

ADAMIX HS E 1422

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 Valid from: 2013-02-01

Country of origin	POLAND				
Product description	Adamix HS 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 hot 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 HS is particularly recommended for the production of ketchups, vegetable and meat and vegetable sauces, powdered desserts concentrates, powdered dinner concentrates, mayonnaise, salad dressings, reduced-calorie margarine, curd cheese, flavored fermented milk beverages heat treated after fermentation, pudding-type milk desserts, powdered ice cream, and fruit fillings for baking.				
Physico-chemical requirements	Odour and taste: typical for potato starch, free from foreign odour and taste				
	Colour in CIE, L system: not less than 91				
	Moisture: not more than 20 %				
	pH: 5,5 – 7,5				
	Ash content: not more than 0,80 % in d.s.				
	Macroscopic impurities: not more than 96 pcs/1dm ²				
	SO ₂ content: not more than 10 mg/kg				
	Solubility in cold water: insoluble				
	Acetyl group content: not more than 2,5 %				
	Adipate group content: not more than 0,135 %				
	Viscosity: not less than 600 °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	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 HS, and in which there is no residue of the tested active substances of plant protection higher than acceptable.				
Packing	Adamix HS is packed in a valve paper bag of a 25 kg net. Other types of packing allowed by the NIH for packaging foods are possible after agreement with recipient.				

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Labelling	Packings are marked by label or overprint including following data: <input type="checkbox"/> name and address of the producer, <input type="checkbox"/> labelling of the product, <input type="checkbox"/> reference standard, <input type="checkbox"/> net weight in kg, <input type="checkbox"/> date of production, <input type="checkbox"/> batch No. (same as the date of production), <input type="checkbox"/> bag No., <input type="checkbox"/> 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.