



SPECIFICATION OF XANTHAN GUM

FUFENG®200

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.

FUFENG®200 is a 200 mesh food grade xanthan gum.

Specification

Parameters	Specs	Methods
Appearance	White-like or light-yellow powder	DFFXC001
Particle Size (mesh)	100% through 80 mesh Not less than 92% through 200 mesh	DFFXC004
Viscosity (cp, 1% KCL,)	1200-1700	DFFXC011
Shear ratio	≥6.5	DFFXC016
V1/V2	1.02~1.45	DFFXC013
PH (1% solution)	6.0-8.0	DFFXC006
Loss on Drying (%)	≤15	DFFXC003
Ashes (%)	≤16	DFFXC027
Pb (ppm)	≤2	DFFXC029
Total Nitrogen(%)	≤1.5	DFFXC009
Pycivic Acid(%)	≥1.5	DFFXC008
Total Plate Count(CFU/g)	≤2000	DFFXC031
Moulds/Yeasts(CFU/g)	≤100	DFFXC032
Coliform (MPN/g)	≤0.3	DFFXC033
Salmonella	Absent	DFFXC034

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.