

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

Product	Potatostarch Native
Code	11315
Certificate	National Food Agency (FI-B)
Country of origin	Finland
Last update	08-02-2016
Date of Issue	08-02-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic Potato
Additives	No additives
Process	De-stoning, Washing, De-stoning , Removing weed, Rasping, Extraction/Sieving, Concentration starch slurry, Filtration, Washing, Dewatering, Drying, Packing, Metal detection

Sensorial properties	
Smell	Productspecific, neutral
Colour	White
Taste	Productspecific, neutral
Appearance	White Flour
Sieve analysis	>500 µm max. 0,2%

Packing			
Net content	5 kg		
Kind of packing	Paper bag		
Packing size (L x W x H)			
Packing/layer	4	Layers/pallet	8

Shelflife	
Storage conditions	Cool and dry (humidity <70%)
Minimum shelflife	2 Years after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1410 kJ 332 kCal	
Protein (g)	< 0,1	
Fat (g)	0	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	82.7	Mono-saccharides: < 0.04 di-saccharides: - % Poly-saccharides: 82.7
Dietary fibre (g)	< 0.1	
Moisture (g)	17	
Mineral (mg)	Calcium(Ca): 8.1 Iron(Fe): 0.85 Potassium(K): 78	Sodium(Na): 1.7 Phosphor(P): 64 Magnesium(Mg):4.3
Vitamins (mg)	Vitamin A: - Vitamin B1: - Vitamin B2: -	Vitamin B6: - Niacin: - Vitamin C: -

Analytical properties	
Ash (%)	< 0.4
Dry Matter	81.0-82.5 %
pH	7.2-7.3
Soluble starch	< 50 mg/50 g

Microbiological Properties	
Total Plate Count (cfu/g)	< 2000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Bacilles cereus(cfu/g)	< 50
Escherichia coli (cfu/g)	< 10
Enterobactriacea (cfu/g)	< 100
Salmonellae	Absent in 25 grams
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	*
Soya protein (-derivatives)	*	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	*	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	*	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	<p>Insoluble in water with a temperature below 50°C and most organic solvents.</p> <p>Dehydrated soups and sauces Improvement of water binding and consistency</p> <p>Special meat products Positive influence on taste and structure</p> <p>Dumplings, noodles, etc. Improvement of consistency</p> <p>Snacks Improves suitability for extrusion</p> <p>Wafers Improvement of consistency</p>
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