



SPECIFICATIONS OF XANTHAN GUM

Xanthan gum is an extracellular acidic heteropolysaccharide produced by the fermentation of xanthomonas campestris bacterium. Made from corn starch and other carbohydrates through the processes of culturing, extracting, evaporating and grinding, it is widely used in industries such as food, oil, mining, pharmacy and textile.

CAS No. 11138-66-2

Chemical Formula $C_{35}H_{49}O_{29}$

检测项目 Test Item	食品级 Food Grade	
	TJF-80	TJF-200
感观 Description	类白色或浅米黄色粉末或颗粒 Off-white or Light Yellow Free Flowing Powder or granular	
粒度 Particle Size, %	80Mesh	200Mesh
	Thru USS #80≥95	Thru USS #200≥92
1% Kcl 溶液粘度, mPa.s Viscosity(cps) 1% XG in 1% Kcl solution Brookfield LVDV- II +, 3# spindle, 60rpm, 25±1℃	1200-1800	1200-1700
剪切性能值 Shearing Ratio	≥6.5	
PH (1% XG solution)	6.0-8.0	
干燥失重 Loss on Drying, %	≤13.0	
灰分 Ashes, %	≤13.0	
丙酮酸 Pyruvic acid, %	≥1.5	
总氮 Total Nitrogen, %	≤1.5	
铅 Pb, ppm	≤2.0	
菌落总数 Total Plate Count, cfu/g	≤5000	
霉菌和酵母菌 Yeasts & Moulds Count, cfu/g	≤500	
大肠菌群 Coliforms, MPN/g	≤3	
沙门氏菌 Salmonella	0/25g	

Package 25kg compounded Paper-PE bag

Storage Store in a cool and dry place

Shelf life 24 months