). Unit packaging must be approv	
for food contact.			

egistered seat: Lubon, address: ul. Armii Poznan 49; 62 - 030 Lubon; tel.: +48 61 8130581; tax: +48 61 8130232; email: wppz@wppz.pl; www.wppz. Production plant in Staw: 62 - 420 Strzałkowo; tel.: +48 63 2759102/03; +48 61 2879142; tel./fax: +48 61 6334962; e-mail: zpstaw@wppz.pl Share capital: 8 268 566,13 PLN / Paid-in capital: PLN 8 268 566,13 Court of Registration: District Court for Poznań - Nowe Miasto and Wilda in Poznań, 8<sup>th</sup> Commercial Department of the National Court Register KRS [National Court Register No.]: 0000053985 NIP [Tax Identification No.]: 777-00-03-067 REGON [Statistical Business No.]: 631515520 BDO:000035828



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### LABELLING

Each unit packaging of the product contains the following data:

- substance name and number;
- details o the manufacturer;
- lot number;
- date of manufacture;
- minimum shelf life;
- net weight;
- storage conditions;
- label for use in foodstuffs.

### STORAGE

Dry, clean and well-ventilated facilities without foreign odours, protected against rodents.

## MINIMUM 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.

## TRANSPORT

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.

#### **INTENDET USE**

LU – 1431 – 8 is intended for use in the production of foodstuffs, with no restrictions as to its use (in the amount necessary to obtain the intended technological effect). The product is not intended for direct consumption.

## SAFETY AND HANDLING

LU – 1431 – 8 is a non-hazardous substance.

#### WIELKOPOLSKIE PRZEDSIĘBIORSTWO PRZEMYSŁU ZIEMNIACZANEGO S.A.

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#### **BENCHMARK STANDARDS**

- 1. Quality specification No. 06;
- 2. Ordinance of the Minister of Health of 22 April 2011 amending the ordinance on legal additives (Journal of Laws of 2011, No. 91, item 525);
- 3. The Act of 25 August 2006 on the safety of food and nutrition (Journal of Laws of 2006, No. 171, item 1225, as amended consolidated text published in the Journal of Laws of 2017, item. 149);
- 4. Ordinance of the Minister of Health of 23 December 2010 on specifications and criteria of purity of additives (Journal of Laws of 2011, No 2, item 3, as amended);
- 5. Ordinance of the Minister of Agriculture and Rural development of 23 December 2014 on the labeling of particular types of foodstuffs (Journal of Laws of 2015, item 29);
- Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (Journal of Laws of 2002, No. L 31);
- Regulation (EC) No. 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH), establishing a European Chemicals Agency, amending Directive 1999/45/EC and repealing Council Regulation (EEC) No. 793/93 and Commission Regulation (EC) No. 1488/94 as well as Council Directive 76/769/EEC and Commission Directives 91/155/EEC, 93/67/EEC, 93/105/EC and 2000/21/EC (Official Journal of Laws of 2006 No. L 396);
- Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (Official Journal of Laws of 2004 No. L 338);
- Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed (Official Journal of the European Union of 2003 No. L 268) and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC (Official Journal of the European Union of 2003 No. L 268);
- 10. Regulation (EC) No. 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (Official Journal of the European Union of 2008 No. L 354);
- Commission regulation (EU) No. 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives (Official Journal of the European Union of 2011 No. L 295);
- Commision regulation (EU) No. 1130/2011 of 11 November 2011 amending Annex III to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients (Official Journal of the European Union of 2011 No. L 295);
- 13. Ordinance of the Minister of Health of 22 November 2010 on allowed additional substances (Journal of Laws of 2010, No. 232, item 1525);
- 14. Commission regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Official Journal of the European Union of 2011 No. L 12).

All the information and data contained herein are based on our long-term experience and supported by scientific knowledge. However, this document is of informative nature only. Should you have any doubts we will be happy to provide you with detailed information and answer all your questions.

#### WIELKOPOLSKIE PRZEDSIĘBIORSTWO PRZEMYSŁU ZIEMNIACZANEGO S.A.

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