XANTHAN GUM 200 MESH

Specification code	XG/5/PB/E
Date	12/12/2024

Product description

Description	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.
Appearance	White-like or light yellow powder.

Parameters

Particle size (mesh)	99% through 80 mesh
Particle size (mesh)	92% through 200 mesh
Viscosity (cP, 1 % KCl)	1200-1700
Shear ratio	≥6.5
V1/V2	1.02 ~ 1.45
Ph (1% solution)	6.0-8.0
Loss on drying	≤15%
Ashes	≤16%
Pb	≤2 ppm
Whiteness	≥50
Pyruvic Acid	≥1.5%
Total Nitrogen	≤1.5%
Mould and yeasts	≤100 cfu/g
Salmonella	absent
Total plate count	≤2000 cfu/g

Others specs

Packaging	Small bags/Biga Bags
Storage	Stored in ventilated, clean, dry and cool places; cannot be stored with poisonous, harmful and corrosive substances.

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