



## SPECIFICATION OF XANTHAN GUM

### FUFENG®80

**Description:** Xanthan gum is a kind of hydrophilic biological polysaccharide, which is made from corn starch after the processes of fermentation with *Xanthomonas Campestris*, extraction, drying, and grinding. Benefited by its superior thickening and stabilizing effect, shear resistance and unique pseudo-plasticity rheological property, xanthan gum is widely used in food, pharmaceutical, fine chemical, oil drilling and other fields.

Specification	
Parameters	Specs
Appearance	White-like or light-yellow powder
Particle Size (mesh)	Not less than 99% through 60 mesh(250 $\mu$ m) Not less than 95% through 80 mesh(180 $\mu$ m) 35%-50% pass 200mesh(75 $\mu$ m)
Whiteness	$\geq 50$
Viscosity (cp,1% KCL,)	1200-1700
Shear ratio	$\geq 6.5$
V1/V2	1.02~1.45
PH (1% solution)	6.0-8.0
Loss on Drying (%)	$\leq 15$
Ashes (%)	$\leq 16$
Pb (ppm)	$\leq 2$
Total Nitrogen(%)	$\leq 1.5$
Pyruvic Acid(%)	$\geq 1.5$
Total Plate Count(CFU/g)	$\leq 2000$
Moulds/Yeasts(CFU/g)	$\leq 100$
Coliform (MPN/g)	$\leq 0.3$
Salmonella	Absent
Ethanol	$\leq 750$ ppm

Application: Salad sauce, Mayonnaise, Drinks etc.

Packing: 25KG kraft paper bag, paper drum and carton, all with inner polythene bags.

Storage: Stored in ventilated, clean, dry and cool places, and could not be stored with poisonous, harmful and corrosive substances.

Shelf Life: 24 months from the production date under the above storage conditions and with the intact original packaging.

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