



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 / Transparent grade 80 mesh

Transparent grade 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	DEFT80	DEFT85
Appearance		Cream-white	
Particle Size (mesh)		80	
Loss on Drying		≤15.00%	
PH (1% KCL)		6.00-8.00	
Viscosity (1% KCL, cps)		1400-1800	
Transmittance		≥80.00%	≥85.00%
Ashes		≤16.00%	
Pyruvic Acid		≥1.5%	
Total Nitrogen		≤1.5%	
As		≤3ppm	
Pb		≤5ppm	
Total Plate Count		≤2000cfu/g	
Moulds/Yeasts		≤100cfu/g	
Salmonella		Absent	
E . Coliform		Negative	

