

ADAMIX CS E 1422

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Valid from: 2013-02-01

Country of origin	POLAND				
Product description	Adamix CS is acetylated distarch adipate, obtained by chemical treatment of potato starch mixture of acetic anhydride and adipic acid. It is suitable for use as thickener and stabilizer in food products.				
Product properties	The product is soluble in cold water and well-binds water without heating. It also has a high resistance to shear forces, acidic environment and temperature changes. Functions as stabilizer, emulsifier, carrier, thickener and binding agent.				
Application	Adamix CS is particularly recommended for the production of ketchups, vegetables and vegetable-meat sauces, powdered desserts concentrates, mayonnaise, low fat salad dressings (less than 50 %), reduced-calorie margarine, flavored fermented milk beverages, pudding-type dairy desserts, curd cottage cheese and fruit fillings for baking. It is also used as a substitute for gelatin, binder in feed for fish and as an adhesive.				
Physico-chemical requirements	Odour and taste: typical for potato starch, free from foreign odour and taste				
	Colour: white				
	Moisture: not more than 12 %				
	pH: 5,5 – 7,5				
	Ash content: not more than 0,80 % in d.s.				
	Acetyl group content: not more than 2,5 %				
	Solubility in cold water: soluble				
	Adipate group content: not more than 0,135 %				
	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	n*	c*	Limit in 1 g	
				m*	M*
	Aerobic mesophilic organisms	5	2	10 000	100 000
	Coliforms	5	2	0 (0,1g)	0 (0,01g)
	Salmonella	5	0	0 (25g)	-
	Staphylococcus aureus	5	0	0 (0,1g)	-
	Moulds and Yeasts	5	2	500	1000
Allergens	Product is free from allergens.				
GMO	The product is not genetically modified, and has not been produced from genetically modified raw materials				
Pesticides	Pesticides are marked in potato starch that is a raw material in production of Adamix CS, and in which there is no residue of the tested active substances of plant protection higher than acceptable.				
Granulation	It is possible to grind the product and adjust product granulation to individual customer needs.				
Packing	Adamix CS is packed in a valve paper bag of a 15 kg net and a 25 kg net (ground Adamix CS). Other types of packing allowed by the NIH for packaging foods are possible after agreement with recipient..				

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Labelling	<p>Packings are marked by label or overprint including following data:</p> <ul style="list-style-type: none"> ☑ name and address of the producer, ☑ labelling of the product, ☑ reference standard, ☑ net weight in kg, ☑ date of production, ☑ batch No. (same as the date of production), ☑ bag No., ☑ shelf life.
Storage conditions	Recommended relative moisture of air: 60 – 75 %, temperature should not exceed 20°C.
Shelf life	It should meet the requirements for a period of at least 24 months from date of manufacture, under appropriate conditions of packaging, storage and transport.
Reference standard	ZN-06/ZETPEZET-05 and the currently applicable regulations of EU law and national law.

*M – accepted threshold value above which the results are disqualifying

*m – value equal to or below which all results are considered satisfactory

* n – number of samples in the batch

*c – number of samples from a batch giving the result between m and M

The information contained in the Product Specifications represents the best of our knowledge and experience of using a product and are not exhaustive. We have provided general guidelines of properties, usage and application of the product. This specification does not relieve user from compliance with all applicable laws, administrative regulations and health and safety.