

### **DESCRIPTION:**

Flaxseed gum, also known as Linseed gum, is a new kind of food additive, which is extracted from flaxseed, and it is also one green and healthy plant-based hydrocolloid. Flaxseed gum can be widely used in the food industry and other industries (such as the pharmaceutical industry, etc.).

In the food industry, flaxseed gum is used as a thickener, binder, stabilizer, emulsifier, and foaming agent, it can even replace Pectin, Agar, Arabic gum, Alginates, etc.

### **ORIGIN:**

China

### **FUNCTIONAL PROPERTIES:**

- Solubility
- Emulsifying Property
- Gelling Property
- Foaming Ability
- Nontoxicity
- Rheological Property

### **SENSORY CHARACTERISTICS:**

An off-white or yellowish, free-flowing powder, no strange smell

### **CHEMICAL AND PHYSICAL CHARACTERISTICS:**

Particle Size:	Min 90% pass 80 mesh
Viscosity (1%):	≥ 6,000mPa.s
Loss on Drying:	≤ 12.00%
Ash:	≤ 12.00%
Starch Test:	Pass
Arsenic (As):	≤ 1 ppm
Lead (Pb):	≤ 1 ppm

### **MICROBIOLOGICAL CHARACTERISTICS:**

Total Plate Count:	≤ 10,000 CFU/g
Molds/Yeasts:	≤ 300 CFU/g
Coliform:	Negative in 25 g
Salmonella:	Negative in 25 g

### **APPLICATIONS:**

1. Food Application:

Flour Products, Ice Cream, Meat Products, Drinks & Beverages, Jelly, Cake, etc.

2. Daily Chemical Applications

3. Pharmaceutical Applications

### **RECOMMENDED DOSAGE:**

- Sorbet, ice cream: 0.5-2.0g/kg
- Cooked meat products, meat sausages, western ham: 5.0-10g/kg
- Raw and dried pasta products: 2.0-5.0g/kg
- Other food products that need to be thickened: Add according to the process needs

### **GMO DECLARATION:**

Flaxseed 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 GB1886.175-2016

### **STORAGE CONDITIONS:**

Store away from heat and moisture, preferably in 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 25 kg kraft bags or 20 kg carton box with a PE bag inner.