

SPECIFICATION OF FOOD GRADE XANTHAN GUM 80MESH**Commodity Name:** Xanthan Gum**CAS No.:** 【11138-66-2】**INS No.:** E415**HS Code:** 39139000**Application:** Food Industry**Molecular Formula:** C₃₅H₄₉O₂₉**Description:**

Xanthan Gum is hydrophilic colloids to thicken and stabilize emulsions and suspensions. It can perform high viscosities at low shear rates stabilize suspensions, and provide good flow properties when poured or spooned. It's a kind of good thickening and stabilizing which can be widely used in food industry, like: beverage juice, ice-cream, milk, bakery, jam, ketchup etc.

Specification: Food Grade Xanthan Gum 80Mesh

Items	Testing standards
Appearance	White like or light yellowish powder
Viscosity, (1%KCL, cps)	1200-1700
Shear Ratio	≥6.5
V1:V2	1.02-1.45
pH(1%soln. 25℃)	6.0-8.0
Particle Size	100% through 60 mesh, not less than 95% through 80mesh
Moisture (H ₂ O), %	≤15
Ash, %	≤16
Pb(ppm)	≤2
Total Nitrogen, %	≤1.5
Pyruvic Acid, %	≥1.5
Total Plate Count, cfu/gr	≤2000
Moulds/Yeasts, cfu/gr	≤100
Coliform (MPN/g)	≤0.3
Salmonella	Absent

Packing and Storage:**Packing:** 25kg kraft paper bag with PE inner, or other packing as clients' request.**Storage:**

- 1.Store in a cool, dry, clean, ventilated environment. Temperature Max. 40℃, with a relative humidity ≤80%.
- 2.The shelf life should be two years for food grade xanthan gum, and once open, please use out ASAP.