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Xanthan Gum 80mesh Specification

Xanthan Gum 80 Mesh appears as a cream white powder. Xanthan Gum 80 Mesh is used in the food and beverage industry as a thickening, suspension, emulsion, and stabilizing agent. Specifically, Xanthan Gum (80 Mesh) is used in fruit juices, ice creams, soy sauce, oyster sauce, baked goods, gels, soft drinks, salad dressings, instant noodles, sausages, canned meats, cheese, cakes, bread, dehydration foods, and canned pet food.


E No.	E415
CAS No.	11138-66-2
Einecs No.	234-394-2
HS code	39139000
Specification	Food grade 80mesh and 200mesh
Packaging	25kg
Quantity in 20'FCL	20mt
Place of origin	China
Certificate	Haccp, Kosher, Hala,ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	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.

Xanthan Gum 80mesh 200mesh Food Grade	
Item	Specification

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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%
Heavy metal		
Arsenic content	≤3ppm	≤3ppm
Lead content	≤5ppm	≤5ppm
Microbiology		
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 80mesh **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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