# **Product Specification**



Product Title	FARINA (POTATO STARCH) 25KG SACK
Product Code	RM99/126

Raw material	Potatoes	
Appearance	White powder	Visual observation (KMC 040)
Moisture content	Max. 20 %	ISO 1666
Sieve residue	Max. 0.1 %	At a 150 µm sieve (KMC 026)
рН	6 - 8	pH is measured in a solution of 1 part starch and 2 parts demineralized water (KMC 004)
Ash	Max. 0.4 %	Gravimetric
Protein	Max. 0.1 %	ISO 16634
Sulphur dioxide (SO <sub>2</sub> )	Max. 5 ppm	ISO 5379
Total viable count	Max. 10,000 cfu/g	Culture at 30°C for 3 days (ISO 4833-1)
Yeast and moulds	Max. 500 cfu/g	Culture at 25°C for 5 days (ISO 21527-2)
Enterobacteriaceae	Max. 100 cfu/g	Culture at 37°C for 24 hours (ISO 21528-2)

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

# **Product Specification**



# Identity

Native Potato Starch

# Country of origin

Denmark

# Storage

Dry, cool and separated from strong smelling goods.

# Shelf life

3 years from production.

# Quality and safety

The production facilities are approved according to a GFSI recognized standard.

Halal and Kosher certificates are available upon request.

Superior Potato Starch is non-GMO and non-allergenic.

chergy	1370 kJ/ 320 kca
	0 g
	ty acids 0 g
Carbohydrates	80 g
<ul> <li>of which sugars</li> </ul>	0 g
- of which starch	80 g
Dietary fiber	0 g
Protein	0 g
Salt	0.01 ე
Additional information	n
Typical values per 100	grams:
Cholesterol	0 mg
Vitamin A	0 μς
Vitamin D	0 μς
Vitamin C	0 mg
Potassium	90 mg
Calcium	8.9 mg
Iron	0.1 mg
Sodium	10 mg
Other information	
Typical value:	

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:		

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