

Specification sheet · typical values · issued 2026-10-10

ODOD LLC supplies premium bulk Potato Flour, a gluten-free, versatile flour perfect for Indian restaurants and caterers. Ideal for thickening gravies, binding batters, and gluten-free baking, our finely milled potato flour delivers consistent quality and authentic taste. Available in 10 lb, 25 lb,

Product code	ODOD-0752
Category	Flours & Grains
MOQ	500 kg per grade; FCL orders up to 1 x 20ft or 1 x 40ft container
Packing options	10 lb, 25 lb and 50 lb multiwall paper bags with food-grade inner liner; 25 kg kraft paper or PP laminated bags; 1000 kg / 1 MT bulk jumbo bags (FIBC); private label and custom retail packs on request; palletised and stretch-wrapped for export
Shelf life	18 months from date of packing in original unopened packing, stored in a cool, dry place below 25 C and below 65% relative humidity, away from strong odours
HS code	11051000
Availability	available
Size	Potato flour 80-100 mesh; potato starch 100-200 mesh (min 98% through sieve)
Color	Potato flour: off-white to pale cream; potato starch: white to bright white
Grade	Food grade, Grade A (edible)
Purity	min 99% (free from added starches, fillers or anti-caking agents unless specified)
Protein	Potato flour 6-9%; potato starch max 0.5%
Moisture	Potato flour max 10%; potato starch max 18%
Additives	Nil; no GMO, no added preservatives or colours
Admixture	max 0.1% extraneous matter
Aflatoxin	Total aflatoxin max 4 ppb; B1 max 2 ppb
Treatment	Sifted, metal detected and magnet passed; steam sterilisation available on request
Appearance	Free-flowing fine powder, free from lumps and foreign matter
Odor taste	Characteristic of potato, neutral; free from rancid, musty or fermented notes
Ash content	Potato flour max 4% (dry basis); potato starch max 0.5%
Crude fiber	Potato flour max 3%; potato starch max 0.2%
Oil content	max 0.5% (naturally low fat)
Heavy metals	Lead max 0.5 ppm, arsenic max 0.5 ppm, within applicable food limits

Microbiology	Total plate count max 50,000 cfu/g; yeast and mould max 1,000 cfu/g; E. coli absent/g; Salmonella absent/25 g
Product forms	Potato flour (dehydrated whole potato) and native potato starch
Starch content	Potato starch min 80% (dry basis)
Sulphur dioxide	max 30 ppm (potato starch), none added in potato flour
Viscosity brabender	Potato starch typical peak 2500-3500 BU at 6% solids
Cold water solubility	Potato flour partially soluble (pre-cooked); potato starch cold-water insoluble, gelatinises on heating
Ph 10 percent suspension	5.5 - 7.5

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/flours-grains/potato-flour-potato-starch> or hello@odod.us.