

**PRODUCT SPECIFICATION No.1A**  
**NATIVE WHEAT STARCH**

**FUNCTIONAL CLASSES: WHEAT STARCH**

**1. QUALITY AND SAFE PARAMETERS**

CHARACTERISTICS	PARAMETAR	REFERENCE VALUES	METHOD
<b>SENSORY</b> <b>Reg. 2.1</b>	The smell and taste	Characteristic	I.1 Reg 2.1
	Color	White	I.1 Reg 2.1
	Appearance	Powdery	I.1 Reg 2.1
	Storage pests alive or dead	Not allowed to attend	I.1 Reg 2.1
	Metal shavings	Not allowed to attend	gravimetry
<b>PHYSICO-CHEMICAL</b> <b>Reg. 2.10</b>	Moisture content	max 14%	SRPS EN ISO 1666
	Ash content	max 0,20%	SRPS EN ISO 3593
	pH content	5-7.5	ISI 26-5e
	The fat content	max 0,4%	SRPS EN ISO 3947
	Protein content (Nx6.25)	max. 0,4%	SRPS EN ISO 3188
	Content of SO <sub>2</sub>	max 10 mg/kg	ISO 5379
	The presence of synthetic dyes	Not allowed to attend	NMKL 114
<b>MICROBIOLOGICAL</b> <b>Reg 2.6, 2.9</b>	Total plate count (30°C)	max 10.000 CFU/g	SRPS EN ISO 4833
	Enterobacteriaceae (37°C)	max 10 CFU/g	SRPS ISO 21528-1
	Molds and yeasts	max 100 CFU/g	ISO/FDIS 21527-2
	Escherichia coli (44°C)	negative CFU /g	SRPS ISO 21528-2
	Salmonella spp.	negative CFU /25g	SRPS ISO 21528-2
<b>NUTRITIONAL DATA</b> <b>Reg 2.7</b>	Energy	344/1463 kcal/kJ/100g	Reg. 2.5, inset 8
	Protein (Nx5.70)	0,27 g/100g	SRPS EN ISO 3188
	Carbohydrate	84,26 g/100g	Računski
	Sucrose	< 0,01 g/100g	VM/MET 938
	Glucose	< 0,01 g/100g	VM/MET 938
	Fructose	< 0,01 g/100g	VM/MET 938
	Maltose	< 0,01 g/100g	VM/MET 938
	Fiber	1,04 g/100g	AOAC 985.29
	Salt (Na*2.5) – calculate over content of sodium	< 0,0025 g/100g	VM/MET 865
	Fat	0,47 g/100g	Pravilnik 2.6
	Saturated fatty acids	0,14 g/100g	SRPS ISO 5508
	Unsaturated fatty acids	0,32 g/100g	SRPS ISO 5508

CHARACTERISTICS	PARAMETAR	REFERENCE VALUES	METHOD
<b>THE PRESENCE OF PHYSICAL-CHEMICAL CONTAMINANTS</b> Reg 2.8	Lead (Pb)	max 0,4 mg/kg	SRPS EN 15763:2012
	Cadmium (Cd)	max 0,05 mg/kg	SRPS EN 15763:2012
	Mercury (Hg)	max 0,03 mg/kg	SRPS EN 15763:2012
	Arsenic (As)	max 0,5 mg/kg	SRPS EN 15763:2012
	Alpha-HCH	-	SRPS EN 15662; SRPS EN 12393
	Beta-HCH		
	Delta-HCH		
	Lindane		
	Heptachlor		
	Heptachlor epoxide-cis		
	Aldrin		
	Dieldrin		
	Choldrane trans		
	Choldrane cis		
	p,p -DDE		
	p,p- DDD		
	p,p- DDT		
	Endrin		
	Endrin aldehyde		
	Endrin ketone		
Endosulfan I (alpha)			
Endosulfan II (beta)			
Endosulfan sulfate			
Methoxychlor			
<b>THE PRESENCE OF MICOTOXINS</b> Reg 2.8	Aflatoxin (B1+B2+G1+G2)	max 4 µg/kg	VM/MET 913
	Aflatoxin (B1) [µg/kg]	max 2 µg/kg	2 VM/MET 913
	Ohratoxin A [µg/kg]	max 3 µg/kg	VM/MET 915
	Zearalenon [µg/kg]	max 75 µg/kg	VM/MET 916
	Deoxinivalenol (DON)	max 750 µg/kg	SRPS EN 15891

## 2. REFERENCE REGULATIONS<sup>1</sup>

2.1	Regulations on the quality of starch and starch products for food purposes ("Off. Gazette", No. 33/95 and "Off. Gazette", no. 56/2003 - other reg. and 4/2004 - other reg.)
2.2	Regulation on hygiene of drinking water ("Off. Gazette", No. 42/98 and 44/99).
2.3	Food Safety Law ("RS Official Gazette" 41/2009)
2.4	Law on Genetically Modified Organisms "Official Gazette of RS" No.41 / 2009
2.5	Regulations on food hygiene conditions ("Off. Gazette of RS", no. 73/2010)
2.6	Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade of the RS 72/2010
2.7	Regulations on labeling, labeling and advertising of foodstuffs ("Official Gazette of the RS", no. 19/2017 i 16/2018)
2.8	Regulation on the maximum permitted amounts of residues of plant protection product in food and feed ("Official Gazette of the RS", no. 22/2018)
2.9	Guide to the microbiological criteria for foods Croatian Republic, 3rd Edition
2.10	International Starch Institute
2.11	Internal regulations (procedures, instructions, manuals, study quality and safety HPQ)

<sup>1</sup> RS regulations in accordance with EU

### 3. PURPOSE, USE AND SHELF LIFE

<b>WHOM IS PRODUCTS INTENDED FOR</b>	Native wheat starch is using as an additive for food processing, food starch is typically used as thickener and stabilizer in foods such as meat industry, pudding, soup, sauces, pie fillings, and salad dressings, confectionray and to make noodles and pastas.
<b>SHELF LIFE</b>	24 months

### 4. DETAILS OF ORIGIN

<b>GEOGRAPHICAL ORIGIN OF RAW MATERIALS</b>	Republic Of Serbia
<b>ALLERGEN INFO</b>	May contain traces of gluten.
<b>DECLARATION OF GMOs</b>	The product is not genetically modified and should not contain GMOs.

### 5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

<b>PACKAGING</b>	<ul style="list-style-type: none"> <li>- 25.1 kg in white kraft bags / 750 – 1000 kg per pallet, marked and wrapped with stretch foil</li> <li>- 1000 - 1100 kg in PP bags</li> <li>- Bulk in silo truck</li> </ul>
<b>WAY OF DISTRIBUTION (TRANSPORT)</b>	The hygienic and technically correct vehicles (truck, car – tank, container, silo) designed for the transport of food.

Made by: Svetlana Vitomirović	Controlled and approved: Žana Šaranović
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