



“ALOJA - STARKELSEN” Ltd

Product specification

Identity:PS/19.06.2018.

BAKING POWDER ORGANIC Art. No. 041114,01

Produced by – „ALOJA - STARKELSEN” Ltd, Joglas street 2, Ungurpils, rural territory of Aloja, municipality of Aloja, LV-4064, Latvia, Phone - + 371 64031730

Controlled by – Certified by Limited Liability Company “Certifying and testing centre”

LV-BIO-02

EU Agriculture

Ingredients: organic potato starch*, acidity regulator (monopotassium tartrate), raising agents (sodium bicarbonate).

* Denotes organically grown.

Customs tariff code: 21023000

Appearance: white powder.

Odour/flavour - neutral odour, flavour typical of the product.

CO₂: 13 – 16 % (L_M (.) 49 A)

Usage: the product is intended as an additive for the preparation of various foods (cakes, breads, biscuits, etc.), used as an rising agent. How to properly add: mix before mixing with other dry ingredients (such as flour).

| Energy and nutritional value | 100 g |
|------------------------------|--------------------|
| Energy value (kJ/kcal) | 1042 kJ / 245 kcal |
| Fat (g) | 0,05 |
| of which: saturates (g) | 0,00 |
| Carbohydrates (g) | 61,08 |
| of which: sugars (g) | 0,00 |
| Protein (g) | 0,05 |
| Salt (g) | 16,3 |

Microbiological status:

| Parameter | Value | Unit |
|-------------------------|----------|----------|
| Total plate count | < 10000 | CFU/G |
| Clostridium perfringens | < 10 | CFU/G |
| Bacillus Cereus | < 100 | CFU/G |
| Salmonella neg 25 g | Negative | CFU/25 g |
| Yeast, moulds | < 100 | CFU/G |

1. Allergens according to (2011/1169/EC with amendments):

| | |
|--|----|
| Cereals containing gluten and products thereof | No |
| Crustaceans and products thereof | No |
| Eggs and products thereof | No |
| Fish and products thereof | No |

Responsible person: Diana Kivulane (Product specialist)

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Version – Nr. 7 /Date: 27.02.2020.



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| | |
|---|----|
| Peanuts and products thereof | No |
| Soybean and products thereof | No |
| Milk and products thereof | No |
| Nuts and products thereof | No |
| Celery and products thereof | No |
| Mustard and products thereof | No |
| Sesame seeds and products thereof | No |
| Sulphur dioxide and sulphites at conc. of > 10 mg/kg expressed in SO ₂ | No |
| Molluscs and products thereof | No |
| Lupin and products thereof | No |
| 2. Intolerance ALBA definitions | |
| Beef including fat | No |
| Pork including fat | No |
| Chicken including fat | No |
| Maize including meal, starch, flour, protein and oil | No |
| Cocoa | No |
| Legumes (beans & peas)/ pulses excluding soy and peanut | No |
| Glutamate | No |
| Coriander including leaves and seeds | No |
| Carrot | No |

In the data given above „Yes” indicates where a component is known to be present and „No” where a component is not known to be present. Although all reasonable care has been taken in making these conclusions, the latter should not be considered as a guarantee or claim of „free from ...”.

GMO statement: product is not subject GMO-labelling as stated in 2011/1169 EU.

Storage conditions: In a dry, cool place. Relative humidity < 65 %, in unopened packaging.

Shelf life: 36 months

Packaging: 10 g (paper laminate); 120 g, 200 g (cardboard tube with plastic lid); 25 kg (plastic bags).

Legislation with amendments:

Pesticide residues are within 2005/396/EC. Packaging materials conforms to 2004/1935/EC, 2006/2023/EC and 2011/10/EU. The product is not treated with ionizing radiation as per 2011/1169/ EU. Organic ingredients fulfil Organic legislation 2007/834/EC and Organic implementation 2008/889/EC. Product fulfils Contaminants 2006/1881/EC, 2002/178/EC. Organic baking powder is manufactured in accordance with the requirements of Regulation 2018/848 and 2019/2164.

Responsible person: Diana Kivulane (Product specialist)

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