



STABILEX HS E-1412

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

Country of origin: Poland

Product description: Starch thickener Stabilex HS E-1412 is the product of crosslinking starch with sodium trimetaphosphate.

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

Product properties: Stabilex HS E-1412 due to its excellent texturing ability is recommended to thicken dairy products which undergo heating including pasteurization and sterilization. Very high viscosity qualifies it to thicken a wide variety of meat and vegetable and meat products.

Physico-chemical requirements:

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

Colour: white

Colour in CIE, L system: not less than 91

Moisture: not more than 20%

pH: 5,5 – 7,5

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

Macroscopic impurities: not more than 96 pcs/1dm²

SO₂ content: less than 10 mg/kg

Phosphorus content: not more than 0,5%

Viscosity in 25 °C: Stabilex - not less than 1000 °Bu
Stabilex-1 - 800-1000 °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 – 1392,9 kJ/332,9 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 Stabilex 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: Stabilex E-1412 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: Intended for stabilizing and thickening food products subjected to heat treatment, particularly for products sterilized or pasteurized. In meat industry provides the binding of leakage during thermal processing of meat products, poultry products, and meat and vegetables products. 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-06/ZETPEZET-02 Stabilex E-1412.
The currently applicable regulations of EU law and national law.

Quality Department Manager

Matuła
Anna Matuła