

PRODUCT SPECIFICATION No.1A
WHEAT STARCH
FUNCTIONAL CLASSES: WHEAT STARCH
INGREDIENTS LIST: WHEAT STARCH (100%)
1. QUALITY AND SAFETY PARAMETERS

CHARACTERISTICS	PARAMETER	REFERENCE VALUE	METHOD
SENSORY	The smell and taste	Characteristic	SRPS ISO 6658:2018
	Color	White	SRPS ISO 6658:2018
	Appearance	Powdery	SRPS ISO 6658:2018
	Storage pests alive or dead	Not allowed to attend	Reg 2.10
	Metal shavings	Not allowed to attend	VM/MET 624
PHYSICO-CHEMICAL	Moisture content	max 14%	SRPS EN ISO 1666:2008
	Ash content	max 0,25%	SRPS EN ISO 3593:2008
	pH (20% solution)	5-7,5	ISI 26-5e
	The fat content	max 0,4%	Reg 2.9, Method 2.
	Protein content (Nx6,25)	max 0,4%	SRPS EN ISO 3188:2008
	Content of SO ₂	max 10 mg/kg	ISO 5379:2013
	Granulation - sieve analysis, thru 200 µm	min 98%	Book Kaluđerski /Filipović, p.102
MICROBIOLOGICAL	Total plate count (30 °C)	max 10000 [CFU/g]	SRPS EN ISO 4833-1:2014
	<i>Enterobacteriaceae</i> (37 °C)	max 10 [CFU/g]	SRPS ISO 21528-1:2017
	Molds and yeasts	max 1000 [CFU/g]	SRPS ISO 21527-2:2011
	<i>Escherichia coli</i> (44 °C)	negative [/g]	SRPS ISO 7251:2018
	<i>Salmonella spp.</i>	negative [/25g]	SRPS ISO 6579-1:2017
THE PRESENCE OF CONTAMINANTS AND RESIDUES	Lead (Pb)	max 1 ppm	SRPS EN 15763:2012
	Arsenic (as As ₂ O ₃)	max 1 ppm	SRPS EN 15763:2012
	Aflatoxin (B1+B2+G1+G2)	max 4 µg/kg	VM/MET 913
	Aflatoxin (B1)	max 2 µg/kg	VM/MET 913
	Ochratoxin A	max 3 µg/kg	VM/MET 913
	Zearalenone	max 75 µg/kg	VM/MET 913
	Deoxynivalenol (DON)	max 750 µg/kg	VM/MET 913
	Pesticide residues	According to Reg. 2.11, and Reg. (EC) no.396/2005, Dir. 91/414/EEC	SRPS EN 15662

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2. REFERENCE REGULATIONS

2.1	Regulation on the quality of starch and starch products for food purposes ("Off. Gazette of SRJ", no. 33/95 and "Off. Gazette of SCG", no. 56/03 - other reg., 4/04 - other reg.)
2.2	Regulation on the hygienic quality of drinking water ("Off. Gazette of SRJ", no. 42/98, 44/99 and "Off. Gazette of RS", no. 28/19)
2.3	Law on Food Safety ("Off. Gazette of RS", no. 41/09, 17/19)
2.4	Regulation on food additives ("Off. Gazette of RS", no. 53/18)
2.5	Law on Genetically Modified Organisms ("Off. Gazette of RS", no.41/09)
2.6	Regulation on food hygiene requirements ("Off. Gazette of RS", no.73/10)
2.7	Regulation on general and special conditions of hygiene of food and microbiological criteria for food ("Off. Gazette of RS", no. 30/24)
2.8	Regulation on declaration, marking and advertising of food ("Off. Gazette of RS", no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/24)
2.9	Regulation on the methods of sampling and performing chemical and physical analysis of the protein products for the food industry ("Off. Gazette of SFRY", no. 41/85)
2.10	Regulation on methods of physical and chemical analysis for control the quality of the grain, mill and bakery products, pasta and quick-frozen dough ("Off. Gazette of SFRY", no. 74/88)
2.11	Regulation on the maximum permitted quantities of residues of plant protection products in food and feed ("Off. Gazette of RS", no. 91/22, no. 26/24)
2.12	Regulation on maximum concentrations of certain contaminants in food ("Off. Gazette of RS", no.73/24, 90/24, 47/25, 61/25)
2.13	Guide to the application of microbiological criteria for food (Ministry of Agriculture, Forestry and Water Management of RS, June/11)
2.14	International Starch Institute, Denmark
2.15	Internal regulations (procedures, instructions, manuals, study quality and safety HPK)

3. PURPOSE, USE AND SHELF LIFE

PRODUCT DESCRIPTION	Fine powder of white color, characteristic smell and taste, without presence of foreign admixtures, live and dead insects, metal filings.
BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE	Wheat starch is obtained by washing and drying from wheat flour.
WHOM IS PRODUCTS INTENDED FOR	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, salad dressings, confectionary and for make noodles and pastas.
IDENTIFIED USE	Additive – thickener and stabilizer
SHELF LIFE	24 months.

4. DETAILS OF ORIGIN

GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia.
MANAGEMENT SYSTEM	Certified HACCP system; standards ISO 9001:2015, IFS v08, Halal and Kosher
ALLERGEN INFO	May contain traces of gluten.
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.

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5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

PACKAGING	- 25/1 kg in white kraft bags /750 – 1000 kg per pallet, marked and wrapped with stretch foil - 1000 - 1100 kg in PP bags - Bulk in silo truck
STORAGE	Cool, clean and well-ventilated dry area. Ambient conditions.
WAY OF DISTRIBUTION (TRANSPORT)	The hygienic and technically correct vehicles (truck, car – tank, container, silo) intended for food transport.

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Date: 25.11.2024.	Date: 25.11.2024.

Revised by: Čila Kiralj	Approved by: Žana Šaranović
Date: 05.03.2025.	Date: 05.03.2025.
Date: 29.08.2025.	Date: 29.08.2025.