

TECHNICAL DATA SHEET

LA-GELLAN GUM



We provide customized application solutions

DESCRIPTION:

Gellan gum is manufactured by fermentation from a carbohydrate source (glucose). Deacylation is carried out by treating the product with alkali. LA (Low Acyl) Gellan Gum is a perfect gelling / stabilizing agent applied in food and beverages, personal care products, and solid air fresheners.

ORIGIN:

China

FEATURES:

- Gel Strength can be as high as 1300g/cm³ (perfect for gelling application)
- Transparency/ Transmittance can be as high as 95% (good for Plant Tissue Culture Medium Application)
- Heat stability & Heat irreversible
- Excellent acid stability
- Better taste-releasing ability
- Good compatibility with other ingredients and hydrocolloids
- 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 color and neutral odor and taste.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

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

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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%

REGULATORY INFORMATION:

Gellan Gum LA 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 or 25Kg/Drum Square Cartons with a PE bag inner.

Small Packages with 1Kgs N.W. foil bags also available.

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