

## NF/FCC Grade Xanthan Gum

Thickener and Stabilizer, for Excipient/Food Use Product Code: 174910

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Description

ADM NovaXan<sup>TM</sup> 80 is an off-white to light tan colored, freeflowing granular powder.

**General Characteristics** 

Viscosity (1.0% in 1.0% KCl) 1200 - 1600 cP

Particle Size 100% through USS 60 mesh,

95% minimum through USS 80 mesh, 177µ

Not less than 70 Powder Color pH (1.0% Solution) 5.5 to 8.1

**Standard Specifications** 

Identification Meets NF/FCC tests Meets NF/FCC tests Assay

Loss on Drying 6 - 14%

Meets NF/FCC tests Viscosity Between 6.5% and 16%Ash Not more than 3 ppm Arsenic Lead Not more than 2 ppm Not more than 20 ppm Heavy Metals (as Pb) Not more than 750 ppm Isopropyl Alcohol Not more than 500 ppm

> (Europe & Japan) Not less than 1.5%

Pyruvic Acid Nitrogen Not more than 1.5%

Microbiological:

**Total Plate Count** Not more than 2000/g Yeast and Molds Not more than 100/g Salmonella Meets NF test

Escherichia coli Meets NF test **Ingredients** 

Xanthan Gum CAS Number 11138.66.2

Storage

36 months from the certificate of analysis test date. Retesting prior to use is recommended after three years of storage.

Packaging & Packaging Code

25 kg boxes 174910-2L

Regulatory Status

This Food Additive meets specifications of the National Formulary, the Food Chemicals Codex and the J.E.C.F.A.

XA-103-120927



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