

# China Food Grade 200 Mesh Xanthan Gum Powder High Quality Food Additive

## Specifications :

Price	contact us
Brand Name	WeiHong
Place of Origin	China
Min.Order Quantity	1
Payment Terms	OEM?ODM?OBM
Delivery Detail	3-7days

## Detail Introduction :

- 1.Chemical name:** Xanthan gum
- 2.Alias:** Xanthan
- 3.CAS?**11138-66-2
- 4.Chemical formula:** (C<sub>35</sub>H<sub>49</sub>O<sub>29</sub>)<sub>n</sub>
- 5. Appearance?**Light yellow to white flowable powder.



## Application

1. Xanthan gum is widely used in food-making as Thickeners, Emulsifiers.
2. It can also be used in detergent, papermaking, oil-drilling, textile, dyeing, ceramics, construction, paint, welding, battery, medicine, tobacco, toothpaste, cosmetics, etc.

## Specification

Item	Specification
<b>Appearance</b>	Off-white or yellowish powder
<b>Particle size</b>	99% through 80 mesh or 92% through 200 mesh
<b>Viscosity</b>	?600
<b>Shearing property</b>	?6.5

Moisture	?15%
Ash	?16
Total nitrogen	?1.5%
Pyruvic acid	?1.5%
Lead	?2ppm
Total plate count	?5000cfu/g
Yeast	?500cfu/g
E.coli	?30cfu/g
Salmonella	Negative

**Packing & Delivery**

