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: (C35H49O29)n
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
Appearance	Off-white or yellowish powder
Particle size	99% through 80 mesh or 92% through 200 mesh
Viscosity	?600
Shearing property	?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	Negtive

Packing & Delivery