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PRODUCT SPECIFICATION	Spec. Code:	POTA017
POTATO FLAKES 5mm Belgium 10kg	Issue No:	2
	Change Notice No:	1
	Date Issued:	02.06.2023
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Product Name	Potato Flakes 5mm Belgium 10kg
Country of Origin	Belgium
Description	Potato flakes shall be produced from goof quality potato by a process of steam peeling, trimming, cutting, precooking, cooling, fully cooking in steam, mashing, drum drying & milling. Variety used: Yellow flesh.
Intended Use	Food Ingredient for further manufacturing or processing.
Ingredients Listing	Potato Flakes (99.00%), Mono & diglycerides (E471), Antioxidant (E304), Sodium Metabisulphite (E223), acidity Regulator (E330), Spice, Natural flavouring.

Halal Accreditation	Potato Flakes are Halal certified.
Kosher Accreditation	Potato Flakes are Kosher certified.
Allergens	Potato Flakes contain sulphites.
GMO Statement	Potato Flakes are Non–GM products.

Chemical and Physical Requirements

Analytical	Specifications	Units
Moisture	< 8.0	%
Defects (black spots, peel, etc.) ≥	Max 10	/100g
Granulometry on sieve: Through <1mm Through >5mm	 Max 35 Max 5	 % %

Nutritional Information

Nutrients		Amount per 100g	Units
Energy		1 478	kJ
Protein		8	g
Fat	Total	1	g
	Saturated	0.8	g
Carbohydrate	Total	73	g
	Sugar	1.5	g
Dietary Fibre		6.6	g
Sodium		30	mg

Information obtained from supplier-laboratory tested: 10/10/2016
Average nutritional values may subject to the seasonal variations.

Organoleptic Requirements

Test / Parameter	Specification
Colour	White to creamy–white flakes
Odour and Flavour	Typical of potato, no off or foreign odours and flavours
Texture	Light, smooth (not rubbery), typical of potato flakes

Quality: Evangeline Theresa	Signature:	Date: 02.06.2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 02.06.2023

Microbiological Requirements		
Test / Parameter	**Specification**	**Units**
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 1000	cfu/g
Mould	≤ 1000	cfu/g
Coliforms	≤ 100	cfu/g
E. Coli	Negative	/g
Staph. aureus	Negative	/g

Packaging Requirements	1. Product shall be packed into cardboard carton with blue liner inside. 2. The bag is to be clearly marked with date of manufacture, date code and batch code. 3. Delivery temperature is between 10 - 15°C.
Pack Size	10kg
Storage and Shelf-Life	1. Product shall be stored in between 10 -15°C and stored in dry clean conditions, protected from sunlight, with R.H. 60% maximum. 2. If stored as requested, product shall have a shelf life of twelve (12) months from the date of packing.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification. Product is insect free when dispatched. Insects have a life cycle of 21 to 40 days, depending on the species, weather and storage conditions. The product may attract insects and there is nothing in the product or packaging to deter cross contamination.

Frutex accepts no liability for product condition if stored outside of the advised temperature and humidity ranges (For e.g. under high temperature and high humidity). Any discrepancy of quality should be reported within 24 hours of product receipt.