

POTATO FLAKES



I. DESCRIPTION

Potato flakes are made from the potatoes peeled, washed, sliced, thermally processed and mixed with additives, drum dried for use in food products in food enterprises.

II. APPLICATION AREA

Frozen foods, granules, chips, snacks, instant food (mashed potatoes, soups), bakery and confectionery industries.

III. ORGANOLEPTIC PARAMETERS

Parameter	Value
Appearance of potato flakes	Dry bulk product in the form of plates of different shapes.
Taste and smell of the reconstituted product	Specific to the mashed potatoes without foreign tastes and odors.
Color of the reconstituted product	From white with a yellowish tinge to yellow in different shades, depending on the type of potato.
Texture of the reconstituted product	Puree-like, homogeneous, specific to the product, without marked viscosity.

IV. MICROBIOLOGICAL INDICATORS

Parameter	Indicator value (maximum allowed values)
Number of mesophilic aerobic and facultatively anaerobic microorganisms, CFU / g (cm ³), not more	5x10 ⁴
Pathogenic microorganisms, incl. salmonella, product weight, g (cm ³) in which they are not allowed	25
Coliform bacteria (coliforms), product weight, g (cm ³), in which they are not allowed	0,1
Mold, CFU / g, not more	500



V. TOXIC ELEMENTS (HEAVY METALS)

Name of substance	Tolerance limit
Lead [Pb]	not more than 0,5 mg/kg
Arsenic [As]	not more than 0,2 mg/kg
Cadmium [Cd]	not more than 0,03 mg/kg
Mercury [Hg]	not more than 0,02 mg/kg

VI. PESTICIDES

Parameter	Value
HCCH (α , β , γ -isomers)	not more than - 0.1 mg/kg
DDT and its metabolites	not more than - 0.1 mg/kg

VII. PESTICIDES

Parameter	Value
HCCH (α , β , γ -isomers)	not more than - 0.1 mg/kg
DDT and its metabolites	not more than - 0.1 mg/kg
Nitrate	250

VIII. RADIONUCLIDES

Parameter	Value
Specific activity of Cesium -137	600
Specific activity of Strontium-90	200



IX. FOOD ADDITIVES

Parameter	Indicator value (maximum allowed values) %
E471 mono-diglycerides	0,9
E450 sodium pyrophosphate	0,3
E330 citric acid	200
E304 ascorbyl palmitate	0,03
E223 sodium pyrosulfite	0,1
E 100 curcumin	40

X. PHYSICAL AND CHEMICAL INDICATORS

Parameter	Indicator value (maximum allowed values)
Bulk density [g/1]	240 - 400
Number of dark inclusions (peel or burnt particles) in 100 g	not more than 40
Size [from 1 mm to 2 mm]	30
Size (from 2 mm to 8 mm]	10
Particle size of potato flakes	0,2 - 10
Reconstitutability [min]	not more than 5
Hydratation	5 - 7
Moisture content [%]	not more than 8
Mass content of sulfurous anhydride [%]	not more than 0,010
Mass content of mineral impurities [%]	not more than 0,01
Mass content of metal impurities [%]	not more than 0,0003



XI. NUTRITIONAL AND ENERGY (value per 100 g of product - average value)

Parameter	Indicator value
Proteins	7,0 g
Fats	0,5 g
Carbohydrates	72,0 g
Energy value	320 kCal / 1320 kJ

XII. LIST OF ALLERGENS

Name	Presence in recipe/product	Used in production / on that the same production lines	Name of food additive
Peanuts and their products of processing	no	no	
Aspartame and aspartamecesulfame salt	no	no	
Mustard and its products of processing	no	no	
Sulfur dioxide and sulfites, if their total content is over 10 ml per kg or 10 ml per liter in terms of sulfur dioxide	yes*	yes	E223 preservative sodium pyrosulfite
Cereals containing gluten and products of their processing	no	no	
Sesame and its products of processing	no	no	
Lupine and its products of processing	no	no	
Shellfish and their products of processing	no	no	
Milk and its products of processing (including lactose)	no	no	
Nuts and products of their processing	no	no	
Crustaceans and of their products processing	no	no	
Fish and its products of processing (except for fish gelatin used in as a base in preparations, containing vitamins and carotenoids)	no	no	
Celery and its products of processing	no	no	
Soy and her products of processing	no		
Eggs and products of their processing	no	no	

* it is possible to produce a product without this ingredient



XIII. GMO STATUS

Does not contain GMOs.

XIV. PACKAGE

Multilayer paper bags with a polyethylene liner or layer, clean, dry, odor-free, not infected with pests. After filling, the bags are sewn up. Packaging: 17 kg; 20 kg.

XV. PACKAGING

17 kg and 20 kg.

XVI. STORAGE CONDITIONS

In a clean, dry, well ventilated area free from pests. Maximum temperature 20 ° C / 68 ° F. Maximum relative humidity 75%. Keep away from sunlight and strong odors.

XV.II STORAGE PERIOD

36 months.