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Trade registration nr. 50769421 Chamber of Commerce Utrecht

Technical Data Sheet

Product name: Xanthan
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

Item	Specification	
	200mesh	80mesh
Appearance	White or light yellow powder	
Viscosity(1%KCL) (cps)	1200 min.	
Shear Ratio	6.5 min.	
V1/V2	1.02 – 1.45	
pH(1% solution)	6.0 – 8.0	
Loss on Drying (%)	15 max.	
Ashes (%)	16 max.	
Pb (ppm)	2.0 max.	
Total Nitrogen (%)	1.5 max.	
Pyruvic Acid (%)	1.5 min.	
Total Plate Count (CFU/g)	2000 max.	
Moulds/Yeats(CFU/g)	100 max.	
Coliform (MPN/g)	0.3 max.	
Salmonella	Absent	
Amylase	Free	

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°C, with a relative humidity $\leq 80\%$.
2. The shelf life should be two years for food grade xanthan gum, and once open, please use out ASAP.