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Product Data Sheet

POTATO STARCH Food Grade Quality

Product description

Formulation:	Native starch obtained from potatoes.
Appearance:	White powder
Odour:	Free from objectionable odours
Product performance:	Potato Starch is insoluble in water with a temperature below 50 °C and most organic solvents.
Taste:	Bland taste
Intended use	Food applications
Botanical origin	Solanum Tuberosum spp.; Potato tubers (U.S. language: white potato tubers).
HS code	110813 Potato Starch. Importing parties are responsible for customs declaration.

Physical and Chemical Properties

Certificate of Analysis or Certificate of Conformity is delivered with each delivery.

Item	Value	Method	Value type
Moisture	<= 205 mg/g	ISO 1666	Spec
pH	6 - 8	A 500 mg/g suspension in distilled water is measured	Spec
Sulphite (as SO ₂) as is	<= 5 mg/kg	ISO 5379	Spec
Ash content	<= 5 mg/g	ISO 3593	Spec
Arsenic (As)	<= 0.05 mg/kg	ISO 11212	Spec
Cadmium (Cd)	<= 0.05 mg/kg	ISO 11212	Spec
Mercury (Hg)	<= 0.05 mg/kg	ISO 11212	Spec
Lead (Pb)	<= 0.1 mg/kg	ISO 11212	Spec
Iron (Fe)	<= 10 mg/kg	ISO 11212	Spec
Bulk density	700 kg/m ³	ISO 697	Typical

Microbiological Properties

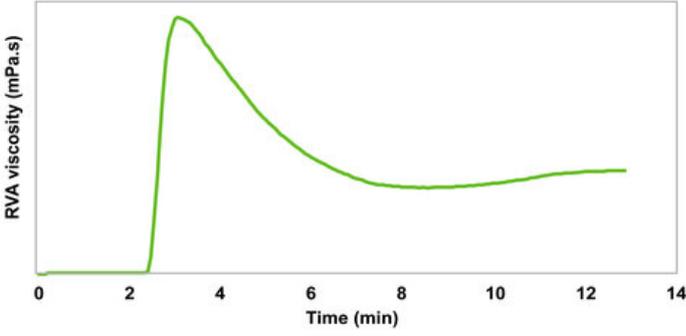
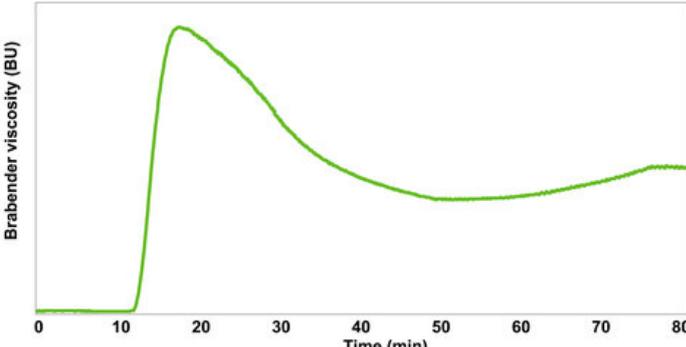
Item	Value	Method	Value type
Total aerobic mesophilic count	<= 10000 CFU/g	ISO 4833	Spec
Yeasts	<= 100 CFU/g	ISO 21527	Spec
Moulds	<= 250 CFU/g	ISO 21527	Spec
Bacillus cereus	<= 100 CFU/g	ISO 7932	Spec
Enterobacteriaceae	<= 100 CFU/g	ISO 21528	Spec
Escherichia coli	Absent in 1 g	ISO 16649-3	Spec
Escherichia coli O157:H7	Absent in 25 g	ISO 16654	Spec
Salmonella	Absent in 25 g	ISO 6579	Spec

Nutritional Properties

All nutritional values are expressed in the product as such at maximum specified moisture content.

