

Specification code **PF/5/PB/E**

Date **11/12/2024**

## Product description

|                 |   |
|-----------------|---|
| Description     | Potato flakes produced from peeled, cooked and dried, 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. |
| Ingredients     | Fresh potato<br>mono- and diglycerides of fatty acids   |
| Colour          | Creamy light yellow   |
| Taste and smell | Smell - common for potatoes (organoleptic determination)<br>Taste - common for potatoes with no foreign flavour (organoleptic determination)  |
| Texture         | Intimate, common for mashed potatoes, expressed viscosity and cutting off the water   |
| Appearance      | Dry bulk product in the form of plates of different shapes and sizes  |

## Physical chemical analysis

|             |                           |
|-------------|---------------------------|
| Moisture    | max 10 %                  |
| Density     | 240-380 g/l               |
| Flakes size | 0,5-5 mm                  |
| Black spots | Up to 25 pieces per 100 g |

## Microbiological analysis

|                           |                |
|---------------------------|----------------|
| Total Aerobic Plate Count | <10000 cfu/g   |
| Coliform                  | <100 cfu/g     |
| Staphylococcus aureus     | <10 cfu/g      |
| Mould and yeasts          | <100 cfu/g     |
| E. coli                   | <10 cfu/g      |
| Listeria monocytogenes    | Absent cfu/25g |
| Salmonella                | Absent cfu/25g |

## Others specs

|         |   |
|---------|---|
| GMO     | The product is based on non GMO   |
| Storage | Dry and clean warehouse, temperature max 20°C, relative humidity max 75%. |

## Our certificates



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