

DATA SHEET

POTATO STARCH SUPERIOR STANDARD

Product specification

Manufacturer's name: Zakłady Przemysłu Ziemniaczanego w Pile
„ZETPEZET” sp. z o.o

Country of origin: Poland

Product description: Potato Starch Superior Standard is produced from potatoes in the process of mechanical separation of starch grains from other parts of potato, washing out, purification, drying and sieving.

Origib of raw material: The raw material for production process of potato starch is starch potato of Polish origin.

Product properties: Potato starch Superior Standard is not soluble in cold water. When heating the aqueous suspension, starch granules swell and then create gel. Viscosity of starch gel is characteristic and has huge practical importance.

Physico-chemical requirements:

Odour and taste: typical for potato starch, free from foreign odour and taste.

Colour: pure white, not darker than standard I.

Colour in CIE, L system: not less than 93.

Macroscopic impurities: not more than 50 pcs/1dm (acceptable tolerance 20%)

Moisture: not more than 20%.

pH: 5,5-7,5

SO₂ content: less than 10 mg/kg .

Viscosity (4% d.s.): 11000°Bu-1650°Bu

Ash content: not more than 0,35% in d.s.

Minerals content, insoluble in 10% hydrochloric acid (HCl): not more than 0,06 in d.s. (m/m)

Harmful metals content:

arsenic (As)-not more than: 0,50 mg/kg

lead (Pb)-not more than: 0,50 mg/kg

mercury (Hg)- not more than: 0,03 mg/kg

cadmium (Cd)- not more than: 0,10 mg/kg

+58 241 8321517/ +58 412 765 2493

ventas@noumatrading.com.ve

www.noumatrading.com.ve

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Galpón 67-200, Valencia - Edo. Carabobo.



Microbiological requirements

Type of microorganisms	Limits
Aerobic mesophilic organisms:	10 000 cfu/g
Coliforms:	absent in 0,1 g
Salmonella:	absent in 25 g
Staphylococcus aureus:	absent in 0,1 g
Moulds:	250 cfu/g
Yeasts:	250 cfu/g

Nutritional values in 100 g (calculated value):

- energy-1421,9kJ/334,6 kcal
- protein -0,19 g
- carbohydrates -83,4 g
- fat 0,04g
- fiber -0,26 g

GMO: The product has not been produced from genetically modified potatoes.

Allergens: Product is free from allergens.

Pesticides: There is no residue of the tested active substances of plant protection higher than acceptable.

Ionization: The product is not treated with ionizing radiation.

Detection: There are magnetic separators mounted in production line and metal detector on packing line.

Packing: Potato starch is packed in paper valve bags of a 25 kg net. Other types of packing are

Labelling: Packings are marked by label or overprint including following data:

- name and address of the producer,
- product name,
- batch No. (date of production is the batch number),
- net weight in kg,

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- date of production and expiry,
- storage conditions.

Storage conditions: In dry, clean and airy rooms.

Application: It is used in the food, chemical, paper and textile industries, to starch of clothes in households, for baking cakes, to thicken soups and sauces etc.; as well as for technical purposes in various industries.

The product is not intended for direct consumption.

The target group of consumers: The product is suitable for all consumer groups, including vegetarians, vegans and coeliac sufferers.

Shelf life: 5 years from date of production, under appropriate conditions of packaging, storage and transport.

Reference standard: PN-93/A-74710 Potato products. Potato starch. The currently applicable regulations of EU law and national law.

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