



DOEAST®

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XANTHAN GUM

Xanthan Gum is a high molecular weight polysaccharide produced by fermentation of a carbohydrate with *Xanthomonas campestris*. It is soluble in cold or hot water, but not soluble in organic solvent. It can be used as a thickener or a stabilizer and rheology control agent for food, pharmaceutical, toothpaste, especially at cosmetic and oil drilling applications widely.

Xanthan gum / Food grade 80 mesh

High viscosity, Stability, Safety

Xanthan gum is one of the 30 most popular food ingredients, added to beverages, dairy, confectionery, bakery, frozen desserts, meat and so on.

ITEM	STANDARD
Appearance	Cream-white
Particle Size (mesh)	80
Loss on Drying	≤13.00%
PH (1% KCL)	6.00-8.00
Viscosity (1% KCL, cps)	≥1200
Shearing Ratio	≥6.50
Ashes (%)	≤13.00
Pyruvic Acid (%)	≥1.5
V ₁ :V ₂	1.02-1.45
Assay	91%-108%
Total Nitrogen	≤1.5%
Total Heavy Metals	≤10ppm
As	< 3ppm
Pb	< 2ppm
Total Plate Count	< 5000cfu/g
Moulds/Yeasts	≤100cfu/g
Salmonella	Negative
E . Coli	Negative

