

Transparent Xanthan Gum

Cat. No. GEA-501

Lot. No. (See product label)



Product Name

Transparent Xanthan Gum

Product Overview

Transparent Xanthan Gum which is made from refined corn starch, is a high molecular weight polysaccharide produced by fermentation with *Xanthomonas Campestris* under the conditions of special nutrient medium, pH, O₂-supply and temperature, then purified, dried and milled into white-like or light yellow free-flowing powder. Xanthan Gum used as a thickener and stabilizer is widely used in many fields such as food, pharmaceutical, chemical, agriculture, oil drilling, etc. We can supply food grade Xanthan Gum, pharm grade Xanthan Gum and oil-drilling use Xanthan Gum. CAS NO. 11138-66-2.

Features: 1. Outstanding viscosity-enhancing property and solubility in water; 2. Unique pseudo-plasticity rheological property of xanthan gum makes it high-efficient emulsifier and stabilizer; 3. Excellent stability to large range of temperature and pH range; 4. Satisfying compatibility with acid alkaline, brine, enzyme, surface active agent, antiseptic, oxidant and other thickeners; 5. Perfect synergistic action when blended with guar gum, locust bean gum and other colloids.

Description

Xanthan Gum is most often found in salad dressings and sauces. It helps to prevent oil separation by stabilizing the emulsion, although it is not an emulsifier. Xanthan Gum also helps suspend solid particles, such as spices, Xanthan Gum helps create the pleasant texture in many ice creams, along with guar gum and locust bean gum. Xanthan Gum is also a preferred method of thickening liquids for those with swallowing disorders, since it does not change the color or flavor of foods or beverages.

Notes

Main specifications:

Appearance: White or light yellow powder; Particle Size (80 mesh pass rate): ≥95%; Viscosity (1% KCl, cps): ≥1200cps; Shearing Ratio: ≥7.0; Loss on Drying: ≤12%; pH (1% solution): 6.0-8.0; Ash: ≤13%; Lead (Pb)/(mg/kg): ≤2.0; Total Plate Count (cfu/g): ≤5000; Coli. Group (MPN/100g): 30; Mold/Yeast (CFU/g): ≤500.

Storage

Stored in cool and dry place and keep away from strong light and heat.

Stability

Stable for 24 months.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY