

PRODUCT DATA SHEET

POTATO STARCH

Type of product Appearance Dry substance Ash content Sulphur dioxide (SO ₂) content Black spots pH Viscosity (conc. 5% DS, method 1.008)	Food ingredient. Native potato starch. white powder min. 80 % max. 0,5 % max 10 mg/kg max 200/dm2 5-8 Peak viscosity after 30 min at 92,5°C	min. 1500 BU min. 350 BU
Microbiological status	TPC Coliform bacteria Moulds Salmonella Coagulase-positive staphylococcus	max 4000/g max 100/ g max 1000/g Negative in 25g max 50/g
Nutrition declaration per 100g	Energy value Fat - of which saturates Carbohydrate - of which sugars Protein Salt	1355kJ – 319 kcal <0,5g <0,1g 79g <0,5g <0,5g <0,01g
Allergens	Cereals containing gluten Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybean and products thereof Milk and products thereof Nuts and products thereof Celery and products thereof Gelery and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites at conc. of>10 mg/kg expressed in SO ₂ Lupine and products thereof Molluscs and products thereof	no no no no no no no no no no no no no n
GMO statement Origin Storage Shelf-life Packaging	Product is not subject to GMO-labeling as stated in EU/1829/2003 a EU/1830/2003 The goods is of the Czech origin in a clean, dry, well ventilated warehouse, away from odorous materials, not at direct sunlight 5 years, if correctly stored paper bags, bigbags, bulk	

Revision: January, 2014



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