

	SHEET	CODE: PAA-SGI-FTPT-02
	YELLOW DRIED POTATO	Version: 01 Date: April 2022 Page: 1 of 2

NAME	DRY POTATO <i>Solanum Goniocalyx</i>	
DESCRIPTION	<p>It is one of the derivatives of the potato, these are peeled, split and dried in the sun.</p> 	
COMPOSITION	100% Yellow Dried Potato.	
INTENDED USE	It is used for the preparation of the traditional dish called carapulcra.	
POTENTIAL CONSUMERS	<p>General public from 12 months of age, except allergy sufferers.</p> <p>For industrial consumption.</p>	
PRESENTATION	<p>In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg.</p> <p>200 gr- 10kg polyethylene bag.</p> <p>Polypropylene bag of 10-50kg.</p>	
LETTERED	<ul style="list-style-type: none"> • Product Name • Company Name • Net content • Address • RUC • Batch/Packaging Date • Expiration Date • Health Authorization • Storage conditions 	
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.	
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.	
LIFESPAN	Twelve (12) months.	
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> • Consumption prior to conditioning. • Once opened, keep the container closed in a clean and cool place. • Consume before the date indicated on the package. 	
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> • Humidity: Max 13% • Color: Characteristic of the potato variety. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic, free of strange odors. • Appearance: Irregular shape, free of foreign matter and impurities. 	

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-02
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MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	<i>Molds</i>	2	3	5	2	102	103
	<i>Yeasts</i>	2	3	5	2	102	103
	<i>Escherichia coli</i>	5	3	5	2	10	5x102
	<i>Salmonella sp.</i>	10	2	5	0	Absence/25g	-

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption". Criterion XIV.3. Dried, dehydrated or freeze-dried fruit and vegetables.