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|  | <b>PRODUCT SPECIFICATION</b>           | Rev. No. | 03-201807 |
|   | <b>Food Grade Gellan Gum High Acyl</b> | Page     | 1/3       |

## Food grade Gellan Gum High Acyl Specification

Gellan gum is a polysaccharide manufactured by microbial fermentation. Gellan gum is extremely effective at low use levels and forms solid gels at concentrations as low as 0.1%. This multi-functional gelling agent can be used alone or in combination with other products to produce a wide variety of interesting textures.

Gellan gums are available in two types. Low acyl Gellan gum forms hard, non-elastic, brittle gels. High acyl Gellan gum forms soft, very elastic, non-brittle gels. Varying the ratios of the two forms of gellan gum produces a wide variety of textures.

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| <b>E No.</b>            | E418  |
| <b>CAS No.</b>          | 71010-52-1  |
| <b>Einecs No.</b>       | 275-117-5   |
| <b>Specification</b>    | <b>Gellan Gum High acyl and Gellan Gum High acyl</b>  |
| <b>Packaging</b>        | 20/25kg   |
| <b>Place of origin</b>  | China   |
| <b>Certificate</b>      | Haccp, Kosher, Hala,ISO   |
| <b>Payment terms:</b>   | T/T or L/C  |
| <b>Port of dispatch</b> | Shanghai, Tianjin, Qindao   |
| <b>Applications</b>     | Food grade <b>Gellan gum high acyl</b> is used primarily as a gelling agent, alternative to agar.<br><br>As a food additive, gellan gum is used as a thickener, emulsifier, and stabilizer. It has E number E418. |

**Gellan Gum High acyl**

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| PARAMETER               | SPECIFICATION     |
|-------------------------|-------------------|
| Appearance              | white powder      |
| Particle Size (%)       | 98% through 80meh |
| Purity (%)              | 3.3-6.8           |
| Loss on drying (%)      | 14 max            |
| Ash (%)                 | 10 max            |
| PH(1% Solution)         | 4.0-7.0           |
| <b>Heavy metal</b>      |                   |
| Lead,as Pb              | 2ppm max          |
| <b>Microbiology</b>     |                   |
| TPC (cfu/g)             | 10000 max         |
| Coliforms ( mpn/100g)   | 30 max            |
| Mould and yeast (cfu/g) | 500 max           |

We're Food grade High acyl Gellan gum **Manufacturers, Suppliers and Wholesalers** in China. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

#### Contact Us

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