

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	Negative

Packing & Delivery

