PRODUCT SPECIFICATION.

Product Title	ORGANIC POTATO STARCH
Product Code	OC31044
Product Description	**Organic Potato Starch - Clean Label Performance for Food Processors** Our **Organic Potato Starch** is a versatile, high-quality functional ingredient designed for food manufacturers who demand natural, consistent performance in their formulations. **Unit Size:** 25Kg SACK Sourced from certified organic potatoes, it delivers reliable thickening, binding, and texture control across a wide range of applications ? from bakery fillings and sauces to meat, vegan, and ready-meal products. **Key Features:** - 100 percent natural and certified organic - Excellent water-binding capacity and freeze-thaw stability - Neutral flavour and colour for clean, clear results - Suitable for gluten free and allergen-sensitive formulations - Ideal for viscosity control, yield improvement, and clean label declarations **Applications:** Perfect for use in bakery, meat and plant-based fillings, soups, sauces, coatings, and desserts. Its fine particle size ensures smooth texture and uniform dispersion in both hot and cold processes. **Why Choose Scobie & Junor Organic Potato Starch?** Trusted by processors across the UK, we supply consistent quality, full traceability, and technical support to help you optimise performance and cost efficiency in production. **Next Step:** Contact our team to request a specification sheet or sample for your next production trial.
Usage Rate	0.01%
Best Before Dates	36 months from date of manufacture
Unit Size	25Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
ORGANIC POTATO STARCH

Declarable Ingredients for Counter Ticket/Labelling:
None

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

No non declarable processing aids

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	1,365 KJ 330 Kcal	0 KJ 0 Kcal
Fat	0.5g	0.0g
of which saturates	0.1g	0.0g
Carbohydrate	80.0g	0.0g
of which sugars	0.0g	0.0g
Protein	0.5g	0.0g
Salt	0.0g	0.0g
Fibre	2.0g	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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