

POTATO PROTEIN

GENERAL CHARACTERISTICS	
Physical aspects	White to grey or brown powder
Organoleptic aspects	No off smell
Composition	Potato protein isolate

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Foaming agent ➤ Water-soluble ➤ Binding and gelling abilities ➤ Heat-stable ➤ Functional in neutral media
Uses	<ul style="list-style-type: none"> ➤ Meringues cookies, macaron shells, sheet cakes <p>Recommended dosage:</p> <ul style="list-style-type: none"> ➤ 2% of the total weight for macaron shells ➤ 0.5% to 2% of the total weight for meringues and other cookies <p>To replace 100 g of egg whites in 500 g of batter : For a 2% dosage : egg whites are replaced by 500g x 2% = 10 g of potato protein and 100 g – 10 g = 90 g of water</p>

RECIPE	
Macaron shells	
Ingredients	<ul style="list-style-type: none"> ➤ 48 g of icing sugar ➤ 27 g of almond powder ➤ 18 g of water ➤ 2 to 2,5 g of Potato Protein ➤ 6 g of caster sugar
Instructions	<ul style="list-style-type: none"> ➤ Mix the sifted icing sugar and the almond powder ➤ Mix the Potato Protein into the water and homogenize as much as possible – some lumps may remain. ➤ Add sugar and beat at high speed for 5 min. ➤ Add the powders (icing sugar and almond powder) to the mix containing the Potato protein. Mix until you obtain a ribbon texture. ➤ Pipe 5g macaron shells. ➤ Let the shells dry for an hour (their surface has to be dry to the touch). ➤ Bake for 14 min at 155°C, at a 100% humidity and a ventilation at level 2 out of 5.

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max. 9 %
pH (1% solution)	6 – 8
Protein	Min. 90 %
Gel strength	1.4 to 1.9 N
Solubility	Min. 85 %
<u>Microbiological specifications</u>	
Total plate count	Max. 1 000 000 CFU/g
Moulds	Max. 100 CFU/g
Yeasts	Max. 100 CFU/g
<i>E. coli</i>	Absence in 1 g
<i>Salmonella</i>	Absence in 25 g
<i>Listeria monocytogenes</i>	Absence in 25 g
<u>Heavy metals</u>	
Arsenic	Max. 0.2 ppm
Cadmium	Max. 0.3 ppm
Mercury	Max. 0.1 ppm
Lead	Max. 0.2 ppm

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	372 kcal / 1577 kJ
Lipids	0.1 g
- Saturated Fatty Acid	0 g
Carbohydrates	Max. 0.2 g
- Sugars	Max. 0.2 g
Dietary fibres	0.2 g
Proteins	90.5 g
Sodium	1.16 g

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm	X Max. 50 mg/kg	
Coconuts and products thereof		

For any use that complies with the advised dosage (max. 2.5 %), mentioning the presence of sulfites on the label of the product is not compulsory, because their amount is below the 10 mg/kg threshold. This is applicable only if no other ingredient that contains sulfites is used.

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetalian	X	
Vegetarian	X	

PACKAGING /STORAGE	
Packaging	100 g plastic tin – Box of 40 plastic tin (4 kg) – Pallet of 30 boxes (120 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 12,5 kg bags[^{sq1}] – Pallet of bags (kg)
Storage conditions	In a cool (below 25 °C) and dry place, in an air tight packaging, away from products with a strong smell.
Shelf life	5 years in its original and unopened packaging

ARTICLE CODE 100g ⇒ 10275 1Kg ⇒ 10274 12.5Kg ⇒ 10273

We reserve the right to modify this data according to the evolution of our products.

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LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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