PRODUCT SPECIFICATION.

Product Title FARINA (POTATO STARCH) 25KG SACK

Product Code OC30110

Product Description

Farina (Potato Starch) 25KG Sack - Essential for Butchers & Food Processors

Our **Potato Starch** - supplied in a bulk 25KG sack - is a versatile and essential ingredient for any butcher or food processor. Whether you're creating sausages, burgers, pies, or ready meals, **potato starch** delivers performance, texture and consistency that elevate your finished product.

Starches are used as an additive for food processing - the food starches are often used as a thickener, and improve the texture of foods, and stabilizers in foods products such as processed meat, gravies, pie fillings, puddings, custards, soups, sauces, etc.

What is Potato Starch?

Derived from premium potatoes, **potato starch** is a fine white powder used as a natural thickening agent and texturiser. It's gluten free, making it an ideal substitute for rusk or breadcrumbs in gluten-free meat products. In butchery and food processing, it is widely used for its excellent binding, water retention, and gelling properties.

How Butchers & Food Processors Use Potato Starch

- Add to **sausages and burgers** as a binder to improve texture and succulence
- Perfect for **gluten-free recipes** - a clean alternative to wheat-based rusk
- Use in **gravies, soups, sauces, and pie fillings** to achieve a smooth, stable consistency
- Enhances the shelf-life of processed meats by improving water retention
- Contributes to a firmer bite and reduced shrinkage during cooking

Benefits of Using Potato Starch in Food Production

Potato starch is highly effective at low usage rates, offering excellent yield and value for money. It has a neutral taste, so it won't interfere with your seasonings or meat blends. Its functional properties help ensure products hold their shape and moisture, even under high heat.

Because it's naturally gluten free, it's also perfect for creating allergen-friendly product lines without sacrificing quality or performance.

Product Features:

- High-purity **Potato Starch** - food grade quality
- 25KG commercial sack - ideal for bulk food manufacturing and butchery use
- Gluten free and allergen-friendly
- Excellent binding, thickening, and stabilising performance
- Essential ingredient in processed meat and gluten-free food production

Whether you're a butcher making sausages or a food manufacturer crafting gluten-free ready meals, our **Farina Potato Starch** offers consistent performance and commercial efficiency in every batch.

Potato Starch is starch derived from potatoes. Frequently used in gluten free

	baking, it is a popular gluten free replacement for rusk/breadcrumb, ideal for creating gluten free versions of your favourite burgers and sausages. *Stock up on Potato Starch today - the dependable, gluten-free ingredient trusted across the food industry.*
Usage Rate	0.01%
Best Before Dates	12 months from date of manufacture
Unit Size	25Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
POTATO STARCH

Declarable Ingredients for Counter Ticket/Labelling:
None

Allergy Advice: For allergens, see ingredients in **BOLD.**

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Sulphur Dioxide E220	5	UK

Chemical Specification (Typical Analysis):

Salt Level	0% - 0%
Preservative	None
Colour	To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,362 KJ 321 Kcal	0 KJ 0 Kcal
Fat	0.5g	0.0g
of which saturates	0.1g	0.0g
Carbohydrate	80.3g	0.0g
of which sugars	0.0g	0.0g
Protein	0.1g	0.0g
Salt	0.0g	0.0g
Fibre	0.0g	0.0g

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

Microbiological Specification (Typical Analysis):

Total Viable Count	< 100,000/g
Mould Count	< 1,000/g
Yeast Count	< 1,000/g
Coliforms	< 1,000/g
E Coli	< 10/g
Staph Aureus	< 50/g
B Cereus	< 50/g
Salmonella	Absent in 25g

Nut Statement	To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.
Allergenic Ingredient Policy	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.
Sieving	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Labelling	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Storage/Transport	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
Health Hazard	This product is designed for human consumption and when used in

	accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.
Fire Hazard	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
Handling	Use in a well ventilated area.
Spillage/Disposal	**Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water. **Disposal:** In accordance with the control of pollution act 1974.
Emergency First Aid Procedures	**Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation. **Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed. **Inhalation:** Remove person to fresh air. **IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE**
Legislation & Warranty Statement	The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers. All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.
Confidentiality	This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

Customer Approval of Specification	
Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
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