




PPZ BRONISLAW S.A. BRONISLAW 41, 88-320 STRZELNO	SPECIFICATION no SWG/002-1/E	Issue number: 7
		Date of issue: 21.09.2021
	Title: POTATO FLAKES STANDARD	Previous date of issue: 28.05.2021
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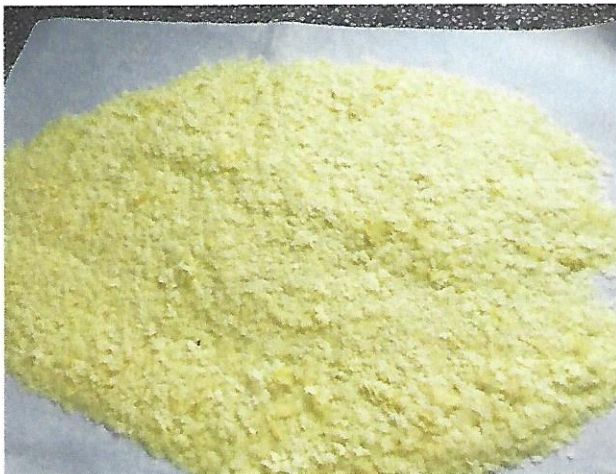
PRODUCT	POTATO FLAKES STANDARD
COUNTRY OF ORIGIN	Poland
PRODUCT DESCRIPTION	Potato flakes are commonly used in the food industry as a supplement to bread and pastry products. They improve water retention and help maintain the freshness of the finished product. Potatoes flakes are often found in instant products such as potato dough based products like dumplings.
COMPONENTS	dehydrated potatoes min. 99% emulsifier E 471 stabilizer E 331 preservative substance E 222 antioxidant E 320
ORGANOLEPTIC REQUIREMENTS	
Colour:	from yellow to white
Appearance and consistency:	loose flakes without lumps
Odour:	typical, free from foreign aromas
Taste:	typical, taste for cooked potatoes
NUTRITIONAL VALUE OF 100 g	
Energy value	1435 kJ / 339 kcal
Fat	0,6 g
- of which saturates	0,3 g
Carbohydrates	77 g
- of which sugars	1,4 g
Fibres	7,5 g
Protein	9,6 g
Salt	0,02 g

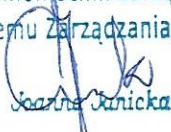
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PHYSICAL AND CHEMICAL PARAMETERS		
Moisture [%]	max 10	
Additives SO ₂ [mg/kg]	max 125	
Water absorption [cm ³ /g]	min 6	
Bulk density [dm ³ /g]	210-330	
Impurity content [%]	max 0,2	
Organoleptic assessment dishes	sufficient – very good	
Mechanical impurities, foreign bodies	Not present	
HEAVY METALS		
Lead [mg/kg]	max 0,1	
Cadmium [mg/kg]	max 0,1	
MICROBIOLOGICAL PARAMETERS		
Total aerobic bacteria count in 1 g, not more than:	max 100 000	CFU/g
Yeast in 1 g, not more than:	max 500	CFU/g
Molds in 1 g, not more than:	max 500	CFU/g
Bacillus cereus in 1 g, not more than:	max 100	CFU/g
E. coli in 1g, not more than:	<10	CFU/g
Staphylococci, coagulase-positive in 1 g	absent	
Salmonella count per 25 g	absent	
FOOD LAW		
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 an allergen (contain sulfites) . The product has not been treated with ionizing radiations. Residues of pesticides and heavy metals are compliant with the currently binding legal regulations.		

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LABELLING	Each unit packaging of the product contains the following data: <ul style="list-style-type: none"> product name details of the manufacturer ingredients nutritional value per 100 g of the product minimum shelf life net weight storage conditions the production date is the lot number - on the bottom of the bag
PACKAGING	25-kg multilayer paper bags
STORAGE CONDITIONS	Dry rooms without any other aroma Relative humidity of the air up to 75%; temperature up to 20°C
EXPIRY DATE	24 months from date of production
TRANSPORT	Means of transport dry and clean, no odors.



<i>Drafted</i>	<i>Approved</i>
Date: 21.09.2021	Date: 21.09.2021
Signature: Pełnomocnik Zarządu ds. Systemu Zarządzania Jakością  Joanna Janicka	Signature: 