
	PRODUCT SPECIFICATION	
	PRODUCT NAME POTATO FLOUR	

1) GENERAL DESCRIPTION

Product	Potato flour from flakes (Organic potato flakes 99.9%), organic rosemary extract (0.01%)
Origin	Austria

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1493 kJ – 357 kcal
Carbohydrate	83,10 g
Protein	6,90 g
Fat	0,34 g
Ash	3,14 g
Dietary fiber	5,90 g

3) CHEMICAL-PHYSICAL PARAMETERS



Appearance	Fine and consistent flour, color from white to yellow.
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 5.000 ufc/g
E. Coli	Absent
Coliforms	< 10 ufc/g
Yeasts and Moulds	< 100 ufc/g
Salmonella	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent
-----	--------

	PRODUCT SPECIFICATION	
	PRODUCT NAME POTATO FLOUR	

6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE



Packaging	Double layer paper bag food grade
Net weight	20 kg
Shelf -life	Best before date within 12 months from the production

9) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 853/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

	PRODUCT SPECIFICATION	
	PRODUCT NAME POTATO FLOUR	

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020