

POTATO STARCH SUPERIOR STANDARD

Page 1 from 2

Valid from: 2013-02-01

Country of origin	POLAND				
Product description	Potato Starch Superior Standard is produced exclusively from Polish varieties of potatoes in the process of mechanical separation of starch grains from other parts of potato, washing out, purification, drying and sieving. Thanks to led technology, it is possible to run a starch with a high degree of purity in terms of physical, chemical and microbiological. This starch is intended both to food and technical applications.				
Product properties	Potato starch Superior Standard mixed with cold water gives a suspension - does not dissolve in it. However, when heated to a predetermined temperature forms pastes with a very high viscosity and high transparency. Natural starch is widely used as a thickener, binder, anticaking and improving texture agent.				
Application	It is used in the food, chemical, paper and textile industries, to starch of clothes in households, for baking cakes, to thicken soups and sauces, desserts puddings and fruit jellies etc., as well as for technical purposes in various industries. It also can be used as a natural talc and bath additive for allergy sufferers and component powders for children.				
Physico-chemical requirements	Odour: typical for potato starch, free from foreign odour				
	Taste: typical for potato starch, free from foreign taste				
	Colour: pure white, no darker than standard I				
	Colour in CIE, L system: not less than 93				
	Moisture: not more than 20 %				
	pH: 5,5 – 7,5				
	SO ₂ content: not more than 10 mg/kg.				
	Macroscopic impurities: not more than 50 pcs/1dm ² g				
	Ash content: not more than 0,35 % in d.s.				
	Minerals content, insoluble in 10% hydrochloric acid (HCl): not more than 0,06 in d.s. (m/m)				
	Harmful metals content: arsenic (As) – not more than: 0,50 mg/kg lead (Pb) – not more than: 0,50 mg/kg mercury (Hg) – not more than: 0,03 mg/kg cadmium (Cd) – not more than: 0,10 mg/kg				
Microbiological requirements	Type of microorganisms	n*	c*	Limit in 1 g	
				m*	M*
	Aerobic mesophilic organisms	5	2	10 000	100 000
	Coliforms	5	2	0 (0,1g)	0 (0,01g)
	Salmonella	5	0	0 (25g)	-
	Staphylococcus aureus	5	0	0 (0,1g)	-
Moulds and Yeasts	5	2	500	1000	
Allergens	Product is free from allergens.				
GMO	The product is not genetically modified, and has not been produced from genetically modified raw materials				
Pesticides	Pesticides are marked in potato starch that is a raw material in production of Stabilex, and in which there is no residue of the tested active substances of plant protection higher than				
Packing	Potato starch Superior Standard is packed in a valve paper bag of a 25 kg net. Other types of packing allowed by the NIH for packaging foods are possible after agreement with recipient.				

POTATO STARCH SUPERIOR STANDARD

Page 2 from 2

Labelling	<p>Packings are marked by label or overprint including following data:</p> <ul style="list-style-type: none"> ☑ name and address of the producer, ☑ reference standard, ☑ net weight in kg, date of packaging ☑ date of production, Shelf life, preceded by the words: „best before”, giving the year.
Storage conditions	Recommended relative moisture of air: 60 – 75 %, temperature should not exceed 20°C.
Shelf life	It should meet the requirements for a period of at least 24 months from date of manufacture, under <u>appropriate conditions of packaging, storage and transport.</u>
Reference standard	ZN-06/ZETPEZET-02 and the currently applicable regulations <u>of EU law and national law.</u>

*M – accepted threshold value above which the results are disqualifying

*m – value equal to or below which all results are considered satisfactory

* n – number of samples in the batch

*c – number of samples from a batch giving the result between m and M

The information contained in the Product Specifications represents the best of our knowledge and experience of using a product and are not exhaustive. We have provided general guidelines of properties, usage and application of the product. This specification does not relieve user from compliance with all applicable laws, administrative regulations and health and safety.