

## Product Specification

### TayaGel® HA

Gellan Gum Food Grade

Product name	High Acyl Gellan Gum
EC No.	275-117-5
CAS No.	71010-52-1
E-No.	E 418
Characteristics	A white or off-white, free-flowing powder, having a typical odour and taste, soluble in hot water giving a highly viscous solution, practically insoluble in organic solvents.
Note	TayaGel® HA is specifically developed for all non-dairy applications. For dairy applications we advise the use of TayaGel® HA-D.

#### Granulation:

- through 60 mesh (< 0.250 mm)	min. 98%
- through 80 mesh (< 0.180 mm)	min. 92%

#### Gel strength (1% in standardized tap water):

- Force	min. 450 g/cm <sup>2</sup>
- Distance	min. 80%

#### Identification

- CaCl <sub>2</sub> -Test	pass
- NaCl-Test	pass

#### Appearance

white to off-white, uniform powder

#### Assay

3.3 – 6.8% CO<sub>2</sub>

#### Loss on Drying

max. 15.0%

#### pH (of 1% solution in DI water)

for information only

#### Isopropyl Alcohol

max. 750 mg/kg

#### Ash

max. 16.0%

#### Nitrogen

max. 3.0%

#### Arsenic

max. 3 mg/kg

#### Lead

max. 2 mg/kg

#### Mercury

max. 1 mg/kg

#### Cadmium

max. 1 mg/kg

#### Total Aerobic Microbial Count

max. 10'000 cfu/g

#### Escherichia coli

negative/5 g

#### Salmonella spp.

negative/10 g

#### Bile-tolerant gram-negative bacteria

negative/g

#### Pseudomonas aeruginosa

negative/g

#### Staphylococcus aureus

negative/g

#### Total Yeast and Mould Count

max. 400 cfu/g

We herewith confirm that this product is specified to meet the requirements of the latest edition of the Food Chemicals Codex (FCC) and of Commission Regulation (EU) No 231/2012. All analytical methods are in accordance with the latest requirements of the FCC or are equivalent. Test methods are available on request.