

## Wholesale Food Additive Powder Xanthan Gum Powder 200 Mesh Chinese Xanthan Gum

**Specifications:** 

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

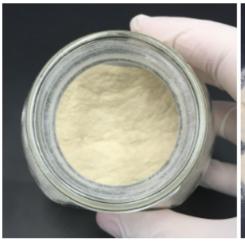
## **Detail Introduction:**

1.Chemical name: Xanthan gum

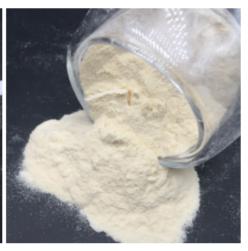
2.Alias: Xanthan 3.CAS?11138-66-2

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

