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Xanthan Gum RD: Rapid Dispersible Xanthan Gum

Xanthan Gum RD is rapid dispersible xanthan gum that produced by fermentation of carbohydrate with *Xanthanomas campestris*. It is natural, high molecular weight biopolymer that function as excellent thickener, suspending agent, stabilizer in broad applications including cosmetic, food and industrial. It is creamy yellowish granular, soluble in cold or hot water. It is low dust, rapid dispersible and easy to mix in solutions, provides excellent rheology or texture control, efficient suspension in all water based applications.

Advantages:

- *Rapid dispersible, easy to mix, low dust granular
- *High viscosity, even in low concentration efficient thickener
- *Effective & consistent suspension
- *Unique Pseudoplastic viscosity, shear thinning stability
- *Thermal stability: stable to temperature variation
- *Compatible and stable in solutions carrying high concentrations of various salts
- *Stable in broad PH range
- *Effective emulsion stability

Chemical family:	Xanthan Gum
CAS Number:	11138-66-2
Appearance:	light creamy white powder
Bulk Density:	750kg/M ³
PH(1%Solution):	6.0-8.0
Recommend use level:	0.1%-0.5%

PACKAGE: Packed in 25kg net white carton box or multiply paper bags with PE inliner

STORAGE: Sealed and stored in cool, dry conditions.