



PREGELATINIZED STARCH

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

Country of origin: Poland

Product description: Pregelatinized starch is a product which is obtained by thermal treatment of native potato starch.

Origin of raw material: The raw material for production process of potato starch is starch potato of Polish origin.

Product properties: This product is cold swelling.

Physico-chemical requirements:

Appearance: loose, small flakes without clusters and lumps or ground flakes

Odour and taste: typical for potato starch, free from foreign odour and taste

Colour: white to light creamy - coloured

Moisture: not more than 9,5%

pH: 5,0 – 7,5

Ash content: not more than 0,40% in d.s.

Granulation of unground product– remains on the sieve of mesh side

1,6 mm: not more than 1,0 %

1,0 mm: not more than 5,0 %

0,16 mm: not less than 50 %

Granulation of ground product– pass through the sieve of mesh side of 0,1 mm: not less than 60%

Solubility in cold water: totally in 5% solution with slightly opalescence

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 – 1559,8 kJ/372,8kcal
- protein - 0,19 g
- carbohydrates – 92,8 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 pregelatinized starch 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: Pregelatinized starch is packed in a valve paper bag with inner foil of a 15 kg net and a 25 kg net (ground pregelatinized starch). 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: Pregelatinized starch is used as a filler and a thickening agent for food products, particularly for those that do not require cooking. It is used for production of dressings, fruit fillings, powdered desserts, creams, confectionery, gelfix and instant desserts. It is also semi-finished product for snacks.
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: 18 months from date of production, under appropriate conditions of packaging, storage and transport.

Reference standard: ZN-21/ZETPEZET-01 Pregelatinized starch.
The currently applicable regulations of EU law and national law.

Quality Department Manager
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