

Dear customer

OBJECT: DECLARATION OF THE COTTON BAG COMPONENTS AND THEIR DISPOSAL

The products used to produce the cotton fabric, which can be sewn in the measures necessary for the customer, are all of organic origin.

The resins used are water based.

It follows that it is possible to consider the finished product biodegradable, since biodegradability is a property of the elements of which it is composed.

We believe that cotton can be disposed of together with the paper bag as the composition of the cotton is 95% cellulose.

The following pages show the certification of most of the materials involved in the production process.

The validity of this declaration is 3 years, unless updated and corrections made to the same.

Feel free to contact us for more information.

NATIVE AND SLIGHTLY MODIFIED STARCHES

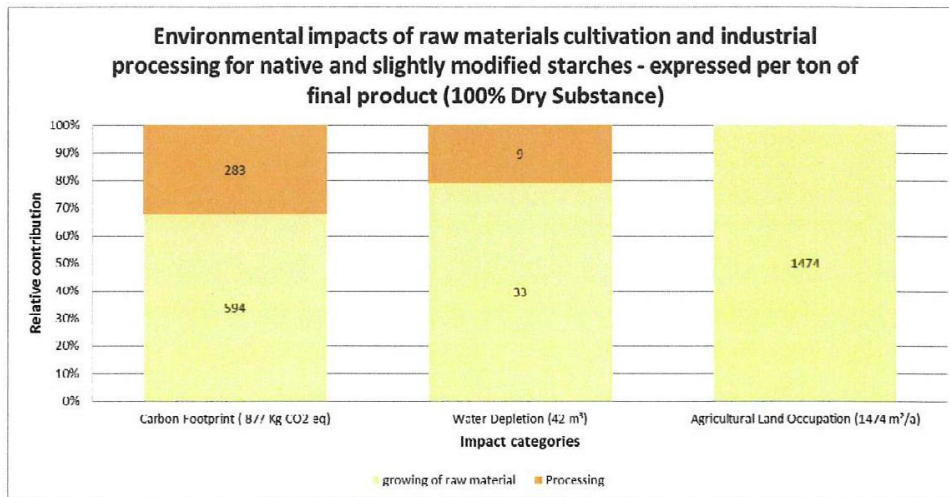
(slight or dry modifications)

1 / 2

Carbon Footprint (CFP), impact on Water Depletion and Agricultural Land Use of the production processes of native and slightly modified starches from a weighted average mix of raw materials

This eco profile of native and slightly modified starches (light or dry modifications) comes from a study, commissioned by the AAF (The European Starch Industry Association). This study was finalized in August 2012. It uses the most updated and recognised methodologies and databases.

This product related figures were produced as a complement to the methodological report, and are the result of the Life Cycle Analysis performed in accordance with ISO standards 14040 and 14044. Recommendations of the ILCD handbook and of the PAS 2050 were also followed. Agricultural data come from the Eco-Invent database (2010 update).



Eco profile

Comments: For native and slightly modified starches the environmental impacts are mostly caused during the agricultural production phase. The native and slightly modified starches production process has a significant relative contribution to the total Carbon Footprint due to energy consumption. The agricultural land occupation for the production of native and slightly modified starches is of 2 m².y⁻¹, to be compared to the 1472 m².y⁻¹ needed for the growing of the needed raw materials. Therefore, the contribution of the production process in the agricultural land occupation is not significant and was included, for the sake of readability, to the global agricultural land occupation figure.

Process flow chart of native and slightly modified starches



The “mass-allocation on a dry substance basis” was confirmed as the only appropriate and robust allocation method for the products of the European starch industry.

The study provides a cradle-to-gate life cycle impact assessment for all the major starch product categories for the following environmental impacts: carbon footprint, water depletion and agricultural land occupation.

In order to conduct a cradle-to-gate life cycle impact assessment, the three identified environmental impacts need to be measured for the three life cycle phases; cradle to raw material (the agricultural phase), transport of the raw material to the factory gate (the transport phase) and gate to gate (the manufacturing phase). For the manufacturing phase, the study could rely on recent primary data provided by almost all AAF member companies. As such, the reliability and accuracy of the data for this phase is extremely high. However, since the agricultural phase is not under the control of the starch companies, the study had to rely on secondary data from existing published datasets for this phase.

Some of the main conclusions of the study are

- For almost all the starch product categories, it is the agricultural phase which has the largest environmental impact. For most starch products the agricultural phase constitutes around 2/3 of carbon footprint and 3/4 of the water depletion impact (and 100% of the agricultural land occupation impact).
- It is also important to note that a high level of uncertainty (25% at least) exists around the exact impact of the agricultural phase depending on the published data set used (which will in turn depend on the raw material used, and the cultivation place and method).
- When looking only at the manufacturing phase, the main environmental impact comes from the use of energy. The EU starch producing companies invested significantly in the last decade to reduce the extent of this impact, as the majority of the EU starch production now uses High Efficiency Combined Heat and Power (CHP) generation.
- At less than 2% of the total environmental impact, the transport phase impact is very low. This is because the industry typically has suppliers located close to the production plants and/or uses efficient means of transport (e.g. barge or rail).
- The starch industry produces close to zero waste.
- For some starch products (those with a long life cycle, i.e. being used in non-food/feed applications), the carbon uptake of the crops will in fact outweigh the greenhouse gas emissions during the (agricultural and manufacturing) production phases.

