



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 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.

TYPE	DESCRIPTION	产品名称
DEF-80	80 mesh food grade	80 目食品级
DEF-200	200 mesh food grade	200 目食品级
DEF-80E	80 mesh food grade (E-415)	80 目欧标食品级
DEF-200E	200 mesh food grade (E-415)	200 目欧标食品级
DEF-80U	80 mesh food grade (FCC IV)	80 目美标食品级
DEF-200U	200 mesh food grade (FCC IV)	200 目美标食品级
DEF-T	Transparent food grade	透明型食品级

