

POTATO FLOUR

Product in compliance with Polish and European food regulations.

Ingredients: 100% potato starch.

Organoleptic characteristics

Appearance	uniform white powder
Taste and smell	typical for potato starch

Physical chemistry parameters

Moistness [%]	max. 20
pH	5,5-7,5
Macroscopic contamination, speck count per 1 dm ²	50 with a 20% margin
Pure starch content [%]	min. 97
Content of ash in dry matter [%]	max. 0,35
Sulphur dioxide and sulfites expressed in SO ₂ [mg/kg]	max. 10

Nutrients per 100 g

Food energy	1377kJ / 324 kcal
Fat [g]	< 0,1
• including saturated fatty acids [g]	< 0,1
Carbohydrates [g]	81,0
• including sugars [g]	< 0,2
Protein [g]	< 0,3
Salt [g]	0,005

Allergens, GMO status, Ionization

Product contains no allergens, is free from genetic modifications, does not undergo ionization processing.

Best before

5 years from date of production.

Origin or raw material

Raw material for production process of potato starch is starch potato of Polish origin.

Target consumer group

Product suitable for all consumer groups, including vegetarians, ovo-lacto-vegetarians, vegan, coeliac patients.

Storage conditions

Store in a cool dry place.

Unit packaging

Paper bags of 0,5 kg and 1 kg each.