



## Potato grits

**NORM: PN - A - 74720**

Potato grits is a product obtained from edible potatoes grown in traditional methods. In production process dried potato cube is ground for grains according to commonly accepted grains norms.

**Adoption:**

Potato grits is used in the following industries:

- cold storages industry and ready-made products (for the production of potato dumplings and pancakes),
- in food industry (concentrates),
- baking.

**Characteristics:**

form	fine grained cream coloured groats
smell	characteristic for dried potatoes
water content	max. 11%
water absorption capacity	min. 3,0 ml/g
sulphur dioxide content	max. 125 mg/kg
organoleptic rate	dish made from potato grits should obtain more than 3 points in general rate according to current norms.
microbiology	
- amount of oxygen	max 250.000/g
bacterias	0,01
- titre of Coli	max. 1.000/g
- moulds and sandida	undetectable in 25 g
- Salmonella	undetectable in 1 g
- Staphylococcus (koag +)	

**Package:**

Paper bags made from at least 3 layers a 25 kg marked according to current norms.

**Storage conditions:**

- dry storage without foreign smell
- relative recommended humidity 75 % and air temperature 18° C
- storage period 18 months from production date

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