

Product Specification

Xanthan Gum FG

Food & Pharmaceutical Grade

Product name	Xanthan Gum FG
EC No.	234-394-2
CAS No.	11138-66-2
E-No.	E 415
Characteristics	A white or yellowish-white, free-flowing powder, having a typical odour and taste, soluble in water giving a highly viscous solution, practically insoluble in organic solvents.

Granulation:

- through 25 mesh (< 0.710 mm)	min. 99%
- through 45 mesh (< 0.355 mm)	min. 95%

Viscosity:

- 1% xanthan gum in 1% KCl solution (60 rpm)	1400 – 1600 mPa·s
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Viscosity Ratio V1:V2

1.02 – 1.45

Description

free flowing powder

Identification

conforms

Assay

91.0 – 108.0%

Loss on Drying

max. 12.0%

pH (of 1% solution)

6.0 – 8.0

Isopropyl Alcohol

max. 500 mg/kg

Pyruvic Acid

min. 1.5%

Ash

6.5 – 16.0%

Nitrogen

max. 1.5%

Arsenic

max. 2 mg/kg

Lead

max. 2 mg/kg

Mercury

max. 1 mg/kg

Cadmium

max. 1 mg/kg

Total Aerobic Microbial Count

max. 1000 cfu/g

Escherichia coli

negative/25 g

Salmonella spp.

negative/25 g

Bile-tolerant gram-negative bacteria

negative/g

Pseudomonas aeruginosa

negative/g

Staphylococcus aureus

negative/g

Total Yeast and Mould Count

max. 100 cfu/g

Viable Cells of Xanthomonas campestris

negative/g

We herewith confirm that this product is specified to meet the requirements of the latest edition of the European Pharmacopoeia (Ph. Eur.), the United States Pharmacopoeia (USP), the Food Chemicals Codex (FCC) and of Commission Regulation (EU) No 231/2012. All analytical methods are in accordance with the latest requirements of the Ph. Eur., the USP, the FCC or are equivalent. Test methods are available on request.