

Specification sheet

Food Grade Xanthan Gum 40/80/120/200

1. Available as ;

1. Xanthan 40/80/120/200 is a standard mesh product ideal for emulsion stabilizations, dressings, sauces, marinades, syrups and all types of personal care products.

2.Specifications:

Specifications	FF0360	FF0370	FF0380
Appearance	White-like or light-yellow free flowing powder		
PH Value(1% Solution)	6.0-8.0		
Loss on Drying(%)	≤13		
Ashes(%)	≤13		
Total Nitrogen(%)	<1.5		
Pyruvic Acid(%)	≥1.5		
Shearing Ratio	≥6.5		
Particle Size(Mesh)	40/80/120/200		
1% Solution Viscosity(cps)	≤1200	1200-1600	≥1600
Arsenic (ppm)	< 3	< 3	< 3
Lead(ppm)	< 5	< 5	< 5
Heavy Metals(ppm)	< 20	< 20	< 10
Total Plate Count (cfu/g)	< 2000	< 2000	< 2000
Moulds&Yests(cfu/g)	Not Required	≤100	≤100
Salmonella	Negative		
E.coli	Negative		

Executing Standard: Conforms with GB13886-92,FCCIV.

Package, Storage & Caution:

25KG In outer cardboard drums or multiply paper bags, and 1KG in inner hot-sealed plastic bags. Stored in the original drums or bags under dry conditions and below 25degree a shelf life of at least 12 months will be achieved. Keeping bags closed and exposure with air after use. Recommendation is that the product is used within two weeks if the inner package is opened. In view of the strong hydrophilic property the advised method of use is to pour the Xanthan gum into water as slowly as possible, making sure it dissolves completely, or alternately fully-mixing the Xanthan gum with other material at a ratio or 1:10 in preparation for using.

5 .The Applications & Functionalities of Food Grade Xanthan Gum:

Applications	Proportioning (%)	Functionalities
Fruit Juice Beverage	0.2 -0.3	Thickener, Suspension Agent, Precipitation Resistance, Improve Mouth-Feeling & Flavour-Release
Dairy Drink	0.01- 0.2	Thickener, Suspension Agent, Anti-Delamination, Foaming Agent
Canned Fruit	0.2 - 0.3	Thickener, Suspension Agent, Extend Shelf Life, Improve Mouth-Feeling & Appearance
Ice Cream	0.1- 0.3	Increase Micro-hole, Ice Crystallization Resistance, Improve Mouth-Feeling & Stability
Jelly	0.5 - 2.5	Sharp-Keeper & Water-Keeper, Improve. Thicker, Increase Flexibility, Especially for Multi-Layer Jelly
Gel Food	0.5 - 1.5	Thickener, Promote Gel Formation, Improve Thicker
Soy Sause & Oyster Sauce	0.05 - 0.1	Thickener, Salt Tolerance, Oxidation Resistance, Improve Stickiness
Salad Dressing	0.1- 0.3	Thickener, Shape-Keeper, Dehydrate Resistance, Improve Mouth-Feeling, Convenient for Blending
Frozen Food	0.1 - 0.2	Increase Freeze/Thaw Stability, Thickener, Retention of shape and Freshness, Dehydration Resistance
Sausage & Luncheon Meat	0.2 - 0.3	Convenient for Filling & Shape Formation, Dehydrate Resistance, Tenderizing Food.
Canned Meat	0.1-0.2	Flavor retention, Gelling Agent, Prolong Shelf Life, Convenient for Later Processing
Instant Food	0.2- 0.3	Improve Flexibility & Mouth-Feeling, Shape Keeper, Reduced Oil Consumption
Cheese	0.2 -0.5	Accelerate Curding, Retention of shape, Dehydration Resistance
Bakery Products	0.1-0.3	Heating Stabilizer, Foaming Agent, Water-Keeper, Improve Mouth-Feeling, Extend Shelf Life.
Dehydrate Food	0.2- 0.4	Accelerate hydration recovery, Flavour retention
Pickled Food	0.2 -0.3	Retention of shape , Flavour and Water.

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