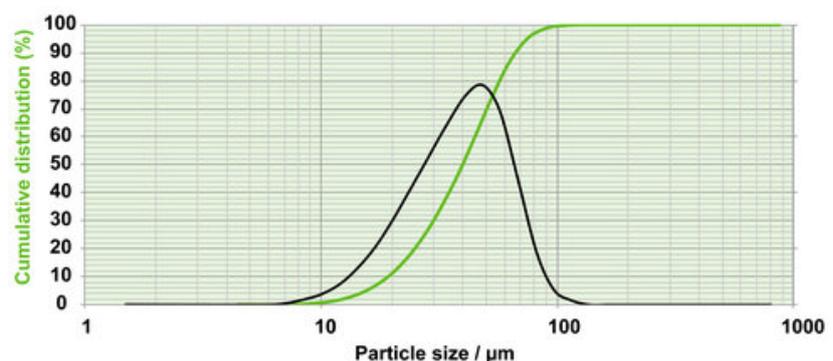
Item	Value per 100 g	Remark	Value type
Energy kcal	318 kcal		Typical
Energy kj	1350 kj		Typical
Moisture	20 g		Typical
Protein	< 0.1 g		Typical
Carbohydrates	79.5 g		Typical
- Sugars	-	Not present in significant amounts	Typical
Fat	0.05 g		Typical
- Saturates	-	Not present in significant amounts	Typical
- Unsaturates (mono- and poly)	-	Not present in significant amounts	Typical
- Transfats	-	Not present in significant amounts	Typical
Calcium (Ca)	0.03 g		Typical
Chloride (Cl)	0.01 g		Typical
Iron (Fe)	0.0001 g		Typical
Magnesium (Mg)	0.005 g		Typical
Phosphorus (P)	0.07 g		Typical
Potassium (K)	0.06 g		Typical
Sodium (Na)	0.009 g		Typical
Vitamins	-	Not present in significant amounts	Typical

Viscosity information

Item	Value	Value type																											
Sample size	5% calculated on dry matter.																												
Procedure	The sample is weighed in the RVA cup and filled up with to a total weight of 28.0 g. After vigorously stirring, the paddle and cylinder are inserted in the equipment.																												
Equipment	Rapid Visco Analyser (RVA)																												
Profile	<table border="1"> <thead> <tr> <th>Time (mm:ss)</th> <th>Type (Temp / Speed)</th> <th>Value (° C / rpm)</th> </tr> </thead> <tbody> <tr> <td>00:00</td> <td>Speed</td> <td>960 rpm</td> </tr> <tr> <td>00:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> <tr> <td>00:10</td> <td>Speed</td> <td>160 rpm</td> </tr> <tr> <td>01:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> <tr> <td>04:42</td> <td>Temperature</td> <td>95 ° C</td> </tr> <tr> <td>07:12</td> <td>Temperature</td> <td>95 ° C</td> </tr> <tr> <td>11:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> <tr> <td>13:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> </tbody> </table>	Time (mm:ss)	Type (Temp / Speed)	Value (° C / rpm)	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	
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Graph		Typical																											
Equipment	Brabender Viscograph, head 700 , n = 75 min-1																												
Concentration	20g dry substance, The sample weight is filled up to a total weight of 500 g with demineralised water																												
Program	The suspension is heated for 20 minutes at 90 °C with 1.5 °C/min																												
Measuring parameter	Measure the viscosity at peak temperature																												
Graph		Typical																											

Particle Size Information

Particle Size Distribution



Food safety and compliance

General food law	Avebe operates in accordance with Regulation (EC) No. 178/2002 (General Food Law). Avebe is a Registered Food Business Operator for manufacturing Food products in accordance with Regulation (EC) No 852/2004.
EU Food status	Ingredient (not a food additive)
E number (EU)	No E-number(s)
INS number	No INS number
US Food status	This product is considered GRAS.
Food Chemical Codex	The starch meets the requirements of the Food Chemical Codex (Food Starch Unmodified).
Food safety certification	Manufactured in GFSI recognized food safety certification facility(ies). Hyperlink to FSSC22000 Certificate Gasselternijveen Hyperlink to FSSC22000 Certificate Dallmin Hyperlink to FSSC22000 Certificate Lüchow
HACCP-sheet	Manufactured under the conditions as mentioned in the document: Hyperlink to HACCP-sheet
Pharmaceutical Products	This product is not controlled to conform with Pharmaceutical requirements. It is the recipient's responsibility to verify the conformity of the product by making use of the information in this document.

