

GOMA XANTANA

FICHA TÉCNICA

DESCRIPTION:

GOMA XANTANA is a fine powder xanthan gum produced by fermentation of corn starch and beans protein with *Xanthomonas campestris*, its solutions are neutral, suitable for use thickener or emulsifier.

SPECIFICATION:

Properties	Specifications
Appearance	cream colored powder
Viscosity (1% solution in 1% KCL)	1200-1600cp
pH (1% solution)	6.0-8.0
Loss on Drying	max. 15%
Ash	max. 13%
Particle size	100% through 80mesh(180 μ m) Min. 92% through 200mesh (75 μ m)
V1/V2	1.02-1.45
Nitrogen	max. 1.5%
Ethanol or Isopropanol	max. 500ppm
Pyruvic acid	min. 1.5%
Heavy metal	max. 20ppm
Lead*	max. 2ppm
Arsenic	max. 3ppm
Microbiological	
Total plate count	not more than 2000cfu/g
Yeast/mould	not more than 100cfu/g
E. coli*	absent/25g
Salmonella*	absent/25g

* : Type test parameters are tested twice a year by the third party lab.

STORE: Sealed and stored in cool, dry conditions.

SHLF LIFE: 24 months in above store conditions.

CERTIFICATION:

ISO9001, ISO22000 Certified;BRC Certified,IP certified, Kosher Approved;Halal Certified;MUI Halal certified,

REGULATORY COMPLIANCE: FCC, E415