

DATA SHEET

<u>Description:</u> Xanthan gum is a kind of hydrophilic biological polysaccharide, which is made from corn starch after the processes of fermentation with Xanthomonas Campestais, extraction, drying, and grinding. Benefited by its superior thickening and stabilizing effect, shear resistance and unique pseudo-plasticity rheological property, xanthan gum is widely used in food, pharmaceutical, fine chemical, oil drilling and other fields.

Specification		
Parameters	Specs	Methods
Appearance	White-like or light-yellow powder	DFFXC001
Particle Size (mesh)	Not less than 99% through 60 mesh(250µm) Not less than 95% through 80 mesh(180µm) 35%-50% pass 200mesh(75µm)	DFFXC004
Whiteness	≥50	DFFXC005
Viscosity (cp,1% KCL)	1200-1700	DFFXC011
Shear ratio	≥6.5	DFFXC016
V1/V2	1.02~1.45	DFFXC013
PH (1% solution)	6.0-8.0	DFFXC006
Loss on Drying (%)	≤15	DFFXC003
Ashes (%)	≤16	DFFXC027
Pb (ppm)	≤2	DFFXC029
Total Nitrogen(%)	≤1.5	DFFXC009
Pyruvic Acid(%)	≥1.5	DFFXC008
Total Plate Count(CFU/g)	≤2000	DFFXC031
Moulds/Yeasts(CFU/g)	≤100	DFFXC032
Coliform (MPN/g)	≤0.3	DFFXC033
Salmonella	Absent	DFFXC034

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Application: Salad sauce, Mayonnaise, Drinks etc.

Packing: 25KG Kraft paper bag, paper drum and carton, all with inner polythene

bags.Storage: Stored in ventilated, clean, dry and cool places, and could not be stored with

poisonous, harmful and corrosive substances.

Shelf Life: 24months from the production date under the above storage conditions and with the

intact original packaging.

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