

STABILEX E 1412

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Valid from: 2013-02-01

Country of origin	POLAND				
Product description	Starch thickener Stabilex is the product of crosslinking starch with sodium trimetaphosphate.				
Product properties	Stabilex creates gels which are characterized by an excellent texturing ability and a very high viscosity. They are rheologically stable and resistant to temperature changes, the hydrolysis and mechanical forces. Recommended for the heat-treated products including pasteurization and sterilization. Stabilex improves the cohesion and consistency of the products to which it is added and increases the efficiency of the process, while maintaining the appropriate values of color and flavor.				
Application	Intended for stabilizing and thickening food products subjected to heat treatment, particularly for products sterilized or pasteurized. In meat industry provides the binding of leakage during thermal processing of meat products, poultry products, and meat and vegetables products. Also used to thicken soups, sauces and concentrates powder.				
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 96 pcs/1dm ²				
	Moisture: not more than 20 %				
	pH: 5,5 – 7,5				
	Ash content: not more than 0,40 % in d.s.				
	SO ₂ content: not more than 10 mg/kg				
	Phosphorus content: not more than 0,5 %				
	Viscosity in 25 °C: not less than 1000 oBu				
	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 Stabilex, and in which there is no residue of the tested active substances of plant protection higher than				
Packing	Stabilex 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 <u>appropriate conditions of packaging, storage and transport.</u>
Reference standard	ZN-06/ZETPEZET-02 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.