**SPOMIX E 1404**

**Country of origin** | **POLAND**
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**Product description** | Spomix is a product of oxidation and thermal treatment of potato starch. Treatment of potato starch by cross-linking and acetylation process. The product is intended for food purposes.
**Product properties** | Spomix is cold soluble and swellable product and well water binding. Often used as a texturing and gelling substance. It forms a transparent, soft, breakable, aerated gel of low viscosity and with reduced susceptibility to the process of retrogradation and syneresis.
**Application** | Intended for thickening of foods products: soups, mayonnaise, and for making ice cream, cold made desserts (whipped cream, creams, puddings), to stabilize fillings for pastry, the jellies, fruit gums, lozenges. Spomix can also be used in the baking industry (improves workability and prevents the staling of bread). Also used as a partial replacement for gelatin or Arabic gum and as adhesive-binding agent.
**Physico-chemical requirements** | **Appearance:** loose, very fine flakes without clusters and lumps  
**Taste and odour:** neutral, free from foreign taste and odour  
**Colour:** white to light creamy - coloured  
**pH:** 5,5 – 7,0  
**Ash content:** not more than 0,50 % in d.s.  
**SO2 content:** not more than 10 mg/kg  
**Available Chlorine (Cl) content:** impermissible  
**Sodium chloride (NaCl) content:** not more than 0,30 %  
**Granulation – pass through the sieve of mesh size 0,16 mm:** not less than 80 %  
**Granulation – pass through the sieve of mesh size 0,10 mm:** not less than 60 %  
**Granulation – fines through the sieve of mesh size 0,12 mm:** not less than 60 %  
**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**  
<table>
<thead>
<tr>
<th>Type of microorganisms</th>
<th>n*</th>
<th>c*</th>
<th>Limit in 1 g</th>
<th>M*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aerobic mesophilic organisms</td>
<td>5</td>
<td>2</td>
<td>10 000</td>
<td>100 000</td>
</tr>
<tr>
<td>Coliforms</td>
<td>5</td>
<td>2</td>
<td>0 (0,1g)</td>
<td>0 (0,01g)</td>
</tr>
<tr>
<td>Salmonella</td>
<td>5</td>
<td>0</td>
<td>0 (25g)</td>
<td>-</td>
</tr>
<tr>
<td>Staphylococcus aureus</td>
<td>5</td>
<td>0</td>
<td>0 (0,1g)</td>
<td>-</td>
</tr>
<tr>
<td>Moulds and Yeasts</td>
<td>5</td>
<td>2</td>
<td>500</td>
<td>1000</td>
</tr>
</tbody>
</table>
**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 Spomix, 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** | Spomix is packed in a valve paper bag of a 15 kg net and a 25 kg net (ground Spomix). Other types of packing allowed by the NIH for packaging foods are possible after agreement with recipient.
### Labelling

Packing are marked by label or overprint including following data:

- 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-09/ZETPEZET-01 and the currently applicable regulations of EU law and national law.

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*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.