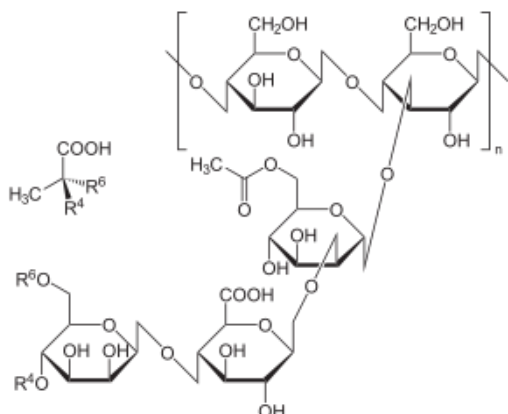


# Technical Data Sheet

## SFG Xanthan Gum

Xanthan gum  
CAS# 11138-66-2



### Feature

- Neutral (no neutralizing agent required)
- A chain of polysaccharides made by fermenting monosaccharides.

### Specifications

Item	Specification
Appearance	Off-white or Light yellow Free Flowing Powder or granular
Thru 200mesh (%)	≥ 92
Viscosity(1% XG in 1% KCL solution. mPa.s)	≥ 1200
Shearing Ratio	≥ 6.5
pH(1% XG solution)	6.0 ~ 8.0
Ash (%)	≤ 13
Pyruvic Acid (%)	≥ 1.5
Total Nitrogen (%)	≤ 1.5
Loss on Drying (%)	≤ 15
Ethanol (ppm)	≤ 500
Total Heavy Metals (ppm)	≤ 20
Pb, ppm	≤ 2.0
As, ppm	≤ 2.0
Hg, ppm	≤ 1.0
Cd, ppm	≤ 1.0
Total Plate Count, cfu/g	≤ 5000

Yeast & Moulds, cfu/g	≤ 100
Coliforms, MPN/100 g	≤ 30
E.coil, in 5 g	Negative
Salmonella, in 10g	Negative
Xanthomonas Campestris, in 1 g	Negative

## Application

Xanthan gum is one of the most effective, widely used and most versatile polysaccharides worldwide today. Xanthan gum can be widely used in food, oil drilling, agriculture, fine chemicals and pharmaceutical fields. In cosmetics, it is used as an effective thickener, emulsifier and stabilizer to prevent component separation. In cosmetics, it is used to prepare water gel.

## Storage

Keep tightly closed in cool, dry and well-ventilated area

## Shelf Life

2 years