



PILAMIX B-CS E-1414

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

Country of origin: Poland

Product description: Pilamix B-CS E-1414 is an acetylated distarch phosphate with a higher degree of crosslinking and obtained by chemical treatment of potato starch by cross-linking and acetylation process.
The product is intended for food purposes.

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

Product properties: It is characterized by a remarkable resistance to high temperatures, acidic environment.
Swelling in cold water, it forms pastes with a moderate viscosity, which obtain the best thickening properties during high-temperature processing.

Physico-chemical requirements:

Appearance: flakes or ground flakes

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

Colour: white

Moisture: not more than 10%

pH: 5,5 – 7,5

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

Acetyl group content: not more than 2,5%

Granulation of ground product – pass through the sieve of mesh side 0,10 mm: not less than 60%

Solubility in cold water: soluble

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 – 1568 kJ/374,7 kcal
- protein - 0,38 g
- carbohydrates – 92,6 g
- fat - 0,02 g
- fiber - 0,4g

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 Pilamix B-CS 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: Pilamix B-CS E-1414 is packed in a valve paper bag with inner foil of a 15 kg net and a 25 kg net (ground Pilamix B-CS E-1414). 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 particularly recommended as a basic ingredient for the production of dry mixes pastry creams, aerated desserts, fruit juice concentrates as well as confectionery fillings. It is also used in production of mayonnaise, ketchups, dressing and in baking industries. 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-05 Pilamix E-1414.
The currently applicable regulations of EU law and national law.

Deputy Quality Manager

Matuła
Anna Matuła