

Product and its application	Potato flakes produced in Poland from peeled, cooked and dried Polish, edible, non-GMO potato varieties. In the form of loose flakes without stickers and lumps. Typical smell and taste of dried potatoes. Intended for food, for the preparation of mashed potato and potato and potato production of other potato products or products produced with their addition. The product does not contain gluten.					
Country of origin	Poland					
Legal requirements	The product is manufactured in accordance with Polish Standard PN-A-74722 and effective law regulations. The product meets all the requirements and standards of EU food law. List of legal acts in accordance with the company's register of legal acts. The product and its ingredients haven't been treated with ionising radiation.					
Ingredients	Name	Function	Content	E-symbol	Source/ Origin	Country of origin
	potatoes	the main raw material	min. 99,80 %	-	plant	Poland
	mono- and diglycerides of fatty acids*	processing aid for drying proces**	max 0,2 %	E 471	rapeseed oil	EU countries
*Myverol 18-08 NP 20288099 ** according to WE 1169/2011 (art. 20) Regulation – food additives used as processing aid in production process don't have to be mentioned in the list of ingredients						
Color	cream to pale yellow color measurements (Konica-Minolta colorimeter CR-410): L * (C) = 71,72 ÷ 89,20 a * (C) = -5,60 ÷ -2,26 b * (C) = 19,39 ÷ 41,50					
Flakes size	0,2 ÷ 4 mm					
Bulk density	240 ÷ 380 g/dm ³					
Moisture	max 10 %					
Defect tolerance	black spots (natural part of potato skin, burnt pieces) – max. 0,3 %					
Sensory evaluation of puree	satisfactory to excellent					
Metal detection	Every paper bag with product is checked against presence of metal items. Control and validation of metal detector is made on base of testers: Fe 2,5 mm, Non-Fe 3,5 mm, SS 3,5 mm.					
Magnetic separation	Potato flakes are checked with magnetic separation on flow magnetic separator – 14800 Gauss on magnetic rod/ 12000 Gauss on extraction cover. Additionally, potato flakes packed in bog-bags are checked with magnetic separation on flow magnetic separator – 10700 Gauss on magnetic rod/ 8000 Gauss on extraction cover.					
Microbiological requirements	Test	Result		Method		
	Total Aerobic Plate Count	< 2,5x10 ⁴ cfu/ 1 g		PN-EN ISO 4833 – 1:2013-12		
	Coliforms	< 100 cfu/ 1 g		PN-ISO 4832:2007		
	Salmonella	absent in 25 g		PN-EN ISO 6579-1:2017-04		
	Yeasts	< 100 cfu/ 1 g		PN-ISO 21527-2:2009		
	Moulds	< 100 cfu/ 1 g		PN-ISO 21527-2:2009		
	Bacillus cereus	< 100 cfu/ 1 g		PN-EN ISO 7932:2005		
	Staphylococcus aureus	absent in 0,1 g		PN-EN ISO 6888-3:2004+AC:2005		
Heavy metals	Test	Result		Method		
	Lead	< 0,2 mg/ kg		PB-68/ICP wyd. III z dn. 18.09.2012		
	Cadmium	< 0,1 mg/ kg		PB-68/ICP wyd. III z dn. 18.09.2012		

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Packaging	Bags	Pallets	
	<p>Packing with allowance to food contact according to WE 1935/2004 Regulation with later changes.</p> <ul style="list-style-type: none"> ○ Paper bags 3-ply coated with an inner layer PE – sewn. ○ Paper bags 2-ply with HDPE film between layers of paper – sewn. ○ Paper bags 2-ply coated with an inner layer PE – sewn. ○ Paper bags 2-ply – sewn. ○ Paper bags 2-ply + contribution of LDPE – welded and sewn. <p>flexible big-bag containers PP- tied</p>	<p>â 18 ÷ 25 kg, standard bag size â 20 kg: 55x90x18 cm</p> <p>a 400-1000 kg; standard big-bag size 115x80x(195-223)</p>	<p>Wooden euro-pallets with dimensions of 120x80 cm, bags stacked in layers (10-13 layers, one layer is 3 bags), the maximum height of 2,4 m pallets, each pallet wrapped with stretch film.</p>
Label	product name, net weight, ingredients, additives, best before, batch number (production date), producer name and address, storage conditions or due to customer requirements		
Storage conditions	temperature about 20°C , relative humidity about 75 % Stored in place free from daylight and foreign odors, vermin and taint conditions.		
Shelf life	12 months from production date		
Nutritional values of 100g of potato flakes	LEGAL BASIS	Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provisions of food information to customers.	
	Energy	1483kJ/350kcal	By counting
	Fat	0,3 g	PN-A-79011-4:1998
	in which saturated fatty acids	0,2 g	PN-EN ISO 12966-1:2015-01, PN-EN ISO 12966-2:2011 except of p. 4.3 and 4.5
	Carbohydrates in which sugars	76 g 2,2 g	UE Regulation no 1169/2011 from 25.10.2011 PB-287 ed. I z dn. 27.09.2014
	Fibre	6,1 g	AOAC 991.43:1994
	Protein	7,7 g	PB-287 ed. I z dn. 27.09.2014
	Salt	0,02 g	By counting from sodium content with method PB-223/ICP, wyd. II z dn. 12.01.2015
Different physical and chemical characteristics	Reducing sugars	< 5,5 % ¹⁾	PB-287 ed. I from 27.09.2014
	Starch	65 ÷ 80 %	GAFTA 23:0 ed. 2014
	Free starch	3,4 ÷ 4,0 %	PN-74-702:1978
	Ash	2,0 ÷ 3,0 %	PN-A-79011-8:1998
	Parts insoluble in 10% HCl	< 0,15 %	PN-A-74702:1978
	Water absorption	7 ÷ 9 cm ³ /g	PN-A-74702:1978

¹⁾ Above 5,5 % QA release for sale with supplier approval

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Salt (NaCl)	We inform that during production process we do not add salt (NaCl). Presence of salt is only due to natural presence of sodium in potatoes.
Allergens	According to the Regulation of the European Parliament and of the Council (EU) No 1169/2011, annex no II, we inform you that product potato flakes PF/35 does not contain allergens.
GMO	In accordance with the Regulation of the European Parliament and of the Council (EU) no 1829/2003 and 1830/2003, we declare that product does not contain GMO potatoes. The additive used to production (emulsifier) is also non-GMO.
Pesticides	We inform that in accordance with the Regulation of the European Parliament and of the Council (EU) WE no 396/2005 from 23.02.2005 from 23.02.2005 and Law Regulation of food safety produced potato flakes meet mentioned requirements.
Preparation of puree	Add 30g of potato flakes to heated and salted water or milk with temperature max. 80°C. Don't stir. Don't boil. Don't pour boiling water. Place for 1 minute – it is ready-to-serve. The consistency is sticky, because PF/5/PB is without any additive.

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