



## SPOMIX E-1404

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

**Country of origin:** Poland

**Product description:** Spomix E-1404 is a product of oxidation and thermal treatment of 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, fine flakes(Spomix) without clusters and lumps or ground flakes (Spomix ground)

**Odour and taste:** free from foreign odour and taste

**Colour:** white to light creamy - coloured

**Moisture:** not more than 10%

**pH:** 5,5 – 7,0

**Ash content:** not more than 0,50% in d.s.

**Granulation of ground product** – pass through the sieve of mesh side

0,16 mm: not less than 80%

0,1 mm: not less than 50 %

**SO<sub>2</sub> content:** less than 10 mg/kg

**Available chlorine (Cl) content:** impermissible

**Sodium chloride (NaCl) content:** not more than 0,30%

**Carboxylic groups:** not more than 1,1% in d.s.

**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:**

- energy - 1577,5 kJ/377 kcal
- protein - 0,19 g
- carbohydrates - 93,8 g
- fat - 0,04 g
- fiber - 0,26 g

**Requirements for a gel prepared with Spomix E1404:**

- taste and smell:** sweet, without any foreign smell and taste
- consistency:** gelatinous, non-malleable, wild, slightly aerated, visible air bubbles
- solubility:** good
- setting time:** not more than 20 min
- resistance to syneresis:** not less than 8 h

**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 Spomix 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:** Spomix E1404 is packed in a valve paper bag with inner foil of a 15 kg net and a 25 kg net (ground Spomix E1404). 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 thickening of food products: soups, mayonnaise and for making ice creams, cold made desserts (whipped cream, pudding creams), to stabilize fillings for pastry. Spomix can also be used in the baking industry to improve workability and prevent the staling of bread. 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-07 Spomix E-1404.  
The currently applicable regulations of EU law and national law.

Quality Department Manager

Matuła  
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