




PPZ BRONISLAW S.A. BRONISLAW 41, 88-320 STRZELNO	<b>SPECIFICATION no SWG/006</b>	Issue number: 4
		Date of issue: 10.08.2020
	<b>Title:</b>  <b>POTATO FLAKES WITHOUT ADDITIVES</b>	Previous date of issue: 02.06.2020
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<b>PRODUCT</b>	POTATO FLAKES WITHOUT ADDITIVES
<b>COUNTRY OF ORIGIN</b>	Poland
<b>PRODUCT DESCRIPTION</b>	Potato flakes are commonly used in the food industry as a supplement to bread and pastry products. They improve water retention and help maintain the freshness of the finished product. Potatoes flakes are often found in instant products such as potato dough based products like dumplings.
<b>COMPONENTS</b>	dehydrated potatoes 100%
<b>ORGANOLEPTIC REQUIREMENTS</b>	
<b>Colour:</b>	from yellow to white
<b>Appearance and consistency:</b>	loose flakes without lumps
<b>Odour:</b>	typical, free from foreign aromas
<b>Taste:</b>	typical, taste for cooked potatoes
<b>NUTRITIONAL VALUE OF 100 g</b>	
<b>Energy value:</b>	1424 kJ / 336 kcal
<b>Fat:</b>	0,5 g
<b>- of which saturates:</b>	0,2 g
<b>Carbohydrates:</b>	78 g
<b>- of which sugars:</b>	2,4 g
<b>Fibres:</b>	6,9 g
<b>Protein:</b>	8,8 g
<b>Salt:</b>	<0,1 g
<b>PHYSICAL AND CHEMICAL PARAMETERS</b>	
<b>Humidity [%]</b>	Max 10
<b>Water absorption [6 cm<sup>3</sup>/g]</b>	Min
<b>Bulk density [g/dm<sup>3</sup>]</b>	230-330

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<b>Impurity content [%]</b>	Max 0,2	
<b>Organoleptic assessment dishes</b>	sufficient – very good	
<b>HEAVY METALS</b>		
<b>Lead [mg/kg]</b>	Max 0,1	
<b>Cadmium [mg/kg]</b>	Max 0,1	
<b>MICROBIOLOGICAL PARAMETERS</b>		
<b>Total aerobic bacteria count per in 1 g, not more than:</b>	Max 100 000	CFU/g
<b>Yeast in 1 g, not more than:</b>	Max 500	CFU/g
<b>Molds in 1 g, not more than:</b>	Max 500	CFU/g
<b>Bacillus cereus in 1 g, not more than</b>	Max 100	CFU/g
<b>E. coli in 1 g, not more than:</b>	<10	CFU/g
<b>Staphylococcus aureus in 1 g</b>	Absent	
<b>Salmonella per 25 g</b>	Absent	
<b>FOOD LAW</b> The product complies with all requirements and standards of EU food law. Products and raw materials used for starch production do not contain or consist of genetically modified organisms. Accordance to food law product is not an allergen. The product has not been treated with ionizing radiations. Residues of pesticides and heavy metals are compliant with the currently binding legal regulations.		
<b>LABELLING</b>	Each unit packaging of the product contains the following data: <ul style="list-style-type: none"> <li>• product name</li> <li>• details of the manufacturer</li> <li>• ingredients</li> <li>• nutritional value per 100 g of the product</li> <li>• minimum shelf life</li> <li>• net weight</li> <li>• storage conditions</li> <li>• the production date is the lot number - on the bottom of the bag</li> </ul>	
<b>PACKAGING</b>	25 kg multi-wall paper bags	

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<b>STORAGE CONDITIONS</b>	Dry rooms without any other aroma Relative humidity of the air about 75%; up to 85%, temperature up to 20 °C
<b>EXPIRY DATE</b>	12 months from production date
<b>TRANSPORT</b>	Means of transport dry and clean, no odors.

