



Zakłady Przemysłu Ziemniaczanego  
"ZETPEZET" w Pile Sp z o.o.  
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## PUDDING POWDER

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

**Country of origin:** Poland

**Product description:** Pudding Powder is a product of potato starch oxidation.

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

**Product properties:** After heat preparation creates a dense clot retaining shape dish with a smooth, creamy and shiny surface.

### Physico-chemical requirements:

**Appearance:** loose powder

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

**Colour:** white to creamy-coloured

**Moisture:** not more than 20%

**pH:** 5,0 – 7,5

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

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

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

**Sodium chloride (NaCl) content:** not more than 0,2%

**Minerals content, insoluble in 10% hydrochloric acid (HCl):** not more than 0,10%

### 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:**

500 cfu/g

**Yeasts:**

100 cfu/g

**Nutritional values in 100 g (calculated value):**

- energy – 1430,2 kJ/341,8 kcal
- protein - 0,38 g
- carbohydrates –84,4 g
- fat - 0,2 g
- fiber - 0,4 g

**Requirements concerning structure of pudding:**

- consistency:** coherent, gelatinous, greasy
- taste:** characteristic, free from foreign taste
- resistance for syneresis:** more than 4 h

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

**Allergens:** Product is free from allergens.

**Pesticides:** Are marked in potato starch which is raw material in the production of pudding powder, 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:** Pudding powder 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:** It is used in food industry for production of cooked puddings, creams and milk desserts.  
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:** PN – A – 74723 Pudding powder.  
PN-93/A-74710 Potato products. Potato starch.

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