



Z & F SUNGOLD CORPORATION

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

SPECIFICATION OF XANTHAN GUM FOOD GRADE 200 MESH

Commodity Name: Xanthan Gum food grade 200 mesh

CAS No.: 【11138-66-2】

H.S. Code.: 39139000

Description: Xanthan Gum food grade 200 mesh helps to solve your needs of thickening and stabilizing aqueous system including suspensions, emulsions and foams. Xanthan Gum food grade 200 mesh is normal powder xanthan gum produced by fermentation of carbohydrate with *Xanthomonas campestris*. Xanthan Gum food grade 200 mesh suitable for use in food and food preparations as stabilizer, thickener or emulsifier.

Molecular: C35H49O29

Specification: Xanthan Gum food grade 200 mesh(ZF®-F200)

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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