



Zakłady Przemysłu Ziemniaczanego  
"ZETPEZET" w Pile Sp z o.o.  
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64-920 Piła  
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## ADAMIX HS E-1422

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

**Country of origin:** Poland

**Product description:** Adamix HS 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 HS 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 hot water.

### Physico-chemical requirements:

**Appearance:** loose powder

**Odour and taste:** taste typical for potato starch, with a slightly acetic odour

**Colour in CIE, L system:** white, not less than 91

**Moisture:** not more than 20%

**pH:** 5,5 – 7,5

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

**Macroscopic impurities:** not more than 96 pcs/1dm<sup>2</sup>

**SO<sub>2</sub> content:** not more than 10 mg/kg

**Acetyl group content:** not more than 2,5%

**Adipate group content:** not more than 0,135%

**Viscosity:** not less than 600 °Bu

### 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 – 1394,8 kJ/ 333,4 kcal
- protein - 0,19 g
- carbohydrates –82,9 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 HS 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 HS is packed in a valve paper bag with inner foil of 25 kg net.  
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 HS is particularly recommended for the production of ketchups, powdered dinner concentrates, powdered ice cream, mayonnaise, salad dressings, reduced-calorie margarine, flavored fermented milk beverages heat treated after fermentation, pudding-type milk desserts, curd 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-04 Adamix E-1422.  
The currently applicable regulations of EU law and national law.

Quality Department Manager

Matuła  
Anna Matuła