



**063720EU
POTATO FLOUR 5/1**

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01 General description

Made from 100% clean and healthy potatoes, without addition of other products such as maizestarch, arrowroot.

02 Ingredients

Ingrediënt	%
Potato starch	100

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	21,00%	Max.	2h, 130°C	
Ash content on DM	0,50%	Max.	4h, 900°C	

04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	50000cfu/g	100000cfu/g	
Salmonella	5	0	absent/25g	absent/25g	
Yeasts	5	3	100cfu/g	1000cfu/g	
Moulds	5	3	100cfu/g	1000cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conform to legislative maximum levels in the EU.

Lead : max. 0,1ppm

Cadmium : max. 0,1ppm

Pesticides : EU legislation 396/2005 + all modifications

06 Organoleptic Description

Attribute	Description
Colour	Typical White colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

07 Nutritional information

Parameter	per 100g (average)
Energy (kjoules)	1360kJ
Energy (kcal)	320kcal
Fat	0g
Fat - of which Saturated	0g
Carbohydrates	80g
Carbohydrates - of which sugars	4g
Fibre	0g
Protein (Nx6,25)	0g
Salt	0,01g

08 Dietary Needs

Dietary Condition	Suitable for Diet
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Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	Yes
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

10 Shelf Life

Un-opened: 12 months after production.

Remaining shelf-life upon delivery to be no less than 6 months.

11 Storage Conditions

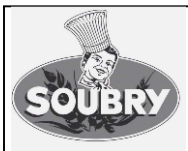
Un-Opened	Min.10°C - max.30°C - max.50%RH
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12 Packaging

PRIMARY PACKAGING	
Packaging description	paper bag
Type of closure	glued
Lot code	Yes
Net weight	5000,000g e
Ean-code	5410028637204
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm

THIS DOCUMENT WILL NOT BE UPDATED

ALL INFORMATION IS CONSIDERED AS OWNED BY SOUBRY AND CAN NOT BE RELEASED WITHOUT PERMISSION IN ADVANCE



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Plastic/wood	Wood
Units per layer	13,00
Number of layers	8
Units per pallet	104
Pallet height (mm)	950
Pallet weight (pallet incl.) (KG)	564

13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request