

PRODUCT DATA SHEET No. 07

Date of issue:	January 01, 2018		
Update on:	October 25, 2018		

Page **1** of **4**

PRODUCT IDENTYFICATION			
Product trade name:	LU – 1431 – 9		
Chemical name:	Potato starch Superior Standard		
No. of product quality specification sheet:	SJ.07		
Country of origin:	Poland		
Non-GMO declaration:	The product is not derived from or produced using genetically modified organisms		
Allergen statement:	statement: The product does not contain any allergenic ingredients		

GENERAL CHARACTERISTIC

Native potato starch is one of the natural ingredients of food. It is produced from potato tubers in the process of mechanical grinding, washing out and refining. Refined starch is dried with a stream of hot air to the maximum moisture content of 20% and then further part-dried to the maximum moisture content of 9%.

Potato starch is widely used as an ingredient of and additive to foodstuffs, among others in meat and deli products, canned meat, vegetables and fish, breadstuff and flour products as a thickener for deserts, soups and sauces. It is also the main ingredient of pudding and fruit-flavoured starch-jelly.

Name of property:	Requirements:	
Colour	White	
Odour and taste	Typical of potato starch, without foreign odours and off-flavours	

ORGANOLEPTIC PROPERTIES

PHYSICAL AND CHEMICAL PARAMETERS

Name of property:	Requirements:
Macroscopic impurities:	max. 50/dm² with acceptable tolerance level: up to 20%
Mechanical impurities:	unacceptable
Moisture content:	max. 9%
pH value:	6,5-8,5
SO ₂ content:	max. 10 mg/kg
Ash content:	max. 0,35% in dry matter
Content of mineral substances insoluble in a 10% solution of hydrochloric acid:	max. 0,06% in dry matter

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Page 2 of 4

HEAVY METALS			
Name of property: Requirements:			
Heavy metals content:			
- arsenic	max. 0,50 mg/kg		
- lead	max. 0,50 mg/kg		
- mercury	max. 0,03 mg/kg		
- cadmium	max. 0,10 mg/kg		

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 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:	367kcal/1540kJ		
Carbohydrates (starch):	91g		
Protein:	0,2g		
Fats (polysaturated fats):	lysaturated fats): 0,1g		
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PACKAGING

Multilayer vented paper bags (25kg) or flexible big-bag containers (800 or 1000kg). Unit packaging must be approved for food contact.



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Page 3 of 4

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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 - 9 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 - 9 is a non-hazardous substance.

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PRODUCT DATA SHEET No. 07

Date of issue:	January 01, 2018	
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Page 4 of 4

BENCHMARK STANDARDS

- 1. Quality specification No. 07;
- 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);
- 9. 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);
- 11. 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);
- 12. 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.