



梅花集团国际贸易（香港）有限公司

MEIHUA GROUP INTERNATIONAL TRADING (HONG KONG) LIMITED

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SPECIFICATIONS OF XANTHAN GUM

Xanthan gum is an extracellular acidic heteropolysaccharide produced by the fermentation of xanthomonas campestris bacterium. Made from corn starch and other carbohydrates through the processes of culturing, extracting, evaporating and grinding, it is widely used in industries such as food, oil, mining, pharmacy and textile.

CAS No. 11138-66-2

Chemical Formula $C_{35}H_{49}O_{29}$

Test Item	Food Grade	
	MHF-80E	MHF-200E
Description	Off-white or Light Yellow Free Flowing Powder	
Particle Size, %	80Mesh	200Mesh
	Thru USS #80≥95	Thru USS#200≥92
Viscosity(cps) 1% XG in 1% Kcl solution Brookfield LVDV-II+, 3# spindle, 60rpm, 25±1℃	1300-1700	
Loss on Drying, %	≤13	
Shearing Ratio	≥6.5	
Ashes, %	≤ 13	
Total Nitrogen, %	≤1.5	
Pyruvic acid, %	≥1.5	
PH(1% XG solution)	6.0-8.0	
Ethanol and Propan-2-ol, ppm	≤ 500	
Total Heavy Metals (as Pb), ppm	≤20	
Pb, ppm	≤2	
As, ppm	≤2	
Hg, ppm	≤1	
Cd, ppm	≤1	
Total Plate Count, cfu/g	≤5000	
Yeasts & Moulds Count, cfu/g	≤300	
Coliform, MPN/g	≤3	
Escherichia Coli.	Absent in 5 gram	
Salmonella	Absent in 25 gram	
Xanthomonas campestris	Absent in 1 gram	
Assay, %	91-108	

Package 25kg compounded Paper-PE bag

Storage Store in a cool and dry place

Shelf life 24 months