



General product information document

Potato Starch Food Grade Quality

Potato Starch Food Grade Quality is obtained from potatoes. Potato Starch Food Grade Quality is a white powder with bland taste and free from objectionable odours. Insoluble in water with a temperature below 50°C and most organic solvents, solution is slightly hazy. This product is intended for use in food.

Physical and Chemical Specification

Item	Value	Method complies with
Heavy metals		
Arsenic (As)	<= 0.05 mg/kg	ISO 11212
Cadmium (Cd)	<= 0.05 mg/kg	ISO 11212
Mercury (Hg)	<= 0.05 mg/kg	ISO 11212
Lead (Pb)	<= 0.1 mg/kg	ISO 11212
Iron (Fe)	<= 10 mg/kg	ISO 11212
Sulphite (as SO ₂), as is	<= 5 mg/kg	ISO 5379
Ash	<= 5 mg/g	ISO 3593
Moisture Content	<= 205 mg/g	ISO 1666
pH	6 - 8	A 500 mg/g suspension in distilled water is measured

- This product meets the requirements of the Food Chemical Codex (Food Starch Unmodified).
- This product is considered GRAS.

Microbiological Specification

Item	Value	Method complies with
Total aerobic mesophilic count	<= 10000 CFU/g	ISO 4833
Yeasts	<= 100 CFU/g	ISO 21527
Moulds	<= 250 CFU/g	ISO 21527
Bacillus Cereus	<= 100 CFU/g	ISO 7932
Enterobacteriaceae	<= 100 CFU/g	ISO 21528
Escherichia coli (1 g)	Absent	ISO 7251
Escherichia coli O157:H7 (25 g)	Absent	ISO 16654
Salmonella (25 g)	Absent	ISO 6579

General product information document

Nutritional Properties

Item	Typical value per 100 g ¹	Item	Typical value per 100 g ¹
Energy	318 kcal /1350 kJ	Calcium	0.03 g
Protein	< 0.1 g	Chloride	0.01 g
Carbohydrates	79.5 g	Iron	0.0001 g
Sugars	—	Magnesium	0.005 g
Fat	0.05 g	Phosphorus	0.07 g
Saturates	—	Potassium	0.06 g
Unsaturates (mono- and poly)	—	Sodium	0.009 g
Transfats	—	Vitamins	—

¹ All values are expressed in product as such at maximum specified moisture content (typical values, not a specification).

— Not present in significant amounts.

Shelf life and Storage conditions

Potato Starch Food Grade Quality has a best before date of 5 years after the manufacturing date. Store inside, cool and dry, in sound and well closed packaging. Protect from contamination. Do not store or ship together with odorous or toxic substances. It is advised however, to keep the storage time as short as possible, because the moisture content may change.

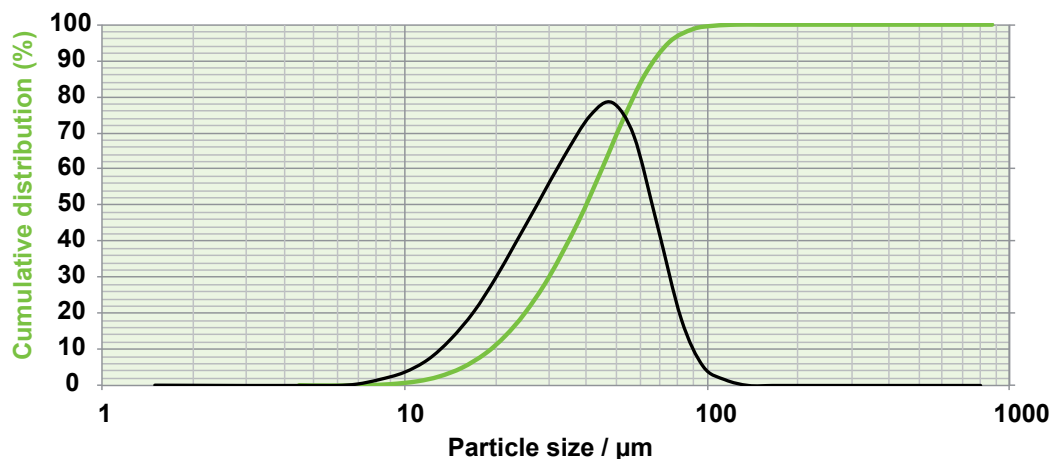
Additional Product Information

Bulk density (typical value, not a specification)

