

**XANTHAN GUM 80 MESH****DESCRIPTION:**

Xanthan Gum 80 Mesh is a high-molecular-weight extracellular polysaccharide secreted by the microorganism *Xanthomonas campestris* and is produced commercially in a fermentation process. It is soluble in cold water and has a very wide range of applications.

ORIGIN:

China

FEATURES AND BENEFITS:

- Excellent suspension characteristics and rheology control
- Superior viscosifier
- Performs well in fresh water, seawater, brine and saturated salt environments
- Optimizes borehole hydraulics
- Temperature stable to 94°C (up to 138°C with the addition of 3 % salt and an oxygenscavenger)

SENSORY CHARACTERISTICS:

A white or yellowish-white, free-flowing powder, soluble in water giving a highly viscous solution, practically insoluble in organic solvents.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Partcile Size:	Min 95 % pass 80 mesh
Viscosity (1%):	≥ 1200
pH (1%):	6.0 - 8.0
Shearing Ratio:	≥ 6.5
Loss on drying:	≤ 15.00 %
Total Nitrogen:	≤ 1.5 %
Ash:	≤ 15.00 %
Pyruvic Acid:	≥ 1.5 %
VA:V2:	1.02-1.45
Total Heavy Metals:	≤ 10 ppm
Arsenic (As):	≤ 3 ppm
Lead (Pb):	≤ 2 ppm

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count:	≤ 2000 cfu/g
Moulds/Yeasts :	≤ 100 cfu/g
Coliform:	Negative in 5 g
Salmonella:	Negative in 10 g

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APPLICATIONS:

Xanthan gum is one of the most effective, most widely used and most versatile polysaccharide across the world today.

Xanthan gum could be widely used in food, oil drilling, agriculture, fine chemical and pharmaceutical areas. It has following advantages.

GMO DECLARATION:

Xanthan 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.

LEGAL REQUIREMENTS:

This product complies with all criteria laid down by ECC/EU, FAO/WHO (JECFA) and FDA/FCC.

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 kraft bags with a PE bag inner.

