

# PRODUCT DATA SHEET

# GELLAN GUM BLEND ND-103B

Gellan gum is a fermentation-derived hydrocolloid produced by the microorganism *Pseudomonas elodea* (ATCC 31461). The product Gellan Gum blend ND-103B is a high acyl (HA) type gellan gum blend recommended for use as a suspension agent and mouthfeel enhancer in neutral dairy protein beverages. Gellan Gum blend ND-103B can be used in combination with other hydrocolloids to give different textures and mouthfeels. Typical use levels of Gellan Gum blend ND-103B range from 0.10% to 0.14%.

## ND-103B Features and Benefits

Key feature	Benefits
Highly pseudoplastic	Excellent suspension, refreshing mouthfeel
High gel set temperature	Tolerate high fill temperatures; good suspension before filling.
Low ion sensitivity	Hydration not affected by ions or acid
Gels at low dosages	Low formulation cost, excellent flavor release

## Dispersion

To disperse the product without lumps:

- Premix the powder with other dry ingredients, and add the dry mix slowly into the liquid under sufficient stirring to obtain a complete dispersion;
- Or disperse the product in a non-solvent medium such as oil or alcohol before adding to water.

## Hydration

A gellan gum swells in deionized water to a starch-like consistency (when the concentration is high enough). The presence of cations in water can reduce the extent of swelling and thus is useful in aiding the dispersion of the product and reducing the viscosity of the dispersion before hydration. Heat is required to fully hydrate HA gellan gum. The hydration of HA gellan is not very calcium sensitive and the gum can usually hydrate at about 80-85°C. The use of chelating agents is not recommended for HA gellan gum hydration.

## Gel Formation

The gelation of HA gellan gum does not require the presence of gelling ions and the gel usually sets between 70-80°C. HA gellan gels are considered thermal reversible gels, melting at about the same temperature as the setting temperature around 70-80°C.

## Regulation

This product conforms many legislative standards. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

## Quality Assurance

Zhejiang DSM Zhongken Biotechnology is certified with ISO 9001 and FSSC 22000. It is also approved for Kosher and Halal.

## Packaging, Storage and Shelf Life

The product is packed in 25 kg/carton with a PE inner bag. Store product in ambient temperature and away from direct sunlight. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

## Specifications

(Testing done on every lot)

Property	Requirement
Appearance	Off-white powder
Cocoa suspension (0.12%)	Pass
Loss on drying	≤15%
Ash	≤15%
pH value	4.5-6.5
Total bacterial count	≤10000 cfu/g
Mold & yeast	≤400 cfu/g
Coliform	≤30 MPN/100g

## Other Specifications

(Periodic inspection)

Property	Requirement
Salmonella	Negative in 25g
E. coli	Negative in 25g
Lead	≤2 mg/kg
Heavy metals	≤20 mg/kg
Total arsenic	≤3 mg/kg
Mercury	≤1 mg/kg
Cadmium	≤1 mg/kg
Nitrogen	≤3 g/100g

## DSM Hydrocolloids

For further information, please see:

[www.dsm.com](http://www.dsm.com)

[www.dsm.com/hydrocolloids](http://www.dsm.com/hydrocolloids)

or contact:

[Info.DSM-Hydrocolloids@dsm.com](mailto:Info.DSM-Hydrocolloids@dsm.com)

DSM China Limited  
No. 476 Li Bing Road  
Shanghai China  
Phone: +86 21 6141 8188

Zhejiang DSM Zhongken Biotechnology Co., Ltd.  
Gao Qiao Economic Zone  
Tongxiang City  
Zhejiang China  
Phone: +86 573 8896 7777  
Fax: +86 573 8896 0789

### DISCLAIMER

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

Version 11.02 (2018).