

PILAMIX B-HS E1414

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 Valid from: 2013-02-01

Country of origin	POLAND				
Product description	Pilamix B-HS 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.				
Product properties	It is a universal binder and thickener with good texturing and stabilizing properties. It is characterized by a remarkable resistance to high temperatures, acidic environment and shear forces. Pilamix B-HS is soluble in hot water and has thickening and stabilizing properties.				
Application	It is used to thicken and stabilize food products being in the heat treatment process such as pasteurization or sterilization. Due to its characteristics is recommended for the production of meat, meat products, poultry, meat and vegetables products. It can be used for the production of ketchups, sauces, vegetables, vegetable - meat dinner concentrates, curd cheese, fermented milk drinks, reduced calorie margarine, soups, instant soups, broths, frozen food, canned vegetables, and fish.				
Physico-chemical requirements	Odour: typical for potato starch, free from foreign odour				
	Taste: typical for potato starch, free from foreign taste				
	Colour in CIE, L system: not less than 91				
	Macroscopic impurities: not more than 80 pcs/1dm ²				
	Moisture: not more than 20 %				
	pH: 5,5 – 7,5				
	SO ₂ content: not more than 10 mg/kg				
	Acetyl group content: not more than 2,5 %				
	☐ Ash content: not more than 0,40 % in d.s.				
	Solubility in cold water: insoluble				
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 aure	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 Pilamix B-HS, and in which there is no residue of the tested active substances of plant protection higher than acceptable.				
Packing	Pilamix B-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	<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-11 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.