

# Product Specification



**Product Name:** Xanthan gum Food grade-200 mesh

**CAS No:** 11138-66-2

**EINECS No:** 234-394-2

Critical Parameters	Standard
Appearance	White or light yellow free flowing powder
Viscosity 1% solution in 1% KCL	1200 –1600cps
PH 1% solution	6.0 –8.0
Shearing Ratio	≥6.5
Loss on drying	max 15%
Ash	max 16%
Particle size	100% through 80 mesh (180micron) min 92% through 200mesh (75micron)
V1/V2	1.02 –1.45
Nitrogen	max.1.5%
Pyruvic acid	min 1.5%
Heavy metal	max 10ppm
Lead	max 2ppm
Arsenic	max 3ppm
Ethanol and Isopropanol	Max 500ppm
Microbiological Total plate count	not more than 2000 cfu/g
Yeast/mould	not more than 100 cfu/g
E .coli	absent /5g
Salmonella	absent /25g
Coliforms	not more than 30mpn/100g
Xanthomonas campestris	no viable cells in 1g

**DirectChems, 30/07/2021**

Statement: We guarantee the parameters listed above, all other requested additional parameters we cannot guarantee unless expressly stating such in writing and amending the standard specifications above. Test methods may vary, and unless expressly stated the method chosen, end users should make their own judgements on the usability of the material above in their end products or formulations, by requesting samples, trial orders prior to full production.