700 kg/m³

Particle size distribution (typical curve, not a specification)

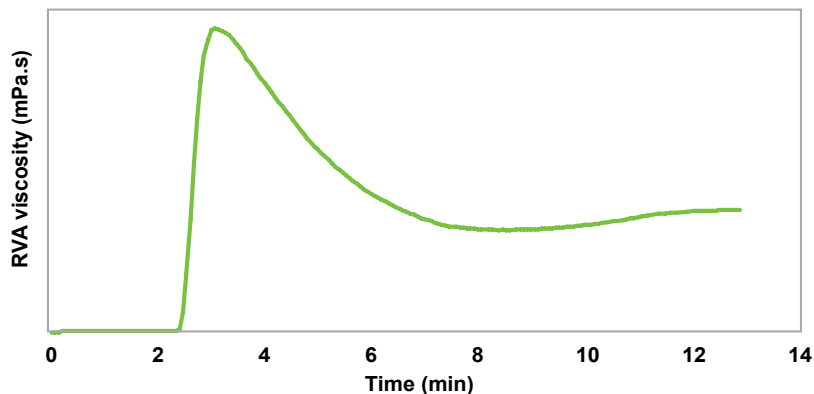
Measured from dry sample (as is) and calculated as spheres.





General product information document

RVA viscosity graph



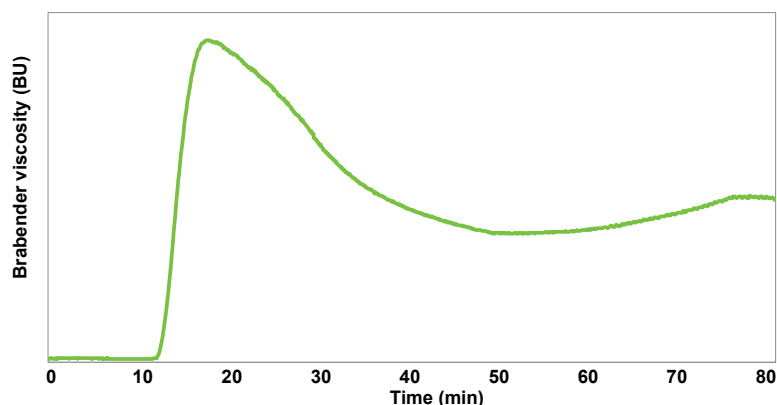
Viscosity

Concentration : 5% solution calculated on dry matter.

Procedure : In the RVA cylinder the sample material is weighed out.
With demineralised water the sample weight is filled up to a total weight of 28 g.
After vigorously stirring, the paddle and cylinder are inserted into the paddle coupling.

RVA profile	Time (min:sec)	Parameter	Setting
	00:00	Speed	960 rpm
	00:00	Temperature	50 °C
	00:10	Speed	160 rpm
	01:00	Temperature	50 °C
	04:42	Temperature	95 °C
	07:12	Temperature	95 °C
	11:00	Temperature	50 °C
	13:00	Temperature	50 °C

Brabender viscosity graph



Viscosity

Concentration : 20 g product calculated on dry matter.

Procedure : With demineralised water the sample weight is filled up to a total weight of 500 g.
Brabender E-type; head 350 cmg, n = 75 min⁻¹

Brabender:	Slope	Ramp time (min:sec)	Temperature	Hold time (min:sec)
			45 °C	
	1.5 °C/min	30:00	90 °C	20:00
	-1.5 °C/min	26:40	50 °C	05:00

General product information document

Botanical Origin

- *Solanum Tuberosum spp.*; Potato tubers (US.: White potato tubers).

Allergens

Information about allergens is communicated via an allergen statement, which is available on request.

Dietary suitability

- Suitable for vegan, ovo-vegetarian, lacto-vegetarian and ovo-lacto vegetarian diets.
- Kosher and Halal certified.

