

POTATO STARCH PRODUCT SPECIFICATION

PROPERTIES	QUALITY PARAMETERS
Taste/smell	Typical for potato starch, no extraneous flavour.
Colour	Clean white – acc. CIE,L system not less than 93
Moisture	Less than 20 %
pH	5,5 – 8,5
Contents of ash in dry matter	max. 0,35%
Contents mineral substances	max. 0,06% in dry matter
Contents of sulphur dioxide	max. 10 mg/kg
Macroscopic contamination (amount of specs in 1 dm ²)	max. 50 (+/- 20%)
HEAVY METALS	
Arsenic (As)	max. 0,50 mg/kg
Lead (Pb)	max. 0,50 mg/kg
Cadmium (Cd)	max. 0,10 mg/kg
Mercury (Hg)	max. 0,05 mg/kg
MICROBIOLOGY	
Aerobic bacteria	max. 50.000cfu/1g
Coliform bacteria	max. 100cfu/0,1g
Salmonella SPP.	cfu/25 absent
Staphylococcus aureus	cfu/0,1 absent
Yeast and mould	max. 500 cfu/1g
Bacillus cereus	max. 10 cfu/1g
STATEMENTS	
GMO	Potato starch has non GMO status and is not produced from genetically modified sources
Allergen	Potato starch does not contain allergens
PACKAGING	
Available packaging	25 kg multiply paper bags, 1000 kg big bags
STORAGE	
Storage conditions	Potato starch should be stored in a dry, clean and airy room without foreign smell with recommended relative air humidity below 75% and temperature below 20°C
Shelf life	The maximum storage period is 5 years from production date

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