

**DESCRIPTION**

80 mesh transparent xanthan gum

Is a food additive used as a texturant.

It is a cold soluble thickener offering excellent solution clarity and providing high viscosity and pseudoplasticity at low concentration.

Its solutions show very high resistance to acid and heat treatment as well as excellent salt tolerance and exceptional suspension properties.

With unique rheological properties, this product is very suitable for the manufacture of food and personal care products, such as sauces and dressings, beverages, toothpaste, lotions,... for which a clear solution is needed.

**This product consists of:**

- Xanthan gum E 415

**Country of Origin**

France

**SPECIFICATIONS**
**Chemical/physical specifications**

Parameter		Unit	Min	Typical	Max	Text
Viscosity	1% sol.(+ 1% KCl)	mPa.s	1300		1800	*
pH	1% sol.		6.1		8	
Loss on drying	-	%			15	
Residual alcohol	-	ppm			500	**
Granulometry	< 180 µm (US 80#)	%	92			
Ash	-	%			16	
Pyruvic acid	-	%	1.5			
Nitrogen content	-	%			1.5	
Turbidity	0.2% sol.	NTU			20	
Colour	of the powder		85			

\* Viscosity: measured on a Brookfield LVF viscometer, spindle N°3, 60 rpm

\*\* Residual alcohol: Isopropanol and Ethanol, singly or in combination

**Microbiological specifications**

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				2000	
Yeasts+moulds	/g				200	
E. coli	/5g					absent
Salmonella	/10g					absent

**Residues and contaminants**

Parameter		Unit	Min	Typical	Max	Text
Lead	-	mg/kg			2	

**Typical product data**

Parameter		Unit	Typically
Appearance	-		White to cream coloured powder
Odour+taste	-		neutral

**Allergens (Legal directives)**
**Allergen information**

	Presence	Comment
Cereals containing gluten and products thereof	No	*
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	**
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

\* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

\*\* Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

**Dietary information**

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	Kosher parve

**GMO statement**

This product is not submitted to a specific labelling according to (EC) regulations N° 1829/2003 and 1830/2003.  
This product has been produced with a non genetically modified carbohydrate and a non genetically modified nitrogen source as well as a natural strain of *Xanthomonas campestris*.

**Legal requirements**

Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and EU Commission Regulation 231/2012 as amended.  
However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

**STANDARD PACKAGING**

25 kg (net) PE bags hermetically sealed  
Single plastic: white outside/blue inside

**RECOMMENDED STORAGE CONDITIONS**

Store under cool and dry conditions

**SHELF LIFE FOR PACKED PRODUCT**

Shelf life after production date (months): 36



## SHELF LIFE COMMENTS

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

## FUNCTIONALITY

### DISPERSION

To disperse the product without lumps:

- premix the powder with the other dry ingredients,
  - or, disperse it in a non-solvent medium (oil, alcohol),
- and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

### DISSOLUTION

The dissolution of the product depends on the medium and the process:

it is improved by heat-treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).  
A complete dissolution can be obtained in cold conditions.

## APPLICATION

### MEDIA / USES

The product can be used in aqueous, dairy, or fruit media, with various total solids contents.  
The maximum dosage is about 1.5% according to the medium and the required final texture.

This product is not suitable for lacto-vegetarian and vegan diets.

For personal care applications, please refer to the Cosmetic Information Package for xanthan gum available on request.

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

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