



Zakłady Przemysłu Ziemniaczanego
"ZETPEZET" w Pile Sp z o.o.
ul. Młodych 30
64-920 Piła
www.zetpezet.eu

ADAMIX CS E-1422

Manufacturer's name: Zakłady Przemysłu Ziemniaczanego w Pile
„ZETPEZET” sp. z o.o

Country of origin: Poland

Product description: Adamix CS E-1422 is acetylated distarch adipate, obtained by chemical treatment of potato starch mixture of acetic anhydride and adipic acid. It is suitable for use as thickener and stabilizer in food products.

Origin of raw material: The raw material for production process of Adamix CS E-1422 is starch potato of Polish origin.

Product properties: It has a high resistance to shear forces and acidic environment. The product is soluble in cold water.

Physico-chemical requirements:

Appearance: loose, small flakes or ground flakes

Odour and taste: typical for potato starch, with slightly acetic odour, with no foreign taste

Colour: white

Moisture: not more than 10%

pH: 5,5 – 7,5

Ash content in d.s.: not more than 0,4 %

Acetyl group content: not more than 2,5%

Adipate group content: not more than 0,135%

Granulation of the ground product – pass through the sieve of mesh side

0,1 mm: not less than 50 %

Harmful metals content:

arsenic (As) – not more than: 0,50 mg/kg

lead (Pb) – not more than: 0,50 mg/kg

mercury (Hg) – not more than: 0,03 mg/kg

cadmium (Cd) – not more than: 0,10 mg/kg

Microbiological requirements

Type of microorganisms

Limits

Aerobic mesophilic organisms:

≤ 10 000 cfu/g

Coliforms:

absent in 0,1 g

Salmonella:

absent in 25 g

Staphylococcus aureus:

absent in 0,1 g

Moulds:

250 cfu/g

Yeasts:

250 cfu/g

Nutritional values in 100 g (calculated value):

- energy – 1574 kJ/376,2 kcal
- protein - 0,19 g
- carbohydrates – 93,6 g
- fat - 0,04 g
- fiber - 0,26 g

GMO: The product has been produced from raw material free from GMO.

Allergens: Product is free from allergens.

Pesticides: Pesticides are marked in potato starch which is raw material in the production of Adamix CS and in which there is no residue of the tested active substances of plant protection higher than acceptable.

Ionization: The product is not treated with ionizing radiation.

Detection: There are magnetic separators mounted in production line.

Packing: Adamix E1422 CS is packed in a valve paper bag with inner foil of a 15 kg net and a 25 kg net (ground Adamix E1422 CS). Other types of packing are possible after agreement with recipient.

Labelling: Packings are marked by label or overprint including following data:

- name and address of the producer,
- product name,
- batch No. (date of production is the batch number),
- net weight in kg,
- date of production and expiry,
- storage conditions.

Storage conditions: In dry, clean and airy rooms.

Application: Adamix E1422 CS is particularly recommended for the production of ketchups, vegetables and vegetable-meat sauces, powdered desserts concentrates, mayonnaise, low fat salad dressings (less than 50 %), reduced-calorie margarine, flavored fermented milk beverages, pudding-type dairy desserts, curd cottage cheese. The product is not intended for direct consumption.

The target group of consumers: The product is suitable for all consumer groups, including vegetarians, vegans and coeliac sufferers.

Shelf life: 24 months from date of production, under appropriate conditions of packaging, storage and transport.

Reference standard: ZN-21/ZETPEZET-05 Adamix E-1422.

The currently applicable regulations of EU law and national law.

Quality Department Manager
Matuła
Anna Matuła