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	PL-EKO-06 005071					
SPECIFICATION NUMBER NAME OF PRODUCT	PF/39BIO	POTATO FLAKES WITHOUT ADDITIVES (240 ÷ 380 g/dm³)				erhalten am 27.08.2025 STAV 315870
PRODUCT AND ITS APPLICATION	Potato flakes produced in Poland from peeled, cooked and dried Polish, edible, BIO, non-GMO potato varieties. In the form of loose flakes without stickers and lumps. Typical smell and taste of dried potatoes. Intended for food, for the preparation of mashed potato and potato production of other products or products produced with their addition. The product does not contain gluten and is manufactured in accordance with Polish Standard PN-A-74722 and effective law regulations.					
COUNTRY OF ORIGIN	Poland					
LEGAL REQUIREMENTS	The product is manufactured in accordance with Polish Standard PN-A-74722 and effective law regulations. The product meets all the requirements and standards of EU food law. List of legal acts in accordance with the company's register of legal acts. The product and its ingredients haven't been treated with ionising radiation.					
INGREDIENTS	Name	Function	Content	E- symbol	source /origin	Country of origin
	BIO POTATOES	The main raw material	100%	-	plant	Poland, EU countries
COLOUR	cream to pale yellow color measurement (Konica-Minolta colorimeter CR-410): L * (C) = 71,72 ÷ 89,20 a * (C) = -5,60 ÷ -2,26 b * (C) = 19,39 ÷ 41,50					
FLAKES SIZE	0,2 ÷ 4 mm					
BULK DENSITY	240 ÷ 380 g/dm³					
MOISTURE	max 10 %					
DEFECT TOLERANCE	black spots (natural part of potato skin, burnt pieces) - max. 0,3 %					
SENSORY EVALUATION OF PUREE	satisfactory to excellent					
METAL DETECTION	Each paper bag with product is checked against presence of metal items. Control and validation of metal detector is made on base of testers: Fe 2,5 mm, Non-Fe 3,5 mm, SS 3,5 mm.					
MAGNETIC SEPARATION	Potato flakes are checked with magnetic separation on flow magnetic separator – 14800 Gauss on magnetic rod/ 12000 Gauss on extraction cover. Additionally potato flakes packed in big-bags are checked with magnetic separation on flow magnetic separator – 10700 Gauss on magnetic rod/ 8000 Gauss on extraction cover.					
MICROBIOLOGICAL REQUIREMENTS	Test	Result			Method	
	Total Aerobic Plate Count	< 2,5x10 ⁴ cfu/1 g			PN-EN ISO 4833 – 1:2013-12	
	Coliforms	< 100 cfu/1 g			PN-ISO 4832:2007	
	Salmonella	absent in 25 g			PN-EN ISO 6579-1:2017-04	
	Yeasts	< 100 cfu/1 g			PN-ISO 21527-2:2009	
	Moulds	< 100 cfu/1 g			PN-ISO 21527-2:2009	
	Bacillus cereus	< 100 cfu/1 g			PN-EN ISO 7932:2005	
	Staphylococcus aureus	absent in 0,1 g			PN-EN ISO 6888-3:2004+AC:2005	
HEAVY METALS	Test	Result			Method	
	Lead	< 0,2 mg/kg			PB-68/ICP wyd. III z dn. 18.09.2012	

	Cadmium	< 0,1 mg/kg	PB-68/ICP wyd. III z dn. 18.09.2012
PACKAGING	Bags		Pallets
	Packaging with allowance to food contact according to WE 1935/2004 Regulation with later changes.		Wooden euro-pallets with dimensions of 120 x 80 cm, bags stacked in layers (10-13 layers, one layer is 3 bags), the maximum height of 2,4 m pallets, each pallet wrapped with stretch film .
	☐ Paper bags 2-4 ply with HDPE film between layers of paper – sewn. ☐ Paper bags 2-4 ply coated– sewn.	â 18 ÷ 25 kg, standard bag size â 20 kg: 55 x 90 x 18 cm	
	flexible bib-bag containers PP- tied	a 400-1000kg; standard big-big size 115 x 80 x (195-223)	
LABEL	product name, net weight, ingredients, additives, best before, batch number (production date), producer name and address, storage conditions or due to customer requirements		
STORAGE CONDITIONS	temperature about 20 ° C, relative humidity about 75% Stored in place free from daylight and foreign odors, vermin and taint conditions.		
SHELF LIFE	12 months from production date		
NUTRITIONAL VALUE OF 100g of POTATO FLAKES	LEGAL BASIS	Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.	
	Energy	1483kJ/350kcal	By counting
	Fat in which saturated fatty acids	0,3g 0,2g	PN-A-79011-4:1998 PN-EN ISO 12966-1:2015-01, PN-EN ISO 12966-2:2011 except of p. 4.3 and 4.5
	Carbohydrates in which sugars	76g 2,2g	UE Regulation no 1169/2011 from 25.10.2011 PB-287 ed. I z dn. 27.09.2014
	Fibre	6,1g	AOAC 991.43:1994
	Protein	7,7g	PB-287 ed. I z dn. 27.09.2014
	Salt	0,02g	By countig from sodium content with method PB-223/ICP, wyd. II z dn.12.01.2015
	DIFFERENT PHYSICAL AND CHEMICAL CHARACTERISTICS	Reducing sugars	< 5,5 % ¹⁾
Starch		65 ÷ 80 %	GAFTA 23:0 ed. 2014
Free starch		3,4 ÷ 4,0 %	PN-74-702:1978
Ash		2,0 ÷ 3,0 %	PN-A-79011-8:1998
Parts insoluble in 10% HCl		< 0,15 %	PN-A-74702:1978
Water absorption		7 ÷ 9 cm³/g	PN-A-74702:1978
SALT (NaCl)	We inform that during production process we do not add salt (NaCl). Presence of salt is only due to natural presence of sodium in potatoes.		
ALLERGENS	According to the Regulation of the European Parliament and of the Council (EU) No 1169/2011, annex no II, we inform you that product potato flakes PF/39 BIO does not contain allergens.		
GMO	In accordance with the Regulation of the European Parliament and of the Council (EU) no 1829/2003 and 1830/2003, we declare that product does not contain GMO potatoes. The additive used to production (emulsifier) is also non-GMO.		
PESTICIDES	We inform that in accordance with the Regulation of the European Parliament and of the Council (EU) no 848/2018 from 30-05-2018r and Law Regulation of food safety produced potato flakes meet mentioned requirements.		
PREPARATION OF PUREE	Add 30g of potato flakes to heated and salted water or milk with temperature max. 80 °C. Don't stir. Don't boil. Don't pour boiling water. Place for 1 minute – it is ready-to-serve. The consistency is sticky, because PF/39 BIO is without any additive.		

¹⁾ Above 5,5 % QA release for sale with supplier approval

Name:	Position:	Signature:	Date:
Beata Łazarczyk	ZPZ Stolon Managing Director	„JANTARY Sp. z o.o. DYREKTOR ZPZ STOLON Beata Łazarczyk	2025-08-22