

Product description

Description Xanthan gum is a kind of hydrophilic biological polysaccharide, which is made from corn starch after the processes of fermentation with *Xanthomonas Campestris*, extraction, drying, and grinding. Benefited by its superior thickening and stabilizing effect, shear resistance and unique pseudo-plasticity rheological property, xanthan gum is widely used in food, pharmaceutical, fine chemical, oil drilling and other fields. Amylase and cellulase free food grade xanthan gum.

Packaging 25 kg craft paper bag, paper drum and carton, all with inner polythene bags

Storage Stored in ventilated, clean, dry and cool places; cannot be stored with poisonous, harmful and corrosive substances

Shelf life 24 months from the production date under the above storage conditions and with the intact original packaging.

Appearance Whiteish or light yellow powder

Specification

Particle size (mesh) 99 % through 80 mesh

Particle size (mesh) 92 % through 200 mesh

Viscosity (cP, 1 % KCl) 1200-1700

Shear ratio ≥ 6.5

V1/V2 1.02 ~ 1.45

pH (1 % solution) 6.0 – 8.0

Loss on drying $\leq 15\%$

Ashes $\leq 16\%$

Pb ≤ 2 ppm

Specifications

Total Nitrogen $\leq 1.5\%$

Pyruvic Acid $\geq 1.5\%$

Total plate count ≤ 2000 CFU/g

Moulds/yeasts ≤ 100 CFU/g

E. coli Absent in 5 g MPN/g

Coliform ≤ 3.0

Salmonella 0/10 g

Ethanol/propan-2-ol ≤ 500 ppm

Amylase low

Cellulase The viscosity drop rate is less than 25%

Our certificates



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