Intended Use

- For use in in food.
- This product is in its available packaging variants not intended for retail sale.

Labelling advice

Consider the appropriateness of any labelling advice provided by Avebe, having regard to the intended use and local legislations.

- In the EU this product may be designated as starch on the consumer label. To mention potato as botanical origin of the starch is optional.
- In the USA this product may be designated as potato starch on the consumer label.

Safety Data Sheet

The submission of a safety data sheet is not mandatory (Regulation (EC) 1907/2006). Relevant information to enable appropriate handling measures is communicated via a material safety data sheet in English language.

Food Safe Quality

- Avebe operates in accordance with the general principles, requirements and procedures of food law and of food safety laid down in Regulation (EC) No. 178/2002.
- Avebe ensures that food hygiene in accordance with Regulation (EC) No. 852/2004 is met during all stages of production, processing and distribution where this falls under her responsibility.
- Avebe operates a management system accredited under ISO 9001.
- Avebe conducts HACCP studies and identify relevant agro-chemical (including pesticides and contaminants), microbiological and physical risks to food safety associated with the production, processing and distribution of our products. We deploy adequate measures to mitigate the identified risks. Our employees are trained, our processes are monitored and our procedures are evaluated.

Logistical Information

Harmonised System (HS)

110813 Potato Starch

Importing parties are responsible for customs declaration.

Certificate of Analysis / Certificate of Conformity

Each delivery is accompanied by a Certificate of Analysis/Certificate of Conformity.

General product information document

Packaging & Pallet combination

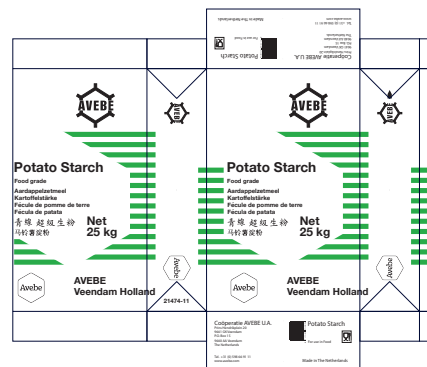
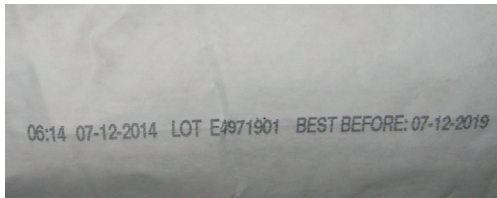
	Packaging	Pallet
1	Sealed multi layer paper bags	Wooden pallet of 100 x 120 cm
2	Formstable bigbag with discharge-spout of 50 cm Safety Factor of 5:1 Type B	Wooden pallet of 104 x 104 cm
3	Bulk cargo	

- All wooden pallets used by Avebe are heat treated according to the International Standards For Phytosanitary Measures No. 15 (2009) (ISPM 15) developed by the International Plant Protection Convention (IPPC).
- The packaging is Food Contact Material (FCM) compliant (Regulation (EC) No. 1935/2004).

Labelling



Our **paper bags** are, amongst others, labelled with:

- Product name
- Net weight (W)
- Lot no.(L): ERP generated
- Manufacturing date (M)
- Best before date (BB)



Our **sales units** are, amongst others, labelled with:

- Article no. Avebe
- Article name
- Intended use
- Lot no.: ERP generated
- Pallet no.
- EAN no.
- Amount of primary packaging
- Production date
- Best before date
- Net weight

Material no		
Product name		Coöperatie AVEBE U.A. 022 2070 8200 CA Veendam Tel. 0511 888 88111 Fax: 0511 888 88888
FOOD country of origin		
PALLET NR:		
Number		1
CONTENT	COUNT	
0000000000000	00	
GTIN	NET WEIGHT (W) KG	
0000000000000	0	
PRODUCTION DATE (M)/(DDMMYYYY)	BEST BEFORE (BB)	
31/12/2020	31/12/2020	
SSCC	INTERNAL NO	000000000
000000000000000		
 <small>(01)0000000000000(3100)000000(11)201231(10)Number</small>		

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