

Product Specification

Xanthan Gum FN

Food & Pharmaceutical Grade

Product name	Xanthan Gum FN
EC No.	234-394-2
CAS No.	11138-66-2
E-No.	E 415
Characteristics	A white or yellowish-white, free-flowing powder, having a typical odour and taste, soluble in water giving a highly viscous solution, practically insoluble in organic solvents.

Granulation:	
- through 60 mesh (< 0.250 mm)	min. 99%
- through 80 mesh (< 0.180 mm)	min. 95%
Viscosity:	
- 1% xanthan gum in 1% KCl solution (60 rpm)	1400 – 1600 mPa·s
Viscosity Ratio V1:V2	1.02 – 1.45
Description	free flowing powder
Identification	conforms
Assay	91.0 – 108.0%
Loss on Drying	max. 12.0%
pH (of 1% solution)	6.0 – 8.0
Isopropyl Alcohol	max. 500 mg/kg
Powder Colour	min. 60
Pyruvic Acid	min. 1.5%
Ash	6.5 – 16.0%
Nitrogen	max. 1.5%
Arsenic	max. 2 mg/kg
Lead	max. 2 mg/kg
Mercury	max. 1 mg/kg
Cadmium	max. 1 mg/kg
Total Aerobic Microbial Count	max. 1000 cfu/g
Escherichia coli	negative/25 g
Salmonella spp.	negative/25 g
Bile-tolerant gram-negative bacteria	negative/g
Pseudomonas aeruginosa	negative/g
Staphylococcus aureus	negative/g
Total Yeast and Mould Count	max. 100 cfu/g
Viable Cells of Xanthomonas campestris	negative/g

We herewith confirm that this product is specified to meet the requirements of the latest edition of the European Pharmacopoeia (Ph. Eur.), the United States Pharmacopeia (USP), the Food Chemicals Codex (FCC) and of Commission Regulation (EU) No 231/2012. All analytical methods are in accordance with the latest requirements of the Ph. Eur., the USP, the FCC or are equivalent. Test methods are available on request.