

Superior Potato Starch

Identity:	Native Potato Starch
Raw material:	Potatoes
Appearance:	White powder (Visual observation)
Moisture content:	Max. 20 % (ISO 1666)
pH:	6 – 8 pH is measured in a solution of 1 part starch and 2 parts demineralized water (KMC 04-07)
Sieve residue:	Max. 0.1 % at a 150 µm sieve (KMC 26-00)
Protein:	Max. 0.1 % (ISO 3188)
Ash:	Max. 0.4 % (ISO 3593)
Sulphur dioxide (SO₂):	Max. 5 ppm (ISO 5379)
Total viable count:	Max. 10,000/g. Culture at 30°C for 3 days (KMC 10-00)
Yeast and Moulds:	Max. 500/g. Culture at 25°C for 5 days (KMC 11-00A and KMC 11-00B)
Enterobacteriaceae:	Max. 100/g. Culture at 37°C for 24 hours (ISO 21528-2)

Quality and safety

The production facilities hold ISO 22000 and BRC certificates.
Halal and kosher certificates are available upon request.
Superior Potato Starch is non GMO and non-allergenic.

Country of origin

Denmark.

Storage

Dry, cool and separated from strong smelling goods.

Shelf life

3 years from production.

Nutritional information

	Typical values per 100 gram:
Energy	1362 kJ/ 326 kcal
Total fat	<0.2 g
- of which trans.....	<0.1 g
- of which saturated	<0.1 g
Cholesterol.....	<1 mg
Carbohydrate	80 g
- of which dietary fibre	<0.5 g
- of which sugar	0 g
- of which starch	80 g
Protein	<0.1 g
Sodium.....	64 mg
Calcium	6 mg
Potassium.....	90 mg
Iron	0.3 mg
Vitamin A.....	<0.02 mg
Vitamin C	<0.5 mg
Vitamin D	<0.0003 mg