GM, Genetic Modification

Non-GMO source	This product is produced from potatoes from traditional breeding. See identity preservation and testing statement: Hyperlink to Starch Potato Agriculture and Genetically Modified cultivation
GM labeling	This product does not have to be labeled as GM according to Regulation (EC) 1830/2003. Hyperlink to Non-GMO Raw Materials

Labeling advice

This product is in its available packaging variants not intended for retail sale. Consider the appropriateness of any labelling advice provided by Avebe, having regard to the intended use and local legislation.

Labeling advice EU	May be designated as starch in the ingredient list of the consumer product. To mention potato as botanical origin of the starch is optional.
Labeling advice USA	May be designated as potato starch in the ingredient list of the consumer product.

Allergens

Allergens list	The enclosed list of allergens under surveillance is based on recommendations of the Netherlands Nutrition Centre (LeDa Allergen database) and on EU Regulation 1169/2011/EC and amendments thereof: Hyperlink to allergen list
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Dietary suitability

Halal certificate	Hyperlink to Halal Certificate
Kosher certificate	Hyperlink to Kosher Certificate

Gluten free	Not based on Cereals containing Gluten as mentioned in REGULATION (EU) No 1169/2011 on the provision of food information to consumers; is naturally free of gluten as referred to in REGULATION (EU) No 828/2014 on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food and inherently does not contain gluten (21CFR§101.91, B). There is no risk of cross-contamination or any unavoidable presence of gluten. 'Gluten' means a protein fraction from cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains or crossbred varieties (e.g. triticale) and derivatives thereof, to which some persons are intolerant and which is insoluble in water and 0,5 M sodium chloride solution.
Vegan	Suitable for vegan, ovo-vegetarian, lacto-vegetarian and ovo-lacto vegetarian diets.
Animal origin	Not derived from or manufactured with products of animal origin and does not create risks related to TSE, BSE or CJD.

Pesticides, contaminants and substances of concern

Pesticides and contaminants	This product is safe for use in food with reference to Regulation (EC) No 396/2005 and Regulation (EU) 2023/915 and amendments thereof.
Japanese positive list	This product meets the requirements of the Japanese Positive List for Agriculture Residues in Foods.
Glycoalkaloids	Glycoalkaloids are water-soluble components present in low concentrations in the potato. During the potato starch winning process they are separated from the starch and the glycoalkaloids accumulate in the so-called potato juice, containing all water-soluble components like salts, amino acids and sugars. After separation of the potato juice the starch as raw material is thoroughly washed with water. Glycoalkaloid residues are removed in the process to typical below 10 mg TGA/100g product.
Ionizing radiation	Not treated with ionizing radiation.
Viruses	Not expected to contain viruses, due to the process circumstances and hygiene measures.
Undesirable substances	A list of undesired substances that are not deliberately introduced or not expected to be present is available on request.

Storage and Packaging

Storage conditions	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. Keep the storage time as short as possible, because the moisture content may change.
Shelf life	Best before date of 5 years after the manufacturing date.
Food contact compliance	Packaging complies with the US 21CFR part 175, 176 or 177, the German LFGB and the EU Regulations (as amended) 1935/2004/EC, 2023/2006 (GMP) and 10/2011 (Plastics).
Packaging waste	Packaging complies with the essential requirements in Annex II of EU directive 94/62/EC. Avebe contributes to the article 4 arrangements resulting from the Dutch 2014 Packaging Management Decree.
Pallet treatment	All wooden pallets used are treated according to International Plant Protection Conventions (IPPC) Standard ISPM 15 (International Standards for Phytosanitary Measures No. 15 (2009)).

We trust that this document gives you proper understanding of the subject matters presented. When not superseded by a more recent document, the validity is 3 years after the version date.



Drs. Ir. R.J. Bannink MSHE
Director QESH

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