## **TECHNICAL DATA SHEET**



#### DESCRIPTION

Gellan gum is a hydrophilic polysaccharide made by Pseudomonas syringae after pure culture and fermentation of carbohydrates. Gellan gum has good dispersibility, temperature resistance, suspension, can form its own soft and elastic gel, is a set of thickening, suspension, stabilization in one of the hydrophilic colloid. This product is suitable for UHT and HTST neutral dairy beverages, such as chocolate milk, cafe latte and milk tea, nutritional dairy beverages, etc. Suggested additive amount 0.025%- 0.035%.

**PRODUCT NAME** 

**GELLAN GUM** 

RAW MATERIAL

Maltose syrup、Glucose

**APPLIED IN** 

Neutral dairy drinks, etc.

**TECHNICAL PARAMETERS** 

TECHNICAL PARAMETERS	
Appearance	Off-white flowing power
Particle Size(%)	95% min. thru 60 mesh
Solubility	Dissolves in water and forms a
	viscous solution
Calcium Ion Gel Test	Pass
Sodium Ion Gel Test	Pass
Purity (%)	85.0-108.0
Loss on Drying(%)	≤15.0
Total Ash Content (%)	≤15.0
Viscosity(Cp)	5000-8000
Gel Strengt (Ca,1%,g/cm <sup>2</sup> )	≥300
pH Value (0.5%)	5.5-8.0
Propan-2-ol (mg/kg)	≤750
Nitrogen (%)	≤3
Arsenic(As, mg/kg)	≤2.0
Lead(Pb, mg/kg)	≤2.0
Mercury(Hg, mg/kg)	≤1.0
Cadmium(Cd, mg/kg)	≤1.0
Total Plate Count (CFU/g)	≤5000
Moulds and Yeasts(CFU/g)	≤300
E.coli	Absent in 5g
Salmonella	Absent in 10g

#### PRODUCT CODE

HBM-60

## **FUNCTIONS**

Thickener, gelling agent, stabilizer

## **SHELF LIFE**

24 months ( At room temperature in original packaging and unopened)

#### USAGE

- 1. Blend with other gums or directly used in the production process of end-products.
- 2. It's suggested to mix with other ingredients, such as sugar, then disperse into cold water, to avoid agglomerate.
- 3. Usage amount depends on the actual demand in production process.

## LEGAL BASIS

E 418/JECFA

# **NET WEIGHT**

25.00 KG

## PACKAGE MATERIAL

Outer: Paper Barrel

Inner: PE bag, food grade

## VERSION

September 14, 2023

## **MARKETING & SALES CENTRE**

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