

Specification code XG/5/PB/E

Date 12/12/2024

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.

Appearance White-like or light yellow powder.

Parameters

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

Whiteness ≥ 50

Pyruvic Acid $\geq 1.5\%$

Total Nitrogen $\leq 1.5\%$

Mould and yeasts ≤ 100 cfu/g

Salmonella absent

Total plate count ≤ 2000 cfu/g

Others specs

Packaging Small bags/Biga Bags

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

Our certificates



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