



PILAM E-1420

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

Country of origin: Poland

Product description: Pilam E-1420 is produced by the esterification of starch with acetic anhydride.

Origin of raw material: The raw material for production process of Pilam E-1420 is starch potato of Polish origin.

Product properties: Pilam E-1420 has a high stability of rheological parameters in different environments and conditions of the process.

Physico-chemical requirements:

Appearance: loose powder

Odour and taste: typical for potato starch, with slightly acetic odour, without foreign taste

Colour in CIE, L system: not less than 91

Moisture: not more than 20%

pH: 4,0 – 6,5

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

Macroscopic impurities: not more than 96 pcs/1dm²

SO₂ content: less than 10 mg/kg

Acetyl group content: Pilam 1 from 1,2% – 1,5%

Pilam 2 more than 1,5 %

Final viscosity (4% gel, 25°C, 700cmg): min.450 °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 – 1410,7 kJ/ 337,2 kcal
- protein - 0,19 g
- carbohydrates –83,9 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 Pilam 1 and 2, 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: Pilam E-1420 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: Pilam E-1420 is recommended for the production of noodles, confectionery fillings, frozen fruit cakes, flour confectionery and bakery products, powdered concentrates, flavoured yoghurts, protective coating of dried vegetables, sauces, soups. 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 – 03 Pilam E-1420.
The currently applicable regulations of EU law and national law.

Quality Department Manager

Matuła
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