



„B.E.S.T.”
Zakład Przetwórstwa Ziemniaczanego
E.Barycki – B.Barycki Sp.j.
Przewłoka 81 A, 21-200 Parczew
Polska

Last update: September 2021

PRODUCT SPECIFICATION

Potato starch

1. Basic information about the product

Product trade name:

Potato starch "Superior Standard" produced by "B.E.S.T." ZPZ Sp. J.

Chemical name: potato starch

INCI Name: Solanum tuberosum starch

2. General characteristics of the product

"Superior Standard" starch is obtained from potato tubers in the process of grinding, washing and refining. It is dried with a stream of hot air to a maximum humidity of 20%.

"Superior Standard" potato starch is intended for food purposes as an ingredient and food additive, especially in processed meat, canned vegetables, meat and fish, bread, as a thickener for soups and sauces, and as a basic ingredient of puddings.

3. Origin of the product

Potato starch "Superior Standard" produced by "B.E.S.T." ZPZ Sp. J. is a Polish product, made of domestic raw material.

4. Physicochemical and microbiological parameters

No.	Characteristics	
Physio-chemical requiremants		norm
1	Flavour and taste	typical to potato starch
2	Hue	pure white
3	Hue according to CIE system, L, not less than	93
4	Macroscopic impurities, the number per [dm ²], not more than	50
5	Moisture, %, not more than	20
6	pH	5,5 - 7,5
7	Ash content, %, dry weight basis, not more than	0,35
8	The content of mineral substances insoluble in 10% hydrochloric acid in dry matter, %, not more than	0,06
9	Sulphur dioxide content, [mg/kg], not more than	10
10	Lead content, [mg/kg], not more than	1
11	Cadmium content, [mg/kg], not more than	0,1
12	Arsenicum content, [mg/kg], not more than	1
13	Mercury content, [mg/kg], not more than	0,1
Microbiological requiremants		
14	Aerobic bacteria in 1g, not more than	50000
15	Mould content in 1 g, not more than	500
16	Yeast content in 1g, not more than	100
17	Coli group bacillus in 0,1 g	absent
18	Staphylococcus aureus in 0,1g	absent
19	Salmonella bacillus w 25g	absent

5. Pesticide statement

The product is free from pesticide residues.

6. GMO statement

The product is not genetically modified and has not been produced from genetically modified raw materials.

7. Allergen statement

The product does not contain any allergenic ingredients.

8. Nutritional values per 100 g of the product

Wartość odżywcza / Nutrition declaration	Na 100 g/ per 100g
Wartość energetyczna / Energy	1356 kJ/ 324 kcal
Tłuszcz, w tym/ Fat, of which:	0,1 g
- kwasy tłuszczowe nasycone/ saturates	< 0,1 g
Węglowodany, a tym:/ Carbohydrate, of which:	80,0 g
- cukry/ sugars	0,0 g
Błonnik/ Fibre	0,4 g
Białko/ Protein	0,2 g
Sól/ Salt	< 0,01 g

9. Packaging

Multilayer valve paper bags of 25 kg.

10. Storage conditions

The product should be stored in a dry, clean place without foreign odors. Humidity 60-75%, temperature up to 20°C. If the product is stored above 20°C, weight loss may occur for which the manufacturer is not responsible. Losing weight does not change the properties of the product.

11. Period of minimum durability

Potato starch "Superior standard" produced by "B.E.S.T." can be stored under recommended conditions, in original packaging for 5 years.

12. Marking of the packaging

The packages should be labeled or printed with the following information:

- product name
- manufacturer's data
- net weight
- batch number
- date of production
- date of minimum durability;
- recommended storage conditions;

- country of origin

13. Product safety and handling

Potato starch "Superior standard" produced by "B.E.S.T." is a safe substance.

14. Transportation

To be transported by means of clean, dry and odorless transport. The product is not classified as hazardous in terms of transport rules.

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