POTATO FLOUR





PRODUCT:

Potato flour is produced from mature, sound potatoes free from sunburn, green, disease, rot and shipped under strict sanitary conditions in compliance with all applicable Federal, State and local regulations.

Specifications

Moisture 6-8%

Density 28-38 lb/cuft

Reducing Sugars 3.0% Max

Microbiological per gram

SPC 50,000 max

Coliform 20 max

Coag & Staph negative

E-coli negative

Yeast & Mold 50 CFU max

Physical Properties

Odor/Flavor Neutral, bland and free from objectionable odors

Appearance white to cream color

Additives

Mono and Diglycerides .5%

Citric Acid 30 ppm

Notes: - Shelf life is 18 months from date of manufacture. Store in cool dry place

- Packaged in bags or ST totes