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## **POTATO STARCH**

Specification code POTS/1/PB Date

30/07/2021

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Product description		Physical chemical analysis	
Description	Potato starch is produced from potatoes in the process of mechanical separation of starch grains	Moisture	Max 20 %
	from other parts of potato, washing out, purification, drying and sieving	SO2 content	less than 10 mg/kg
Origin of raw material:	The raw material for production process of potato starch is starch potato of Polish origin.	Ash	Max 0.35 %
Nutritional and	alysis (approximately per 100g)	Microbiological analy	sis
Energy	1333 kJ/343 kcal	Aerobic mesophilic organisms:	10 000 cfu/g
Fat	0,1 g	Coliforms	Absent
Carbohydrates	75 - 85%	Salmonella	Absent
Fiber	0.4	Yeasts and Molds	500 cfu/g
Others specs		Our certificates	
Allergens	Product is free from allergens.		
GMO	The product does not contain and has not been produced from genetically modified	Agents and Brokers CLEGIFICATED	P+
Pesticides:	There is no residue of the tested active substances of plant protection higher than acceptable	Formulated	Inshalls Vadnissels
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Approved by