

TITLE: <b>POTFL/002 POTATO FLAKE</b>	<b>QA DEPARTMENT</b>
PREPARED BY: <b>Nicola Burnford</b>	ISSUE No: <b>K2</b>
AUTHORISED BY: <b>Nicola Burnford</b>	ISSUE DATE: <b>28.09.23</b>
FILE: <i>C:\My Documents\Specifications</i> STATUS: <b>Uncontrolled Copy</b>	PAGE: <b>1 of 4</b>

1.0 **DESCRIPTION**

The product is made from sound, mature potatoes. The raw potatoes are washed, peeled, trimmed, cooked, and roller dried in accordance with good manufacturing practice and complying with all UK & EU Food Laws.

2.0 **INGREDIENTS**

**Potato** (*processing aid: Emulsifier mono & di glycerides of fatty acids, E471 – 0.9% max*)

3.0 **ORGANOLEPTIC (reconstituted state)**

**Appearance:** The rehydrated product should have a creamy appearance, typical of mashed potato, a tinge of grey is acceptable.

**Flavour:** The characteristic flavour of cooked potato, with no off or foreign overtones.

**Texture:** This should be light and 'mealy' or 'floury' but not sticky.

**Defects:** Major 3 per 100gram Maximum  
Minor 30 per 100gram Maximum

4.0 **ANALYTICAL**

**Moisture:** Maximum 9.5%

5.0 **BACTERIOLOGICAL**

	<b>m</b>	<b>M</b>
<b>Total Viable Count</b>		10,000 per gram
<b>Coliforms</b>	10 per gram	100 per gram
<b><i>E. coli</i></b>	Not Detected	10 per gram
<b>Yeasts</b>		100 per gram
<b>Moulds</b>		100 per gram
<b><i>Salmonella</i></b>		Absent in 25g

**KEY:**            **m**        : target level  
                      **M**        : upper quality tolerance level

6.0 **Foreign material:** Practically free from in accordance with good manufacturing practice

7.0 **ANALYTICAL METHODS**

**Rehydration:** To 20 grams add 80mls boiling water and 20mls cold water, mix gently to allow water to be absorbed.

**Moisture:** Loss upon drying is determined using a Moisture Analyzer

TITLE: <b>POTFL/002 POTATO FLAKE</b>	<b>QA DEPARTMENT</b>
PREPARED BY: <b>Nicola Burnford</b>	ISSUE No: <b>K2</b>
AUTHORISED BY: <b>Nicola Burnford</b>	ISSUE DATE: <b>28.09.23</b>
FILE: <i>C:\My Documents\Specifications</i> STATUS: <b>Uncontrolled Copy</b>	PAGE: <b>2 of 4</b>

## 8.0 **METAL DETECTION**

Manufactured at Lamb Weston Wisbech (UK) - The product is metal detected to ensure free from any metal above 3.5mm ferrous, 4.0mm non-ferrous and 4.0mm stainless steel

Manufactured at Lamb Weston Kruiningen (Netherlands) - The product is metal detected to ensure free from any metal above 2.5mm ferrous, 2.5mm non-ferrous and 3.0mm stainless steel

## 9.0 **STORAGE LIFE**

12 months from date of production.

Store in a cool dry warehouse, ambient temperature 16°C, maximum relative humidity 70% preferred.  
*A minimum of 6 months shelf life will be remaining upon delivery.*

## 9.0 **COUNTRY OF ORIGIN**

Potato – UK, Netherlands, Belgium, France, and Germany.

E471 – Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK

### **COUNTRY OF MANUFACTURE:**

Lamb Weston Wisbech (UK) / Lamb Weston Kruiningen (Netherlands)

Sold by J.L. Priestley & Co Ltd as Traded Goods

## 10.0 **PACKAGING**

The product is packed into white plastic sacks – 12.5kg

## 11.0 **QUALITY TESTING**

The above information is based on our current state of knowledge and experience following detailed investigations and tests. The data, however, does not represent a legally binding warranty, as certain variations in colour and/or other values and further quality fluctuations from incorrect transportation and/or improper storage outside our sphere of influence cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.

