

TECHNICAL DATA SHEET

HA-GELLAN GUM



We provide customized application solutions

DESCRIPTION:

Gellan gum is a hydrocolloid produced by the microorganism *Sphingomonas elodea*. It is manufactured by fermentation from a carbohydrate source (glucose). HA (High Acyl) Gellan gum is in natural organization without deacylation. Our HA Gellan Gum is a premium quality refined powder which can be used to make soft flexible gels that don't break.

ORIGIN:

China

FEATURES:

- Very low dosage can help to for "fluid gels" to be as suspension or stabilizing agent in beverages
- Excellent acid stability or wide pH application range
- Can help to form elastic gels
- Help the blended beverage with a thicker mouth feel
- Good combination with modified starch to be used as thickener
- Good compatibility with other ingredients and hydrocolloids

SENSORY CHARACTERISTICS:

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

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Appearance:	White Powder
Gellan Gum Content:	85.0-108.0%
Loss on Drying:	≤15%
Total Ash:	≤15%
pH (0.5%):	4-7
Particle Size:	60 Mesh ≥95%
Lead (Pb):	≤2 ppm

MICROBIOLOGICAL CHARACTERISTICS:

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

ISSUE DATE: 01ST JANUARY 2020, REV. 1.1 PAGE 1/2



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TYPICAL APPLICATIONS:

High Acyl Gellan Gum provides fluid gelation, suspension or stabilisation to food and beverage (including dairy products) products.

Some Specific Applications:

- Acid fruit juice
- Fruit Pulp suspending Beverage
- Dairy Drinks such as natural milk, yoghurt, cereal milk, soybean milk, fruit pulp suspending milk beverages
- Roughage Drinks
- Vegetable protein beverage

REGULATORY INFORMATION:

HA Gellan Gum complies with requirements contained in the following regulations and standards:

In China: GB25535-2010;

In U.S.A.: FOOD CHEMICALS CODEX, 21 CFR § 172.665;

In Canada: CANADIAN FOOD AND DRUG LAW (ITEM G.2, TABLE IV),

In EU: THE PURITY CRITERIA IN THE CURRENT EC DIRECTIVE, 1829/2003/EC;

Others: JECFA Standard.

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 with a PE bag inner.

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