	<b>PRODUCT QUALITY SPECIFICATION SHEET No. 21</b>	Issue No.:	09
		Date of issue:	September 01, 2023
		Page:	1/2

Product name:

**LU – 1434**

Number in the list of feed materials:

**Potato protein  
4.8.10**

GMP+ code:

**4.003**

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:

Product of Polish origin, made of potatoes grown and bought in Poland as a result of thermal-acid treatment (hydrochloric acid) of cellular juice in our factory

#### A. Organoleptic testing:


No.	Name of property:	Requirements:	Test method:
1.	Colour	<i>Grey</i>	Instruction No. 01
2.	Odour	<i>Typical of protein without foreign odours</i>	Instruction No. 03
3.	Form	<i>Loose powder with visible small granules</i>	Instruction No. 01

#### B. Physical and chemical requirements:

No.	Name of property:	Requirements:	Test method:
1.	<b>Mechanical impurities</b>	<i>unacceptable</i>	Instruction No. 28
2.	<b>Moisture content</b>	<i>max. 11%</i>	Instruction No. 08
3.	<b>Total protein content</b>	<i>min. 80% in dry matter</i>	Instruction No. 29
4.	<b>Ash content</b>	<i>max. 4,5% in dry matter</i>	Instruction No. 12
5.	<b>Content of elements:</b> - arsenic - lead - mercury - cadmium - fluorine	<i>max. 2,0 mg/kg max. 10,0 mg/kg max. 0,1 mg/kg max. 1,0 mg/kg max. 150,0 mg/kg</i>	As per the standards used in accredited laboratories
6.	<b>Dioxins</b>	<i>In accordance with applicable regulations</i>	As per the standards used in accredited laboratories
7.	<b>Pesticides</b>	<i>In accordance with applicable regulations</i>	As per the standards used in accredited laboratories

#### C. Microbiological requirements:

No.	Name of property:	Requirements:	Test method:
1.	<b>Salmonella spp.</b>	<i>cfu/25, Absent</i>	As per ISO 6579
2.	<b>Yeast and mould</b>	<i>max. 10<sup>6</sup> cfu/1g</i>	As per ISO 21527

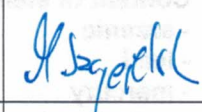
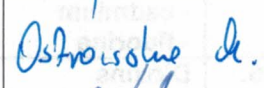
	<b>PRODUCT QUALITY SPECIFICATION SHEET No. 21</b>	Issue No.:	09
		Date of issue:	September 01, 2023
		Page:	2/2

**D. Packaging, storage conditions, transport requirements:**

No.	Name of property:	Requirements:
1.	<b>Packaging type</b>	<i>Multilayer vented paper bags or flexible big-bag containers</i>
2.	<b>Net content</b>	<i>25, 800 or 1000kg</i>
3.	<b>Labelling</b>	<i>Consistent with the laws and regulations in force</i>
4.	<b>Storage conditions</b>	<i>Dry, clean and well-ventilated facilities without foreign odours, protected against rodents</i>
5.	<b>Shelf life</b>	<i>Recommended storage time: no longer than 18 months in original packaging. It is advised however to keep the storage time short as possible because the moisture content may increase gradually</i>
6.	<b>Transport requirements</b>	<i>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</i>

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 – 1434 Potato protein	08	February 28, 2020	09	September 01, 2023

	Full name	Title	Date	Signature
<b>Prepared by</b>	Małgorzata Szczygielska	Quality Control Manager	01.09.2023	
<b>Verified by</b>	Milena Ostrowska	Quality Management Coordinator	01.09.2023	
<b>Approved by</b>	Waldemar Kasperski	President of the Board of WPPZ S.A.	01.09.2023	