

H & A (Canada) Inc.

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PRODUCT DATA

XANTHAN GUM FCCV

Item #: XA500

CAS No: [11138-66-2]

M.Fm: (C₃₅H₄₉O₂₉)_n

Description:

A white to cream-colored, free-flowing powder produced by fermentation of carbohydrates with *Xanthomonas Campestris*.

Applications:

A thickening agent used in food, beverages, pharmaceuticals and personal care products, paints, and other industrial applications, providing emulsion and stability.

Specifications:

This product complies with the standard of FCC V.

Odor	none
Viscosity	1200 ~ 1800 cps
(1% xanthan gum in 1% KCl; Brookfield LVT, spindle 3, 60 rpm, 25°C)		
Identifier	As per standard
Pyruvic acid	1.5% min.
Isopropyl	500 mg/kg max.
Assay (on dry basic)	91.0% ~ 108.0%
V1:V2	1.02 ~ 1.45
pH (1% sol, in water)	6.0 ~ 8.0
Loss on drying	6.0% ~ 12.0%
Ash	13.0% max.
Nitrogen	1.5% max.
Heavy metals (As Pb)	20 ppm max.
Lead	2 ppm max.
Arsenic	2 ppm max.
Particle size (60 mesh)	100% through
Total plate count	2,000/g max.
Mould and Yeast count	100/g max.
E. Coli	Absence
Salmonella	Negative
Pseudomonas aeruginosa	Negative
S. aureus	Negative
C. perfringens	Negative

Packaging and Storage:

Preserved in 25 kg carton or fiber drums. Store under dry conditions with tight seal.

Shelf life: 2 years.

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