

PRODUCT SPECIFICATION



Item Code 424/003/0025

PRODUCT NAMEPOTATO STARCH

Controlbody at origin Austria Bio-garantie

1) GENERAL DESCRIPTION

Product	Potato starch
Origin	Germany

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1365 kJ / 326,24 Kcal
Carbohydrate	80 g
Sugar	0 g
Protein	<0,5 g
Fat	< 0,5 g
 Unsaturated 	<0,1 g
 Saturated 	<0,1 g
Salt	0 g
Dietary fibre	0 g
Bread unit	ca. 6,7

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Fine powder, white
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Humidity	20% max
Apparent density	600 – 700 g/l
Gelatinization temperature	60 – 65 °C

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 25.000 ufc/g
E. Coli	Absent
Coliforms	< 10 ufc/g
Yeasts and Moulds	< 100 ufc/g
Salmonella	Absent

5) BIOLOGICAL PARAMETERS

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GMO	Absent



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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP/COR	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade	
Net weight	25 kg	
Shelf -life	Best before date within 48 months from the production	

9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention	None
precautionary	
statements	

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
January 2017	January 2020	January 2020	January 2020