

# PRODUCT DATA SHEET



## KELCOGEL® HA-B GELLAN GUM

Document No.: 607-X

|                                       |  |
|---------------------------------------|--|
| <b>Description</b>                    | <b>KELCOGEL® HA-B</b> gellan gum is a pure high acyl gellan gum for use in stabilizing neutral pH soy beverages, or other non-dairy beverages. (Note: <b>KELCOGEL HA-B</b> gellan gum is not recommended for use in neutral pH dairy applications.)  |
| <b>Features</b>                       | <ul style="list-style-type: none"> <li>• pseudoplastic rheology (i.e., shear thinning)</li> <li>• low protein reactivity</li> <li>• functional in soy milk or beverages containing soy products</li> <li>• easy to disperse and hydrate</li> </ul>   |
| <b>Benefits</b>                       | <ul style="list-style-type: none"> <li>• excellent suspension of cocoa and insoluble calcium ingredients</li> <li>• minimal contribution to mouthfeel viscosity</li> <li>• compatible with a wide variety of neutral pH soy beverages and fruit juices</li> <li>• results in products with excellent shelf life stability</li> <li>• compatible with equipment typically used in soy beverage processing plants</li> <li>• can be used in combination with other hydrocolloids to tailor suspension performance and mouthfeel</li> </ul> |
| <b>Typical Applications</b>           | <ul style="list-style-type: none"> <li>• flavored soy beverages</li> <li>• coffee and tea soy beverages</li> <li>• nutritional soy-based beverages</li> <li>• flavored waters</li> <li>• fruit juices (pH &gt;3.0)</li> </ul>  |
| <b>Typical Use Level</b>              | <b>KELCOGEL HA-B</b> gellan gum is typically used at 0.030 – 0.035%.   |
| <b>Dispersion/Hydration</b>           | <b>KELCOGEL HA-B</b> gellan gum can be dispersed readily into the beverage using common mixing devices. The product can be activated by heat treatments such as HTST, UHT, batch pasteurization and retort processes.  |
| <b>Standard Packaging</b>             | Packed in 20-kg open mouth bags, and in 25-kg Leverpak drums (or their equivalent) with polyethylene liners (21 CFR §177.1520). All packaging materials comply with relevant UK, EU, and United States food contact legislation.   |
| <b>Ingredient/Labeling</b>            | <p><b>KELCOGEL HA-B</b> gellan gum<br/>         Food grade gellan gum, CAS: 71010-52-1; E418<br/>         For use as a stabilizer and thickener<br/>         Kosher approved; Halal approved</p>   |
| <b>Regulatory Information</b>         | Gellan gum complies with requirements contained in the following regulations and standards: <i>Food Chemicals Codex</i> , 21 CFR § 172.665 (USA), <i>Canadian Food and Drug Law</i> (Item G.2, Table IV), JECFA, the purity criteria in the current EC Directive, and <i>Japan's Specifications and Standards for Food Additives</i> .   |
| <b>Storage Conditions/ Shelf Life</b> | Store in a roofed and well-ventilated area in the unopened original package. Functional properties of the product are guaranteed to conform with the stated sales specifications for <b>730 days</b> from the date of manufacture when stored under these conditions. Product quality should be re-evaluated prior to use if this "Best Before" date has been exceeded.  |
| <b>Quality System</b>                 | Manufactured according to a Quality System registered to ISO 9001.   |

**Specifications**

Testing to the following specifications is conducted on every product lot.

| <u>Property</u>                  | <u>Requirement</u>                     | <u>Test Method</u> |
|----------------------------------|--|--------------------|
| Particle Size                    | Tyler Standard Screen Scale, Ro-Tap    | KTM146             |
| - 42 mesh (355 µm)               | Not less than 97% thru                 |                    |
| Loss on Drying                   | Not more than 15.0%                    | KTM003             |
| Appearance                       | White to tan, uniform in appearance    |                    |
| Suspension, Soy (0.03% in cocoa) | Pass                                   | KTM293             |
| Isopropyl Alcohol                | Not more than 750 mg/kg (ppm)          | KTM520             |
| Bacteria *                       | Not more than 10,000 cfu/g             | KTM800             |
| Fungal (Yeast & Mold) Count      | Not more than 400 cfu/g                | KTM803             |
| Coliform                         | Negative by Most Probable Number (MPN) | KTM801             |
| <i>Escherichia coli</i>          | Absent in 25 g                         | KTM802             |
| <i>Salmonella</i> spp.           | Absent in 25 g                         | KTM804             |

\* Total viable mesophilic aerobic count, 48 hr incubation

**Specifications – Guaranteed to Comply**

Testing to the following specifications is conducted on a skip-lot basis and may not be reported on the Certificate of Analysis. Product is guaranteed by CP Kelco to comply with compendial requirements applicable for each property.

| <u>Property</u> | <u>Requirement</u>             | <u>Test Method</u> |
|-----------------|--------------------------------|--------------------|
| Identification  | Pass                           | KTM519             |
| Total Nitrogen  | Not more than 3.0%             | KTM516             |
| Assay           | 3.3 – 6.8% CO <sub>2</sub>     | KTM503             |
| Ash             | 4.0 – 10.0%                    | KTM255             |
| Heavy Metals    | Not more than 20.0 mg/kg (ppm) | KTM514             |
| Lead            | Not more than 2.0 mg/kg (ppm)  | KTM514             |
| Arsenic         | Not more than 2.0 mg/kg (ppm)  | KTM514             |
| Mercury         | Not more than 1.0 mg/kg (ppm)  | KTM514             |
| Cadmium         | Not more than 1.0 mg/kg (ppm)  | KTM514             |

**METHODS OF TESTING**

(For test methods not listed, follow the applicable compendium. Full details of test methods are available upon request)

**Particle Size (KTM146)**

Shake 50 g product on a 42-mesh (355 µm) Tyler Standard Screen for 20 minutes using a Ro-Tap sieve shaker.

**Loss on Drying (KTM003)**

Spread 3-5 g product evenly on a tared weighing pan and weigh accurately. Dry in an oven at 105°C for 2½ hours. Cool in a desiccator and reweigh.

**Appearance**

Qualitative evaluation.

**Suspension (KTM293)**

Please contact the CP Kelco Sales Representative.

**NOTE:** CP Kelco reserves the right to use company test methodology.

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