XANTHAN GUM 80 MESH

E415 – Texturizing agent

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to yellowish powder
Origin	Secondary metabolite (biopolymer on hydrocarbon substrate) is obtained by fermentation in pure culture of a carbohydrate with the bacterium Xanthomonas Campestris, purified by extraction from an alcoholic precipitation (ethanol or isopropanol), sterilized, then dried and crushed

DESCRIPTION	
Function / Properties	**Solubility** : Cold and hot water soluble gum, solubilizes rapidly in water (translucent and neutral aqueous solutions) and milk at common temperatures and under intense stirring. Insoluble in most organic solvents. Dispersibility is improved by mixing the xanthan gum with the dry constituents before rehydration. Compatible with up to 50% aqueous solutions of ethanol without formation of a precipitate Compatible with and stable in systems containing high concentrations of different salts **Rheological properties :** Develops a high viscosity, even at low concentration and especially at hot temperatures. The most common concentrations are low: about 0.2 to 0.5% The development of viscosity is slowed down in saline solutions. Has a high flow threshold and pseudoplastic character (shear-thinning), the preparation exhibits low viscosity during processing but fully recovers viscosity after shearing Not very sensitive to temperature and pH variations (very stable in acid conditions) Not very affected by freezing, thawing, pasteurizing and sterilizing Can be used in synergy with galactomannans (guar, tara and locust gums ; produces a gel at a 50/50 ratio with locust bean gum) and is compatible with common food thickeners, emulsifiers. Resistant to enzymatic degradation **Functionalities :** Increases the viscosity of liquid and pasty products without gelling (soups, cream desserts, ice cream, and toppings for pastry). Is used in dietary pastry as a texture agent for specialty breads. Excellent suspending properties (solids, oil droplets…) and stabilizer Used as a stabilizer especially for emulsified sauces: salad sauces, béarnaise, mayonnaise sauces, marinades vinaigrettes, "salad-dressing", hot sauces ... Emulsifier and foam stabilizer Anti-syneresis effect thanks to its binding action Provides freeze-thaw stability Safety for man, zero nutritional value and organoleptic neutrality.

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Applications	The following indications may be given: Salad sauce: 0.15 - 0.50% Preparation for cakes: 0.05 - 0.25% Sauces: 0.10 - 0.30% Condiments: 0.10 - 0.25% Fruit drinks: 0.03 - 0.15% Fodder: 0.05 - 0.15% School sauce slaw: 0.15 - 0.25% Instant soup (powder): 0.30 - 0.50%

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REGULATORY LIMITS		
CATEGORIES OF FOODSTUFFS		**MAXIMUM QUANTITY**
03 Edible ices		Quantum Satis (Group I - Additives)
04 Fruit and vegetables		
	04.2.1 Dried fruit and vegetables	Quantum Satis (Group I – Additives) - E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion
	04.2.2 Fruit and vegetables in vinegar, oil, or brine ***04.2.3 Canned or bottled fruit and vegetables*** *- only chestnuts in liquid* ***04.2.4.1 Fruit and vegetable preparations excluding compote*** ***04.2.5.4 Nuts butter and nut spreads*** ***04.2.6 Processed potato products***	Quantum Satis (Group I – Additives)
	04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC ***04.2.5.3 Other similar fruit or vegetable spreads***	10 000 mg/kg - Maximum added individually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 et E 418.
05 Confectionary		
	05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC *- only energy-reduced or with no added sugar* ***05.2 Other confectionery including breath refreshening microsweets*** *- May not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth* ***05.3 Chewing gum*** ***05.4 Decorations, coatings and fillings,*** *except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4*	Quantum Satis (Group I – Additives)
07 Bakery wares		
	07.1 Bread and rolls *except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek* ***07.2 Fine bakery wares***	Quantum Satis (Group I - Additives)
16 Desserts *excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables*		Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

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SPÉCIFICATIONS	
Physico-chemical specifications	
Moisture	Max. 12 % *
Ash	6.5 – 16.0 %
Isopropanol	Max. 500 ppm *
Particule size (80 mesh – 180 µm)	Min. 95 %
Particule size (60 mesh – 250 µm)	Min. 99.5 %
Viscosity	1200 - 1600 mPa.s
Heavy metals (< 20 ppm)	
Lead	Max. 2 ppm *
Mercury	Max. 1 ppm
Arsenic	Max. 1 ppm
Cadmium	Max. 1 ppm
Microbiological specifications	
Total plate count	Max. 2000 cfu/g *
Yeasts	Max. 100 cfu/g *
Moulds	Max. 100 cfu/g *
Salmonella	Absence in 25 grams *
E.coli	Absence in 5 grams *
**** In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.***	

NUTRIONAL INFORMATION FOR 100G	
Energetic Value	176 Kcal / 736 KJ
Lipids	0 g
Saturated Fatty Acid	0 g
Carbohydrates	0 g
Sugars	0 g
Fibres	76 g
Proteins	6 g
Sodium	4 g

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ALLERGENS		
	Presence	**Cross Contamination**
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Cereals, gluten and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Crustaceans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Tree nuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sesames seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Milk and milk products	☐ Yes ☒ No	☐ Yes ☒ No
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Soya and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sulphur dioxide and sulphites > 10 ppm	☐ Yes ☒ No	☐ Yes ☒ No
Coconuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No

REGULATORY DATA	
GMO	*Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.*
Ionization	*The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.*
Nanomaterials	*The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.*
N° CAS / CE	11138-66-2 / 234-394-2

DIET		
	Suitable for	**Certified**
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	

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PACKAGING / STORAGE	
Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 boxes (300 kg)
Storage conditions	Store in a cool and dry place
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10024 1 Kg ⇒ 1821A 25 Kg ⇒ 1825F

We reserve the right to modify this data according to the evolution of our products.

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