

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	POTA020
	POTATO FLAKES USA 10KG	Issue No:	21
		Change Notice No:	20
		Date Issued:	21/07/2025

Product Identification

Product Name	Potato Flakes USA 10kg
Country of Origin	Made in (with local & imported ingredients) United States of America. Primary components from United States of America, Malaysia, Italy, and Canada.
Description	Potato Flakes are made from sound, peeled and trimmed potatoes.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Potatoes (98.99%), Mono And Diglycerides (e471) (0.5%), Sodium Acid Pyrophosphate (e450) (0.05%), Sodium Metabisulfite (e223) (0.04%), Citric Acid (e330) (0.01%).

Personal Diet & Regulations

Allergens due to ingredient nature	Potato Flakes USA 10kg contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	Product contains Sulphites
GMO statement	Potato Flakes USA 10kg is a non GM product.
Halal accreditation	Potato Flakes USA 10kg is Halal suitable (validation means: Certified).
Kosher accreditation	Potato Flakes USA 10kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Potato Flakes USA 10kg is to meet and conform to all current food legislations.

Nutritional Information

Nutrient		Average quantity per 100g	Units
Total Ash		2.95	%
Moisture		8.46	%
Energy		1497.2	kJ
Protein		9.62	g
Fat	Total	0.73	g
	Saturated	0.5	g
Carbohydrate	Total	78.2	g
	Sugars	1.2	g
Dietary Fibre		6.35	g
Sodium		59.1	mg
Potassium		1250	mg

Data from laboratory analysis (date of analysis: 10/10/2016). Other data from theoretical source (Information obtained from supplier).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	White to yellow cream
Flavour / aroma	Characteristic of potato with no off flavours / odours

Physical Specification(s)	
Test / Parameter	Specification
Defects	max 39 pcs/100g
Granulation	max 25% on 4.75mm max 15% through 425µm
Bulk Density	220 - 280g/L

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	≤ 50,000 cfu/g
Yeast	≤ 100 cfu/g
Mould	≤ 100 cfu/g
Coliforms	≤ 10 cfu/g
E.coli	< 10 cfu/g
Staphylococcus Aureus	Negative /g
Bacillus cereus	≤ 1,000 cfu/g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	5.5 - 8.0%
Reducing Sugar	max 3.0%

Packaging description:	Product shall be packed in multi-walled kraft bag heat sealed. No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot number
Delivery temperature:	Delivery temperature is < 25°C.
Pack size:	10kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in clean dry place away from direct heat /sun light If stored as advised, the shelf life in original, unopened packaging should be 24 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.	
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Quality: Evangeline Theresa	Signature:	Date: 21/07/2025
Authorised by: Liviu Gorgos	Signature:	Date: 21/07/2025