

5094 – XANTHAN GUM (FOOD GRADE)

REF NO: TBL/QA/SS/F/5094	STANDARD SPECIFICATION FOR XANTHAN GUM (FOOD GRADE)	Rev. No: 03
Issue No: 04		Review Date: 06/02/2025
Issue Date: 07/02/2022		Product code: 5094

PRODUCT PROPERTIES

C.A.S Number	11138-66-2
Chemical Formula	NA
Formula weight	NA
Functional Uses	Xanthan Gum is used as Thickener, stabiliser, emulsifier, foaming agent.
Standard Packaging	25 Kg

PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	Cream-coloured powder
Solubility	Soluble in water; insoluble in ethanol

CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Loss on drying	NMT – 15.0%
Total Ash	NMT – 16.0%
Total Nitrogen	NMT – 1.5%
Pyuric Acid	NMT – 1.5%
Ethanol and isopropanol	NMT – 500 mg/Kg
Lead (Pb)	NMT – 2 mg/Kg

MICROBIAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Total Viable Count	NMT – 5,000 cfu/gm
<i>E. Coli</i>	Negative
<i>Salmonella</i>	Negative
Yeast & Moulds	NMT – 500 cfu/gm

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

