

KMC Specification

Superior Potato Starch

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)
pH	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 (SO₂)	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)

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.

Nutritional information

Typical values per 100 grams:

Energy	1370 kJ/ 320 kcal
Total fat.....	0 g
– of which saturated fatty acids	0 g
Carbohydrates	80 g
– of which sugars	0 g
– of which starch	80 g
Dietary fiber.....	0 g
Protein	0 g
Salt.....	0.01 g

Additional information

Typical values per 100 grams:

Cholesterol.....	0 mg
Vitamin A.....	0 µg
Vitamin D	0 µg
Vitamin C	0 mg
Potassium	90 mg
Calcium.....	8.9 mg
Iron.....	0.1 mg
Sodium.....	10 mg

Other information

Typical value:

Trans fatty acids..... 0 g/100 g fat