

Specification

Xanthan Gum 200 mesh

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 stabilising effect, shear resistance and unique pseudo-plasticity rheological property, Xanthan Gum is widely used in food, pharmaceutical, fine chemical, oil drilling and other fields. This is a food grade Xanthan Gum.

Specification		
Parameters	Specs	Methods
Appearance	White-like or light-yellow powder	DFFXC001
Particle size (mesh)	99% through 80 mesh (180µm) Not less than 92% through 200mesh(75µm)	DFFXC004
Whiteness	≥50	DFFXC005
Viscosity (cp, 1% KCL,)	1200-1700	DFFXC011
Shear Ratio	≥6.5	DFFXC016
V1/V2	1.02-1.45	DFFXC013
Ph (1% solution)	6.0-8.0	DFFXC006
Loss on drying (%)	≤15	DFFXC003
Ashes (%)	≤16	DFFXC027
Pb (ppm)	≤2	DFFXC029
Total Nitrogen (%)	≤1.5	DFFXC009
Pyruvic Acid (%)	No less than 1.5%	DFFXC008
Total plate count (cfu/g)	≤2000	DFFXC031
Moulds/yeasts (cfu/g)	≤100	DFFXC032
Coliform (mpn/g)	≤3.0	DFFXC033
Salmonella	Negative in 10g	DFFXC034
E.Coli	Negative in 5g	According to E415
Assay (%)	91-108	According to E415
Ethanol (mg/kg)	≤500	According to E415
<i>Xanthomonas campestris</i>	Negative in 1g	According to E415
Solubility	Soluble in water. Insoluble in ethanol	According to E415

Application: Salad sauce, Mayonnaise, Drinks etc.

Packing: 25kgs kraft paper bag, paper drum and carton, all with inner polythene bags.

Storage: stored in a ventilated, clean, dry and cool place. Cannot be stored with poisonous, harmful and corrosive substances.

Country of Origin: China

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

Date: 21 January 2021