A copy of the full summary report is available at [AAF summary LCA report](#)



Product Data Sheet

POTATO STARCH Food Grade Quality

Product description

Product description:	Native starch obtained from potatoes.
Appearance:	White powder
Odour:	Free from objectional odours
Product performance:	Potato Starch is insoluble in water with a temperature below 50 °C and most organic solvents.
Taste:	Bland taste
Intended use	Food applications
Botanical origin	Solanum Tuberosum spp.; Potato tubers (U.S.: white potato tubers)
HS code	110813 Potato Starch. Importing parties are responsible for customs declaration.

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	<= 205 mg/g	ISO 1666	Spec
pH	6 - 8	A 500 mg/g suspension in distilled water is measured	Spec
Sulphite (as SO ₂) as is	<= 5 mg/kg	ISO 5379	Spec
Ash content	<= 5 mg/g	ISO 3593	Spec
Arsenic (As)	<= 0.05 mg/kg	ISO 11212	Spec
Cadmium (Cd)	<= 0.05 mg/kg	ISO 11212	Spec
Mercury (Hg)	<= 0.05 mg/kg	ISO 11212	Spec
Lead (Pb)	<= 0.1 mg/kg	ISO 11212	Spec
Iron (Fe)	<= 10 mg/kg	ISO 11212	Spec
Bulk density	700 kg/m ³	ISO 697	Typical

Microbiological Properties

<i>Item</i>	<i>Value</i>	<i>Method</i>	<i>Value type</i>
Total aerobic mesophilic count	<= 10000 CFU/g	ISO 4833	Spec
Yeasts	<= 100 CFU/g	ISO 21527	Spec
Moulds	<= 250 CFU/g	ISO 21527	Spec
Bacillus cereus	<= 100 CFU/g	ISO 7932	Spec
Enterobacteriaceae	<= 100 CFU/g	ISO 21528	Spec
Escherichia coli	Absent in 1 g	ISO 7251	Spec
Escherichia coli O157:H7	Absent in 25 g	ISO 16654	Spec
Salmonella	Absent in 25 g	ISO 6579	Spec



Nutritional Properties

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

<i>Item</i>	<i>Value per 100 g</i>	<i>Remark</i>	<i>Value type</i>
Energy kcal	318 kcal		Typical
Energy kJ	1350 kJ		Typical
Moisture	20 g		Typical
Protein	< 0.1 g		Typical
Carbohydrates	79.5 g		Typical
- Sugars	-	Not present in significant amounts	Typical
Fat	0.05 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)	0.03 g		Typical
Chloride (Cl)	0.01 g		Typical
Iron (Fe)	0.0001 g		Typical
Magnesium (Mg)	0.005 g		Typical
Phosphorus (P)	0.07 g		Typical
Potassium (K)	0.06 g		Typical
Sodium (Na)	0.009 g		Typical
Vitamins	-	Not present in significant amounts	Typical

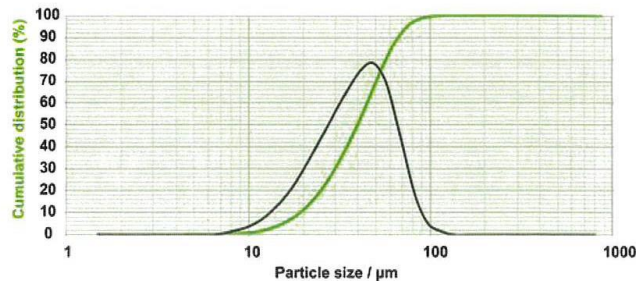


Viscosity information

Item	Value	Value type																											
Sample size	5% calculated on dry matter.																												
Procedure	The sample is weighed in the RVA cup and filled up with to a total weight of 28.0 g. After vigorously stirring, the paddle and cylinder are inserted in the equipment.																												
Equipment	Rapid Visco Analyser (RVA)																												
Profile	<table border="1"> <thead> <tr> <th>Time (mm:ss)</th> <th>Type (Temp / Speed)</th> <th>Value (° C / rpm)</th> </tr> </thead> <tbody> <tr> <td>00:00</td> <td>Speed</td> <td>960 rpm</td> </tr> <tr> <td>00:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> <tr> <td>00:10</td> <td>Speed</td> <td>160 rpm</td> </tr> <tr> <td>01:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> <tr> <td>04:42</td> <td>Temperature</td> <td>95 ° C</td> </tr> <tr> <td>07:12</td> <td>Temperature</td> <td>95 ° C</td> </tr> <tr> <td>11:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> <tr> <td>13:00</td> <td>Temperature</td> <td>50 ° C</td> </tr> </tbody> </table>	Time (mm:ss)	Type (Temp / Speed)	Value (° C / rpm)	00:00	Speed	960 rpm	00:00	Temperature	50 ° C	00:10	Speed	160 rpm	01:00	Temperature	50 ° C	04:42	Temperature	95 ° C	07:12	Temperature	95 ° C	11:00	Temperature	50 ° C	13:00	Temperature	50 ° C	
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Graph	<p>RVA viscosity (mPa.s) vs Time (min)</p>	Typical																											
Equipment	Brabender Viscograph, head 350 , n = 75 min-1																												
Concentration	20g dry substance, The sample weight is filled up to a total weight of 500 g with demineralised water																												
Program	The suspension is heated for 20 minutes at 90 °C with 1.5 °C/min																												
Measuring parameter	Measure the viscosity after 5 minutes at 50 °C																												
Graph	<p>Brabender viscosity (BU) vs Time (min)</p>	Typical																											

