

**063720EU  
POTATO FLOUR 5/1**

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### 01 General description

Made from 100% clean and healthy potatoes, without addition of other products such as maizestarch, arrowroot.

### 02 Ingredients

Ingrediënt	%
Potato starch	100

### 03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	21,00%	Max.	2h, 130°C	
Ash content on DM	0,50%	Max.	4h, 900°C	

### 04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	50000cfu/g	100000cfu/g	
Salmonella	5	0	absent/25g	absent/25g	
Yeasts	5	3	100cfu/g	1000cfu/g	
Moulds	5	3	100cfu/g	1000cfu/g	

### 05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conform to legislative maximum levels in the EU.  
Contaminants and heavy metals: EU legislation 2023/915 + all modifications  
Pesticides : EU legislation 396/2005 + all modifications

### 06 Organoleptic Description

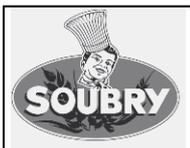
Attribute	Description
Colour	Typical White colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

### 07 Nutritional information

Parameter	per 100g (average)
Energy (kjoules)	1360kJ
Energy (kcal)	320kcal
Fat	0g
Fat - of which Saturated	0g
Carbohydrates	80g
Carbohydrates - of which sugars	4g
Fibre	0g
Protein (Nx6,25)	0g
Salt	0,01g

### 08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes



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Coeliac	Yes
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

### 09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

### 10 Shelf Life

Un-opened: 12 months after production.

Remaining shelf-life upon delivery to be no less than 6 months.

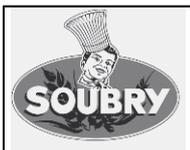
### 11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
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### 12 Packaging

PRIMARY PACKAGING	
Packaging description	paper bag
Type of closure	glued
Lot code	Yes
Net weight	5000,000g e
Ean-code	5410028637204
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	13,00

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Number of layers	8
Units per pallet	104
Pallet height (mm)	2950
Pallet weight (pallet incl.) (KG)	550

### **13 Genetic Modification**

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

### **14 Irradiation**

We ensure that the product/ ingrediënts have not been irradiated.

### **15 Legislation**

This product and its labelling conforms to all current EU and Belgian food regulations

### **16 Supplier Details**

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request