

内蒙古阜丰生物科技有限公司  
**NEIMENGGU FUFENG BIOTECHNOLOGIES CO., LTD.**

**Xanthan Gum Technical Data Sheet - 200 Mesh**

**Main Applications**

Xanthan gum is widely used as a food thickening agent and stabilizer.

**Specifications:**

Items:	Specification
Appearance	White-like or light-yellow powder
Particle Size (mesh)	Not less than 100% through 80 Mesh Not less than 92% through 200 Mesh
Whiteness	≥ 50
Viscosity (cp, 1% KCL)	1200-1700
Shear ratio	≥ 6.5
V1/V2	1.02 ~ 1.45
PH (1% solution)	6.0 - 8.0
Loss on Drying (%)	≤ 15
Ashes (%)	≤ 16
Pb (ppm)	≤ 2
Total Nitrogen (%)	≤ 1.5
Pyruvic Acid (%)	≥ 1.5
Total Plate Count (CFU/g)	≤ 2000
Moulds/Yeasts (CFU/g)	≤ 100
Coliform (MPN/g)	≤ 0.3
Salmonella	Absent
Ethanol (ppm)	≤ 750
Identification	Conform
Assay	91% -117%
Viscosity – V1	≥ 600cp

**Storage Conditions and Shelf Life**

Xanthan Gum has a shelf-life of 24 months from date of manufacture. It is recommended to store in cool, dry conditions. Product stored longer than recommended shelf-life should be retested before usage.

Xanthan Gum is stored in polyethylene lined bag within paper bag, each containing 25 kg.

**Technical Support**

For health and safety information on this product, please refer to the Safety Data Sheet (SDS).

This data sheet is effective as of :

**June 25, 2020**