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Product Data Sheet

SOLANIC 200

Product description

Product description:	High-quality protein isolate, derived from potatoes.
Appearance:	White to off white powder
Odour:	Free from objectionable odours
Product performance:	Delivers excellent texturising value and perfectly fits your 'free from allergens' formulations
Intended use	Food applications
Botanical origin	Solanum Tuberosum spp.; Potato tubers (U.S.: white potato tubers)

Physical and Chemical Properties

Certificate of Analysis or Certificate of Conformity is delivered with each delivery.

<i>Item</i>	<i>Value</i>	<i>Method</i>	<i>Value type</i>
Moisture	<= 90 mg/g		Spec
pH	6 - 8	1% solution	Spec
Sulphite (as SO ₂) anhydrous	<= 50 mg/kg		Spec
Ash content	<= 50 mg/g	ISO 5984	Spec
Protein	>= 900 mg/g on dm	ISO 3188	Spec
Emulsion capacity	500-600 g oil/g powder	-	Typical
Gel strength	1.4 - 1.9 N	-	Typical
Solubility	>= 85 %		Spec
Triglycoalkaloids (TGA)	~ 300 mg/kg protein	AOAC Official method 997.13	Typical
Trypsin inhibitor activity (TIA)	0.06 azocasein-units		Typical
Total heavy metals (expressed as Pb)	< 1.0 mg/kg on dm	ISO 11212	Spec
Arsenic (As)	< 0.2 mg/kg on dm	ISO 11212	Typical
Cadmium (Cd)	< 0.3 mg/kg on dm	ISO 11212	Typical
Mercury (Hg)	< 0.1 mg/kg on dm	ISO 11212	Typical
Lead (Pb)	< 0.2 mg/kg on dm	ISO 11212	Typical
Bulk density	300-500 kg/m ³		Typical

Microbiological Properties

<i>Item</i>	<i>Value</i>	<i>Method</i>	<i>Value type</i>
Total aerobic mesophilic count	<= 1000000 CFU/g	ISO 4833	Spec
Yeasts	<= 100 CFU/g	ISO 21527	Spec
Moulds	<= 100 CFU/g	ISO 21527	Spec
Escherichia coli	Absent in 1 g	ISO 16649	Spec
Salmonella	Absent in 25 g	ISO 6579	Spec
Listeria monocytogenes	Absent in 25 g	ISO 11290-1	Spec

Nutritional Properties

All nutritional values are expressed in the product as such at maximum specified moisture content.

Item	Value per 100 g	Remark	Value type
Energy kcal	372 kcal		Typical
Energy kJ	1577 kJ		Typical
Moisture	7 g		
Protein	90.5 g		Typical
Carbohydrates	< 0.2 g		Typical
- Sugars	< 0.2 g		Typical
Fibres	0.2 g		Typical
Fat	0.1 g		Typical
- Saturates	-	Not present in significant amounts	Typical
- Unsaturates (mono- and poly)	-	Not present in significant amounts	Typical
- Transfats	-	Not present in significant amounts	Typical
Calcium (Ca)	< 0.001 g		Typical
Iron (Fe)	0.004 g		Typical
Magnesium (Mg)	< 0.0001 g		Typical
Potassium (K)	< 0.008 g		Typical
Sodium (Na)	1.16 g		Typical
Vitamins	-	Not present in significant amounts	Typical
Starch	< 0.1 g		Typical
Copper (Cu)	0.0006 g		Typical
Manganese (Mn)	< 0.0001 g		Typical
Zinc (Zn)	0.0009 g		Typical
Salt (NaCl)	2.9 g	Sodium (Na) content * 2.5	Typical

A list of contained amino acids is available via the hyperlink

[Amino Acid Profile](#)

Food safety and compliance

General food law

Avebe operates in accordance with Regulation (EC) No. 178/2002 (General Food Law). Avebe is a Registered Food Business Operator for manufacturing Food products in accordance with Regulation (EC) No 852/2004.

Food safety certification

Manufactured in GFSI recognized food safety certification facility(ies).

[FSSC22000 Certificate GNV](#)

[FSSC22000 Certificate Elburg](#)

HACCP-sheet

Manufactured under the conditions as mentioned in the document:

[HACCP-sheet](#)

GM, Genetic Modification

Non-GMO source

This product is produced from potatoes from traditional breeding. See identity preservation and testing statement:

[Starch Potato Agriculture and Genetically Modified cultivation](#)

GM labeling

Avebe has implemented an integrated chain surveillance system with supplier statements and audits and preferentially applied tools to manage the GM-status of all raw materials. Raw material for the manufacturing of Solanic proteins is potato juice obtained from Avebe. For the manufacturing of potato products for human consumption it is the policy of Avebe to use potato varieties which are the result of traditional breeding techniques. Other raw materials in the manufacturing of potato proteins are substances used as processing aids. As a result of Avebe's raw material sourcing, in accordance with Regulation (EC) no. 1830/2003, this product does not have to be labelled as GM.

Allergens

Allergens list

The enclosed list of allergens under surveillance is based on recommendations of the Netherlands Nutrition Centre (LeDa Allergen database) and on EU Regulation 1169/2011/EC and amendments thereof:
[Hyperlink to allergen list](#)

Dietary suitability

Halal certificate

[HalalCertificate.pdf](#)

Kosher certificate

[KosherSolanicOU](#)

Gluten free

Not based on Cereals containing Gluten as mentioned in REGULATION (EU) No 1169/2011 on the provision of food information to consumers; is naturally free of gluten as referred to in REGULATION (EU) No 828/2014 on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food and inherently does not contain gluten (21CFR§101.91, B). There is no risk of cross-contamination or any unavoidable presence of gluten. 'Gluten' means a protein fraction from cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains or crossbred varieties (e.g. triticale) and derivatives thereof, to which some persons are intolerant and which is insoluble in water and 0,5 M sodium chloride solution.

Vegan

Suitable for vegan, ovo-vegetarian, lacto-vegetarian and ovo-lacto vegetarian diets.

Animal origin

Not derived from or manufactured with products of animal origin and does not create risks related to TSE, BSE or CJD.

Pesticides, contaminants and substances of concern

Pesticides and contaminants

This product is safe for use in food with reference to Regulation (EC) No 396/2005 and Regulation (EC) no. 1881/2006.

Ionizing radiation

Not treated with ionizing radiation.

Undesirable substances

A list of undesired substances that are not deliberately introduced or not expected to be present is available on request.

Storage and Packaging

Storage conditions

Store inside, cool and dry, in sound and well closed packaging. Protect from contamination. Do not store or ship together with odorous or toxic substances. Keep the storage time as short as possible, because the moisture content may change.

Shelf life

Best before date of 5 years after the manufacturing date

Food contact compliance

Packaging complies with the US 21CFR part 175, 176 or 177, the German LFGB and the EU Regulations (as amended) 1935/2004/EC, 2023/2006 (GMP) and 10/2011 (Plastics).

Packaging waste

Packaging complies with the essential requirements in Annex II of EU directive 94/62/EC. Avebe contributes to the article 4 arrangements resulting from the Dutch 2014 Packaging Management Decree.

Pallet treatment

All wooden pallets used are treated according to International Plant Protection Conventions (IPPC) Standard ISPM 15 (International Standards for Phytosanitary Measures No. 15 (2009)).

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