

PRODUCT DATA SHEET

GELLAN GUM ST2

Gellan gum is a fermentation-derived hydrocolloid produced by the microorganism *Pseudomonas elodea* (ATCC 31461). The product Gellan Gum ST2 is a high acyl (HA) type gellan gum recommended for use in ambient yogurt to improve texture and syneresis control. Gellan Gum ST2 can be used in combination with other hydrocolloids to give different textures and mouthfeels. Typical use levels of Gellan Gum ST2 range from 0.025% to 0.05%.

FY Features and Benefits

Key feature	Benefits
Gels at low dosages	Excellent flavor release; good suspension before filling; good syneresis control
Unique rheological properties (pseudoplasticity)	Shear thinning, giving low mouthfeel viscosity

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

Gellan Gum ST2 swells in deionized water to a starch-like consistency (when the concentration is high enough). Gellan Gum ST2 can usually hydrate at about 90-95°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
Purity (gellan gum content)	85-108%
Gel strength (0.7%)	450-750 g/cm ²
Particle size (Pass 60 mesh with 280 µm aperture)	≥96%
Loss on drying	≤15%
Ash	≤15%
pH value	4.5-7.0
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

www.dsm.com/hydrocolloids

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Version 11.02 (2018).