Particle Size Information

Particle Size Distribution





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.
E number	No E-number
INS number	No INS number
US Food status	This product is considered GRAS.
Food Chemical Codex	The starch meets the requirements of the Food Chemical Codex (Food Starch Unmodified).
Food safety certification	Manufactured in GFSI recognized food safety certification facility(ies). FSSC22000 Certificate FSSC22000 Certificate FSSC22000 Certificate
HACCP-sheet	Manufactured under the conditions as mentioned in the document: HACCP-sheet
Baby food	This product is not controlled to conform with Baby Food requirements. It is the recipient's responsibility to verify the conformity of the product by making use of the information in this document.
Pharmaceutical Products	This product is not controlled to conform with Pharmaceutical requirements. It is the recipient's responsibility to verify the conformity of the product by making use of the information in this document.
EU Food status	Ingredient (not a food additive)

GM, Genetic Modification

No GM processing aids	This product is not manufactured with use of enzymes or with GMO derived processing aids.
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	This product does not have to be labeled as GM according to Regulation (EC) 1830/2003. Non-GMO Raw Materials

Labeling advice

This product is in its available packaging variants not intended for retail sale. Consider the appropriateness of any labelling advice provided by Avebe, having regard to the intended use and local legislation.

Labeling advice EU	May be designated as starch in the ingredient list of the consumer product. To mention potato as botanical origin of the starch is optional.
Labeling advice USA	May be designated as potato starch in the ingredient list of the consumer product.

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: Allergen_list_A01_No_allergen_risk_on_production_line
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Dietary suitability

Halal certificate
Kosher certificate
Gluten free

[HalalCertificate.pdf](#)
[Kosher_OU](#)

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.

Japanese positive list

This product meets the requirements of the Japanese Positive List for Agriculture Residues in Foods.

Glycoalkaloids

Glycoalkaloid residues are removed in the process to <10 mg TGA/100g starch.

Hong Kong Pesticide Residues

Conforms with the Hong Kong 'Pesticide Residues in Food Regulation (L.N. 73 of 2012)'.
73 of 2012).

Ionizing radiation

Not treated with Ionizing radiation.

Viruses

Not expected to contain viruses, due to the process circumstances and hygiene measures.

Undesirable substances

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

Sustainability

Eco-profile

The Eco-profile document is available via the link:
[EcoprofileNativeSlightlyModifiedStarches](#)

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)).

We trust that this document gives you proper understanding of the subject matters presented. When not superseded by a more recent document, the validity is 3 years after the version date. Please do not hesitate to contact us if you require any further information.

CERTIFICATE

The company

is granted authorisation according to STANDARD 100 by OEKO-TEX® to use the STANDARD 100 by OEKO-TEX® mark, based on our test report **2558**



for the following articles:

Raw white yarns made of 100% cotton, polyester (also dope dyed black) and polyester flame retardant (produced with fibres accepted by OEKO-TEX® having flame retardant properties), viscose (also spun dyed), Lyocell, modal (also spun dyed black), raw modacrylic fibre: Kanecaron Protex-Q and Protex-E, acrylic (also pigment dyed), flax and blends of these fibres and Dralon® (contain more than 0, 1% (but less than 1,5 %) of DMF (dimethylformamide) and have to be treated hot (in wet or in dry stage) during further processing. Afterwards new tests for the presence of DMF are obligatory) – based on material partly pre-certified according to STANDARD 100 by OEKO-TEX®

The results of the inspection made according to STANDARD 100 by OEKO-TEX®, Appendix 4, **product class I** have shown that the above mentioned goods meet the human-ecological requirements of the STANDARD 100 by OEKO-TEX® presently established in Appendix 4 for baby articles.

The certified articles fulfil requirements of Annex XVII of REACH (incl. the use of azo colourants, nickel release, etc.), the American requirement regarding total content of lead in children's articles (CPSIA; with the exception of accessories made from glass) and of the Chinese standard GB 18401:2010 (labelling requirements were not verified).

The holder of the certificate, who has issued a conformity declaration according to ISO 17050-1, is under an obligation to use the STANDARD 100 by OEKO-TEX® mark only in conjunction with products that conform with the sample initially tested. The conformity is verified by audits.

The certificate 0712041 is valid until 31.12.2020

Zwijnaarde, 10.12.2019


Stijn Devaere
Certification Officer