Product Specification

created:

Whole Potato Flake 4008

20.06.2014

(Previously 13100)

Description: Potato flakes I63 E0 15K

Article No: 5010612- 00815

manufacturer: Hagenow Dr. Raber- Str. 3 /19230

address: Hagenow

Phone.: +49(0)3883/735-0 **Fax:** +49(0)3883/735-135

1.Manufacturing:

Potato flakes are produced from washed and peeled potatoes according to the "drum drying process". The flakes are milled according to the required particle size density.

2. ingredients: potatoes, emulsifier mono- and diglycerides of fatty acids (E 471),

antioxidants ascorbyl palmitate (E 304)

3. organoleptic:

Appearance: yellowish potato flakes, not discoloured, free flowing

Odour: Typical of cooked potatoes, without off-flavour Taste: Typical of cooked potatoes, without off-taste Color: light yellow-yellow color slightly grey allow

Consistency: slightly sticky

4. CHEMICAL / PHYSICAL REQUIREMENTS

Moisture: 6-8% SO₂- Content : < 10 ppm

Bulk density: 380-420 g/l (graduartet cylinder)

5. MICROBIOLOGICAL REQUIREMENTS:

Total plate count: max.50.000/g yeasts: max. 100/g moulds: max. 100/g Coliforms: max. 10/g E-Coli: negative Salmonella max. 10/g negative/25g

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6 All ergens::

| Major allergens | | Utilisations as an ingredient in the product | | | Risk of cross contamination | |
|------------------------------------------------------------------------------------------------------------------------------------------|-----|----------------------------------------------|---------------------------------|-------|-----------------------------|--|
| | Yes | No | Type of product and derivatives | Yes * | No | |
| Cereals containing gluten (wheat, rye, oat, spelt, kamut or their hybridised strains) and products thereof | | Х | | | x | |
| Crustaceans and product thereof | | X | | | х | |
| Eggs and products thereof | | X | | | x | |
| Fish and products thereof | | X | | | x | |
| Molluscs and products thereof | | X | | | x | |
| Peanuts and products thereof | | X | | | x | |
| Soybeans and products thereof | | X | | | X | |
| Milk and products thereof (including lactose) | | X | | | X | |
| Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and queens land nut and products thereof | | x | | | x | |
| Celery and product thereof | | x | | | x | |
| Mustard and product thereof | | Χ | | | x | |
| Sesame seeds and products thereof | | Х | | | x | |
| Lupine and products thereof | | X | | | x | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO2 | | X | | x | | |

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7. NUTRITIONAL INFORMATION PER 100G:

| Energy: | 1491 kJ/ 351 kcal |
|---------------------------------|-------------------|
| Fat: | 0,3 g |
| of which saturated fatty acids: | 0,1 g |
| Carbohydrate: | 76,6 g |
| of which sugars: | 1,5 g |
| Total dietary fibre: | 4,6 g |
| Protein (N*6,25): | 8,3 g |
| Salt (NaCl): | < 0,1 g |

8. LEGAL CONFIRMATION:

At the time of delivery the product incl. packaging shall comply with current German Food Law and EEC regulations as far as they have already been adopted. The flakes are manufactured under HACCP conditions from wholesome Potatoes. The requirements of Council Directive (EU) No. 852/2004 on the hygiene of foodstuffs especially HACCP shall be met.

9. GMO- Declaration:

We, MKV, hereby confirm that our potato flakes are not made of genetically modified organisms nor do they contain genetically modified organisms.

Neither genetically modified processes nor ingredients extracted from genetically modified organisms are used for the MKV flake production.

We declare that the above mentioned material is in compliance with all relevant legislation, regulations 1829/2003 and 1830/2003 included.

10. Packaging:

3-layer paper bag, wrapped. A protective layer pad, to be located between the pallet and the Bag material. 15 kg per bag. Also available in 700kg big bags

11. Shelf-Life /Storage Conditions

6 months at <18°C und < 65% relative atmospheric humidity

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