



Idahoan Foods, LLC
529 North 3500 East Lewisville, ID 83431
tel.: 208.754.4686
Fax: 208.754.0094
Toll free: 800.635.6100
www.idahoan.com

**SPECIFICATIONS FOR
IDAHOAN® POTATO FLOUR
Ingredient Item # 29700 92250
Reviewed/Updated: May 31, 2016
Supersedes July 16, 2014**

I. PRODUCT DESCRIPTION

Idahoan® Potato Flour is processed from sound, well peeled and trimmed 100% potatoes. The product complies with the provisions of the Federal Food, Drug, and Cosmetic Act and Amendments.

II. INGREDIENT STATEMENT

Potatoes, monoglycerides, citric acid

III. FINISHED PRODUCT REQUIREMENTS

A. Packaged Product

1.	Color - shall possess a bright, uniform, potato color which may vary from white to cream, not gray.	
2.	Defects (Max.) / per 100 grams	40
	Scorch	5
3.	Moisture -	8.0% maximum
4.	Bulk Density -	.488 - .556 g/cc
5.	Additives – Monoglycerides	0.75% maximum
	Citric acid	100 ppm maximum
6.	Reducing Sugars -	3.0% max.
7.	Bacteriological - Standard Plate Count	50,000/gm. maximum
	Coliform	10/gm. maximum
	E. Coli	Negative
	Coagulase Positive Staph.	Negative
	Yeast and Mold	100/gm. maximum

IV. PACKAGING

Product is packaged in a multi-walled kraft poly-lined bag

V. SHELF LIFE & STORAGE INFORMATION

The shelf life is approximately 12 months from date of packaging code when stored away from direct heat, in a cool, dry location, away from strong contaminating odors. Storage conditions should not exceed 80°F and 60% R.H.

VI. ALLERGENS: None of the eight major.

VII. CERTIFICATION: Kosher OU