



SPECIFICATION OF XANTHAN GUM

FUFENG® E415 80MESH

Description: Xanthan gum is a kind of hydrophilic biological polysaccharide, which is made from corn starch after the processes of fermentation with *Xanthomonas Campestris*, 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.

Specification		
Parameters	Specs	Methods
Appearance	Cream-white	DFFXC001
Particle Size (mesh)	Min. 95% through 80 mesh Min. 99 % through 60 mesh	DFFXC002
Loss on Drying (%)	≤12	DFFXC003
PH (1% solution)	6.0-8.0	DFFXC004
Viscosity (cp,1% KCL,)	1200-1600	DFFXC005
Shear ratio	≥6.5	DFFXC006
Ashes (%)	≤13	DFFXC007
Pycivic Acid(%)	≥1.5	DFFXC008
V1:V2	1.02~1.45	DFFXC009
Assay	91%-108%	DFFXC010
Total Nitrogen(%)	≤1.5	DFFXC011
Total Heavy Metals	≤20ppm	DFFXC012
As (ppm)	≤2	DFFXC013
Pb (ppm)	≤2	DFFXC014
Total Plate Count(CFU/g)	≤2000	DFFXC015
Moulds/Yeasts(CFU/g)	≤100	DFFXC016
Ethanol/Propane-2-ol (mg/kg)	≤500	DFFXC017
<i>Xanthomonas campestris</i>	Viable cells absent in 1 g	DFFXC018
E Coli	Negative in 5 g	DFFXC019
Salmonella	Absent in 10g	DFFXC020
Staphylococcus	Negative in 1 g	DFFXC021
Ethylene oxide	<0.1	DFFXC022

Application: Salad sauce, meat product, Drinks ,bakery ,pet food etc.

Packing: 25KG kraft paper bag, paper drum and carton,all with inner polythene bags.

Storage: Stored in ventilated, clean, dry and cool places, and could not be stored with poisonous, harmful and corrosive substances.

Shelf Life: 24months from the production date under the above storage conditions and with the intact original packaging.