

The edition number 2 from the November 19, 2019 replacing edition number 1 from the September 28, 2019.

1. PRODUCT SPECIFICATION

Potato protein is a feed material obtained from potato cell sap through the processes of thermal and acid coagulation, dehydration and drying.

The product comes in the form of a loose beige powder with a smell characteristic of dried potato protein.

2. COMPOSITION OF THE RAW MATERIAL

- industrial potatoes, potato starch

3. QUALITY REQUIREMENTS

3.1. Physico-chemical parameters

Features	Quality parameters
Smell	characteristic of dried potato protein, free of extraneous odours
Colour	beige
Form	loose powder
Moisture content [%]	no more than 12.0
Ash content in dry mass [%]	no more than 4.5
Total protein content in dry mass [%]	not less than 80
Contents of impurities and foreign bodies harmful to animals	impermissible
Metal content in mg/kg: arsenic (As)	less than 2.0
lead (Pb)	less than 10.0
cadmium (Cd)	less than 1.0
Mercury (Hg)	less than 0.1
fluorine (F)	less than 150

3.2. Microbiological parameters

Features	Quality parameters
Total number of yeasts and moulds in 1 g	no more than 100 jtk
Salmonella in 25 g	absent

4. NUTRITIONAL VALUE PER 100g OF THE PRODUCT

- Nutritional value - 369 kcal / 1545 kJ



- Carbohydrate content – 10.95 g
- Protein content -80- 84 g
- Fat content - 2.25 g

5. STATEMENT ON ALLERGENS AND GMO

Potato protein does not contain any allergenic ingredients.

Potato protein is not genetically modified and was not produced from genetically modified materials.

6. INTENDED FOR CONSUMPTION

Potato protein feed is a very valuable, high-quality composition of compound feed for all kinds of farm animals.

7. PACKAGING

Potato protein is packed in multi-layer paper valve bags of 20 kg net and polypropylene big-bags of 700 kg net. The packaging is certified by PZH (National Institute of Hygiene).

The packaging label contains the following data:

- the manufacturer's name and address,
- product name,
- type of product: feed material,
- net weight in kg,
- production date,
- change number,
- date of minimum durability,
- batch number.

8. DURATION AND CONDITIONS OF STORAGE

Potato protein should be stored in dry, clean and airy rooms without extraneous odours, with recommended relative air humidity up to 75% and temperature up to 20°C.

The minimum durability period is 12 months from the date of production.

9. TRANSPORT CONDITIONS

The means of transport must be maintained in a good technical condition to avoid contamination and preserve the health quality of the product, and in particular, to prevent it from getting wet.

10. DELIVERY DOCUMENT

Quality certificate

All information and data contained in the above product description are based on our long-standing experience and scientific knowledge. However, they may only be used for informational purposes. In case of doubt, we will provide you with more detailed information and reply to all your enquiries.

	Name and surname	Position	Date	Signature
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