



DESCRIPTION:

Gellan gum is manufactured by fermentation from a carbohydrate source (glucose). It is an additive typically used to bind, stabilize, or texturize processed foods. It's similar to other gelling agents, including guar gum, carrageenan, agar agar, and xanthan gum.

ORIGIN:

China

PROPERTIES:

- Perfect for gelling application
- High transparency/transmittance
- Heat stability & Heat irreversible
- Excellent acid stability
- Better flavor-releasing ability
- Good compatibility with other ingredients and hydrocollids
- Fluid gel suspension
- Quite low dosage (0.01%-1.5%)
- Good water retention ability

SENSORY CHARACTERISTICS:

It is a fine granulometry powder with a slightly white or yellowish color and neutral odor and taste.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

	High Acyl	Low Acyl
Appearance:	Yellowish Powder	White Powder
Gellan Gum Content:	85.0-108.0%	85.0-108.0%
Transparency:	---	≥85%
Gel Strength:	---	≥900 g/cm ²
Loss on Drying:	≤15%	≤15%
Total Ash:	≤15%	≤15%
pH (0.5%):	4-7	4-7
Particle Size:	60 Mesh ≥95%	60 Mesh ≥95%
Lead (Pb):	≤2 ppm	≤2 ppm



**MICROBIOLOGICAL CHARACTERISTICS:**

Total Plate Count:	Max 10,000 CFU/g
Yeast and Moulds:	Max 400 CFU/g
E.Coli:	Absent in 25g
Salmonella:	Absent in 25g

TYPICAL APPLICATIONS:

Gellan gum provides gelation, suspension or stabilisation to food products. It is very economic in use as it is effective at low concentrations.

It can be used alone or in combination with other hydrocolloids to produce the required texture in the final products.

SUGGESTED USE LEVEL:

- Beverages: 0.012%-0.05%

Typical Drinks: Aloe Vera Beverage; Yellow Peach Pulps Drinks; Pineapple Pulps Drinks; Coconut Drinks; and various of fruit juice.

- Jellies: 0.06%-0.5%
- Fruit Jams: 0.2%
- Confectionery and Confectionery jellies: 0.05%-0.8%
- Solid Air fresheners: 0.8%-1.5%
- Dessert Fillings : 0.8%-1.0%
- Jelly Drink: 0.25%-0.4%

GMO DECLARATION:

Gellan gum does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

STORAGE CONDITIONS:

Store away from heat and moisture, preferably at a cool and dry place. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

PACKAGING:

The product is packed in 25Kg/Drum or 25Kg/Drum Square Cartons with a PE bag inner. Small Packages with 1Kgs N.W. foil bags also available.

