



Z & F SUNGOLD CORPORATION

3-1001 BUILDING 22, DONGSHENG GARDEN, NO.10 LIAOYANG EAST ROAD, QINGDAO, CHINA

SPECIFICATION OF XANTHAN GUM FOOD GRADE 40 MESH

Commodity Name: Xanthan Gum food grade 40 mesh

CAS No.: 【11138-66-2】

H.S. Code.: 39139000

Description: Xanthan Gum food grade 40 mesh helps to solve your needs of thickening and stabilizing aqueous system including suspensions, emulsions and foams. Xanthan Gum food grade 40 mesh is normal powder xanthan gum produced by fermentation of carbohydrate with *Xanthomonas campestris*. Xanthan Gum food grade 40 mesh suitable for use in food and food preparations as stabilizer, thickener or emulsifier.

Molecular: C35H49O29.

Specification: Xanthan Gum food grade 40 mesh

| Items | Specification |
|-------------------------|--------------------------------------|
| Appearance | White, or little Yellow, Fine Powder |
| Viscosity | 1200cps-1600cps |
| Shear Thinning Property | 6.0 Min. |
| Loss on Drying | 13% Max. |
| Pyruvic Acid | 1.5% Min. |
| PH Value (1% Solution) | 6.0 ~ 8.0 |
| As | 13% Max. |
| V ₁ /V | 1.02 ~ 1.45 |
| Plumbum | 2ppm Max. |
| Arsenic | 3ppm Max. |
| Heavy Metals | 20ppm Max. |
| Assay | 91% ~ 108% |
| Total Plate Count | 2000pcs/g Max. |
| Molds and Yeasts | 100pcs/g Max. |
| E.Coli | Absent/25g |
| Staphylococcus | Negative |
| Salmonella | Absent/25g |

*** Viscosity: 1% aqueous solution at 25 Deg C in Brookfield LV -Digital SPindle 3 RPM = 60.**

Packing: 25kg/bag with Kraft Bag or Paperboard Carton and PE inner.

Usage: Application in the food grade as a stabilizer, thickener or glue.

Storage: Store in a cool, dry, ventilated environment.

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