

## Product Specification Sheet

**Product Name:** Xanthan Gum

**Country of Origin:** China

### Product Specification:

Sr No.	Characteristic	Parameter
1	Appearance	White-like or light-yellow powder
2	Particle Size	80/200 Mesh
3	pH (1% solution)	6.0-8.0
4	Loss of Drying	Max. 13%
5	Viscosity (1% solution in 1% KCL)	1200-1600mPa.s(cP)
6	V1/V2	1.02-1.45
7	Pyruvic acid	Min. 1.5%
8	Heavy metal Lead	Max. 20ppm
9	lead	Max. 2ppm
10	Arsenic	Max. 3ppm

**Packing:** Carton box or multiple paper bags of 25kg net each or equivalent

**Product Shelf Life:** 2 Years from the date of Manufacturing

### Applications of Xanthan Gum

The rheological properties of xanthan gum make it very useful in a variety of applications where viscosity, mouth feel, and stability are needed. Among the most important applications are:

- Mayonnaise
- Soups and sauces
- Processed meat
- Ice cream
- Yoghurt
- Bakery fillings
- Batter mixes
- Soft Drink and Beverages
- Dry Mix Beverages
- Bakery Products
- Dry mix dressing
- Food preparation as a stabilizer, thickener, and emulsifier
- Breads, pasta, salad dressings, ice cream, and low or no-fat dairy products.