

PK Mivok, Ltd.
 Patriotov, Prospect, 65,
 394065, Voronezh, Russia,
 e-mail: mivok-dokument@mail.ru

(Ref. No 9166-006-25723337-2014)

Potato Flakes Specification

Raw materials and additives:

row potatoes for processing dry matter 19-23%	> 99.8%
emulsifier - monoglycerides and diglycerides (E 471)	< 0.2%
stabilizers - disodium pyrophosphate (E 450)	
antioxidants ascorbyl palmitate (E 304)	
ascorbic acid (E 300)	
sodium metabisulfite (E 223)	
turmeric (E 100)	

Organoleptic factors:

Table 1

Factor	Description
Form of flakes	Dry loose pieces of flakes not stucked together
Color	White, yellow, cream-coloured
Odour	Characteristic for mashed potatoes
Consistency	Homogeneous, characteristic for mashed potatoes without stickiness

Physical factors

Table 2

Factor	Description
Maximum size of flakes, mm	
regular flakes	6,5
grinded flakes	3,5
Weight per liter, grams	
regular flakes	200-240
grinded flakes	310-330
Maximum humidity, %	8,0
Maximum mass concentration of sulfur dioxide, %	0,008
Maximum mass concentration of mineral admixtures, %	0,01
Maximum mass concentration of metal admixtures, %	0,0003

Microbiological factors

Table 3

Factor	Description
Quantity of mesophilic bacteria and facultatively-anaerobic microbes, CFU/g, less then	$5 \cdot 10^4$
Weight of product, g, that excludes:	
- colibacillus	0,1
- pathogenic bacteria, including salmonellae	25
Mold, CFU/g, less then	$5 \cdot 10^2$

Content of toxical elements, nitrates, pesticides and radionuclides

Table 4

Name of substance (element)		Maximum allowable impurity level, mg/kg, (for radionuclide – Bq/kg)
	Plumbum	0,5
	Arsenic	0,2
Toxic elements	Cadmium	0,03
	Mercury	0,02
Nitrates		250
Pesticides	Hexachlorocyclohexane - isomers)	0,1
	Dichlorodiphenyltrichloroethane and its metabolites	0,1
Radionuclide	Cesium-137	600
	Strontium-90	200

Packaging, storage and transport

Kraft-paper bags (4 layers) with polyethylene layer inside. Weight 5 – 25 kg.
Big-bags. Weight 500 — 1000 kg.
Expiry period 12 months

Storage conditions

Cool, dry place to comply with hygiene and sanitary conditions.

Transport conditions:

According to transport regulations for dry food products.

Labelling

label information:

- name of producer
- address of producer
- name of product
- net weight
- storage conditions
- expiry period
- shift number
- production date

Nutrition facts

100 g of product contains:

energy - 370 kJ;

Protein - 2 g;

Carbohydrates - 14 g;

Fats - 2,5 g

Preparation

To prepare mash add 500-700 ml of water per 100 g of flakes (depending on consistency required) or 300 – 500 of water and 200 ml of cold milk (Maximum water or mix temp. 75⁰ C).

Accompanying documents

Certificate of compliance, hygiene and sanitary conclusion, quality and safety declaration.

Inspection methods and regulations

Inspection	Regulation norms
Row potato test	GOST 7194
Sampling preparation	GOST 28741, GOST 26668, GOST 26670, GOST 26929.
Organoleptic criteria	GOST 28741
Humidity test	GOST 15113.4, GOST 28561.
Mass concentration of sulfur dioxide	GOST 25555.5
Mass concentration of mineral admixtures	GOST 25555.3.
Mass concentration of metal admixtures	GOST 13340.2, GOST 15113.2.
Toxic elements content	GOST 26927, GOST 26930, GOST 26932, GOST 26933, GOST 30178, GOST R 51766, MU 5178 .
Nitrate content	GOST 29270.
Pesticides content	GOST 30349.
Radionuclide content	MUK 2.6.2 717.
Mesophilic bacteria and facultatively-anaerobic microbes content	GOST 10444.15.
Colibacillus content	GOST R 50474
Pathogenic bacteria, including salmonellae content	GOST R 50480.
Mold content	GOST 10444.12.