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


## Food grade Gellan Gum Low 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.

<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.  As a food additive, gellan gum is used as a thickener, emulsifier, and stabilizer. It has E number E418.

**Gellan Gum Low acyl**

	<b>PRODUCT SPECIFICATION</b>	Rev. No.	03-201807
	<b>Food Grade Gellan Gum Low Acyl</b>	Page	2/3

PARAMETER	SPECIFICATION
Appearance	White power
Gellan Gum content	85.0-108.0%
Loss on drying	15.0% max
Particle size	90% through 80mesh
Transparency	76% min
Gel Strength	800 g/cm <sup>2</sup> min
Ash	15.0% max
PH 1% Solution	4.0-7.0
<b>Heavy metal</b>	
Lead,as Pb	2 ppm max.
<b>Microbiology</b>	
Bacterium account	10000 cfu/g max
Coliform group(mpn/100g)	30 max
Salmonella	0/25g
Mold and yeast	400 cfu/g max

We're Food grade Low 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

Website: <https://www.foodsweeteners.com/products/gellan-gum/>

Tel: +0086-21- 68580751

Fax: +0086-21-32221832

Address: Rm503, Minsheng Road No.1403 (Shanghai Information Tower), Shanghai, 200135, China

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

E-Mail: [info@foodsweeteners.com](mailto:info@foodsweeteners.com)