

## 10-4 Xanthan Gum

### I. Chemical Information

- **Chemical Name:** Xanthan Gum
- **Category:** Hydrophilic Colloid
- **CAS Number:** 11138-66-2
- **Molecular Formula:**  $C_{35}H_{49}O_{29}$  (monomer)



### II. Packaging

- **80 Mesh:** Net weight 25 kg/bag, 20 tons/20GP without pallets, 18 tons/20GP with pallets, paper bags or as per customer requirements.
- **200 Mesh:** Net weight 25 kg/bag, 18 tons/20GP without pallets, 16 tons/20GP with pallets, paper bags or as per customer requirements.
- **Minimum Order Quantity:** 500 kg

### III. Quality Standards

- Kosher
- Halal
- ISO

### IV. Specifications

Item	Specification	80 Mesh	200 Mesh
Mesh Size	$\geq 80$	√	√
Loss on Drying (%)	$\leq 13.00$	√	√
pH Value	6.0-8.0	√	√
Ash (%)	$\leq 15.00$	√	√
Shear Value	$\geq 6.50$	√	√
Viscosity (mPa·s)	1200-1700	√	√
Pyruvic Acid (%)	$\geq 1.5$	√	√

Total Nitrogen (%)	≤ 1.5	√	√
Heavy Metals (ppm)	≤ 20	√	√
Lead (Pb) (ppm)	≤ 2	√	√
Total Plate Count (cfu/g)	≤ 2000	√	√
Coliforms (5 g)	Not Detected	√	√
Mold and Yeast (cfu/g)	≤ 500	√	√
Salmonella (10 g)	Not Detected	√	√

## V. Applications

- As a food additive, xanthan gum is used in beverages, cakes and pastries, jellies, canned foods, seafood, meat processing, and other industries. It serves as an important stabilizer, suspending agent, emulsifier, thickening agent, adhesive, and high-value processing material with superior quality.

## VI. Storage

- Store in a cool, dry place, away from direct sunlight and high temperature and humidity environments.
- Shelf life: 24 months from the date of manufacture.