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## Xanthan Gum 200mesh Specification

Xanthan Gum 200 Mesh is a fine, white to cream colored, free flowing powder with a neutral smell and taste. It is readily soluble in hot or cold water, but insoluble in alcohol. It can be applied as a stabilizer and thickener of aqueous systems as it delays or prevents crystallization. It is most commonly used for stabilization of oil in water emulsions for dressings and sauces.


<b>E No.</b>	E415
<b>CAS No.</b>	11138-66-2
<b>Einecs No.</b>	234-394-2
<b>HS code</b>	39139000
<b>Specification</b>	Food grade 80mesh and 200mesh
<b>Packaging</b>	25kg
<b>Quantity in 20'FCL</b>	20mt
<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>	Xanthan Gum can be used in fruit juice drinks, ice cream, soy sauce, oyster sauce, baked goods, gel, soft drinks, salad dressings, instant noodles, sausages, canned meat, cheese, cakes, bread, dehydration food, canned pet food.

<b>Xanthan Gum 80mesh 200mesh Food Grade</b>	
<b>Item</b>	<b>Specification</b>

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Appearance	Cream-white	Cream-white
Particle Size	80 mesh	200 mesh
Loss on Drying	≤13%	≤13%
PH (1% KCL)	6.0-8.0	6.0-8.0
Viscosity (1% KCL,cps)	≥1200cps	≥1400cps
Acid resistance	This product and citric acid can be used together,function is not affected	
Shearing Ratio	≥6.0	≥6.0
Ashes(%)	≤13	≤13
Pyruvis Acid (%)	≥1.5	≥1.5
V1:V2	1.02-1.45	1.02-1.45
Assay	91%-108%	91%-108%
Total Nitrogen	≤1.5%	≤1.5%
<b>Heavy metal</b>		
Arsenic content	≤3ppm	≤3ppm
Lead content	≤5ppm	≤5ppm
<b>Microbiology</b>		
Total Plate Count (cfu/g)	≤2000	≤2000
Yeast & Moulds(cfu/g)	≤100cfu/g	≤100cfu/g
Coliform	Negative/25g	Negative/25g
Staphylococcus	Negative/25g	Negative/25g
Salmonella	Negative/25g	Negative/25g

We're Food grade xanthan gum 200mesh **Manufacturers, Suppliers and Wholesalers** in China.

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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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