

内蒙古阜丰生物科技有限公司
NEIMENGGU FUFENG BIOTECHNOLOGIES CO., LTD.

Xanthan Gum Technical Data Sheet - 80 Mesh

Main Applications

Xanthan gum is widely used as a food thickening agent and stabilizer.

Specifications:

Items:	Specification
Appearance	White-like or light-yellow powder
Particle Size (mesh)	Not less than 99% through 60 Mesh Not less than 95% through 80 Mesh 35%-50% pass 200 Mesh
Whiteness	≥ 50
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 (%)	≤15
Ashes (%)	≤16
Pb (ppm)	≤ 2
Total Nitrogen (%)	≤ 1.5
Pyruvic Acid (%)	≥ 1.5
Total Plate Count (CFU/g)	≤ 2000
Moulds/Yeasts (CFU/g)	≤ 100
Coliform (MPN/g)	≤ 0.3
Salmonella	Absent
Ethanol (ppm)	≤ 750
Identification	Conform
Assay	91% -117%
Viscosity – V1	≥ 600cp

Storage Conditions and Shelf Life

Xanthan Gum has a shelf-life of 24 months from date of manufacture. It is recommended to store in cool, dry conditions. Product stored longer than recommended shelf-life should be retested before usage.

Xanthan Gum is stored in polyethylene lined bag within paper bag, each containing 25 kg.

Technical Support

For health and safety information on this product, please refer to the Safety Data Sheet (SDS).

This data sheet is effective as of :

June 25, 2020