

QUALITY IS OUR MAIN INGREDIENT

Est 1995

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DFI-811466V01

SPECIFICATION

Xanthan Gum 200 Mesh

FCC IV, E-415, USP23/24

DESCRIPTION

Appearance	White to cream coloured, free flowing powder
Storage	In sealed containers under dry and cool conditions
Shelf life	24 months

SPECIFICATIONS

Assay	91 - 108 %
Solubility	Soluble in hot or cold water
Particle size	Through 80 mesh (180 micron) 100% Through 200 mesh (75 micron) Min 96%
Ash	Max 13 %
pH	6 - 8
Heavy metals	Max 10 ppm
Arsenic	Max 3 ppm
Loss on drying	Max 13 %
Lead	Max 2 ppm
Viscosity (1% KCL-solution, Spindle 3, 60 rpm, 25°C)	1200 to 1700 mPa.s
Pyruvic Acid	Min 1.5 %
Shearing Ratio	Min 6
Ethanol	Max 500 ppm
Nitrogen	Max 1.5 %
V1:V2 (Viscosity Ratio)	1.02 - 1.45
Packaging	25Kg multiply paper bag

MICROBIOLOGICAL

Total plate count	Max 2000 cfu/g
Total yeasts and moulds	Max 100 cfu/g
Staphylococcus aureus	Negative / g
Salmonella	Negative / g
Escherichia Coli	Negative / g

Packaging also available in 20kg boxes on request

Exclusion of Liability

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