### **DISPUTE PROCEDURES**

In case of a dispute on analytical data, the resolution will be via a generally accepted method of analysis undertaken by a UKAS accredited laboratory approved by J. L. Priestley and Company Limited.

TITLE: <b>POTFL/002 POTATO FLAKE</b>	<b>QA DEPARTMENT</b>
PREPARED BY: <b>Nicola Burnford</b>	ISSUE No: <b>K2</b>
AUTHORISED BY: <b>Nicola Burnford</b>	ISSUE DATE: <b>28.09.23</b>
FILE: <i>C:\My Documents\Specifications</i> STATUS: <b>Uncontrolled Copy</b>	PAGE: <b>3 of 4</b>

### **ALLERGY INFORMATION**

**This product is free from:**

<b>ALLERGEN</b>	<b>Y/N</b>	<b>Comments</b>
Cereal / Cereal Derivatives	Y	
Soya / Soya Derivatives	Y	
Sesame Seeds	Y	
Egg / Egg Products	Y	
Milk / Dairy Products	Y	
Meat / Meat Products	Y	
Gelatine	Y	
Hydrolysed Vegetables Proteins	Y	
Artificial Flavours	Y	
Natural and N.I Flavours	Y	
Artificial Colours / Azo Dyes	Y	
Natural and N.I Colours	Y	
Fish and their Derivatives	Y	
Crustacea	Y	
Molluscs	Y	
Preservatives	Y	
Additives	N	E471 (sunflower oil derived, contains citric acid)
Benzoates	Y	
MSG and Glutamates	Y	
Gluten	Y	
Ground Nuts and their Derivatives	Y	
Tree Nuts and their Derivatives	Y	
Mustards	Y	
Celery	Y	
Celeriac	Y	
Sulphur Dioxide and Sulphites	Y	
Lupin	Y	

**This product has not been:**

Genetically Modified
Enzymatically Modified
Irradiated

**This product is suitable for:**

Vegetarians	Y	
Ovo- Lacto Vegetarians	Y	
Vegans	Y	
Coeliacs	Y	

TITLE: <b>POTFL/002 POTATO FLAKE</b>	<b>QA DEPARTMENT</b>
PREPARED BY: <b>Nicola Burnford</b>	ISSUE No: <b>K2</b>
AUTHORISED BY: <b>Nicola Burnford</b>	ISSUE DATE: <b>28.09.23</b>
FILE: <i>C:\My Documents\Specifications</i> STATUS: <b>Uncontrolled Copy</b>	PAGE: <b>4 of 4</b>

**Details of specification amendments:**

Issue	Date	Amendment	Amended By	Authorised By
A	16.09.14	First Issue	N. Burnford	N. Burnford
B	01.04.15	Minimum shelf life detail added	N. Burnford	N. Burnford
C	01.06.16	Updated to 9 months shelf life	N. Burnford	N. Burnford
D	26.04.17	Title updated to detail RSPO SG	N. Burnford	N. Burnford
E	25.07.17	Emulsifier now sunflower oil derived	N. Burnford	N. Burnford
F	15.03.18	Updated as part of Spec Review	N. Burnford	N. Burnford
G	28.01.19	Shelf life updated to 12months. Origin detail for E471 included	N. Burnford	N. Burnford
H	02.03.2020	Updated under supplier spec.	V. Zemaitiene	N. Burnford
I	12.03.2021	Updated as part of spec review	V. Zemaitiene	N. Burnford
J	21.04.2022	E471 changed to palm derived	N. Burnford	N. Burnford
K	12.05.2023	E471 changed to sunflower oil derived	V. Zemaitiene	N. Burnford
K1	12.07.2023	Updated E471 COO	V. Zemaitiene	N. Burnford
K2	28.09.2023	Updated to include product manufactured in Netherlands also	N. Burnford	N. Burnford

**This Specification shall be deemed accepted by the customer if no queries are raised within 5 working days of its receipt.**

Signed:..

*Nicola Burnford*

.....  
**NICOLA BURNFORD**  
*Technical Manager*