

Product specification

Product:

Xanthan 200 mesh

E-No.	415
Art. No.	12074
Definition	Polysaccharide gum produced by a pure-culture fermentation of a carbohydrate with natural strains of <i>Xanthomonas campestris</i>
Application	thickening, gelling agent, stabiliser
Origin	China

Specification parameters

Sensoric description

Appearance	white - cream powder
Odour and taste	neutral, characteristic

Chemical / physical data

pH - value (1 % sol.)	approx.	6,0 – 8,0
Loss on drying % (105 °C, 2,5 h)	max.	13,0
Total ash % (on dried basis, 4 h 105 °C, 650 °C)	max.	13,0
Viscosity cps (1 % KCl)	approx.	1200 – 1600
Particle size mesh	approx.	200
Assay % (on dried basis)	approx.	91,0 – 108,0
Pyruvic acid %	min.	1,5
Nitrogen %	max.	1,5
V1:V2	approx.	1.020 – 1.450
Solubility		soluble in cold water insoluble in ethanol
Ethanol and propan-2-ol ppm	max.	500, singly or in combination
Heavy metals (as Pb) ppm	max.	20,0
Arsenic ppm	max.	3,0
Lead ppm	max.	2,0

Microbiological data

Total plate count p/g	max.	5.000
Yeast and moulds p/g	max.	200
E.coli p/5 g		negative
Salmonella p/10 g		negative
<i>Xanthomonas campestris</i>		viable cells absent in 1 g

Packing	Cartons at 25 kg
Shelf life	2 years after manufacturing date, under recommended conditions
Storage	Cold and dry conditions, sealed packaging, at 15-28°C, max. 65% RH

The material conforms to Food Chemical Codex (FCC) and EU regulation No. 231/2012 with specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008 and 1831/2003/EC on feed additives.

All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use.

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Product specification

1. Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011

Declaration of the allergenic potential component

Xanthan Gum

	contained or added			used in the production site, during transport, in the warehouse			cross-contamination	
	no	yes	if yes, specify name	no	yes	if yes, specify name	no	Yes
1.1 Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Corn Starch	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.2 Crustaceans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.3 Eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.4 Fish and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.5 Peanuts and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.6 Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Soy Protein	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.7 Milk and products thereof (including Lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.8 Shell fruits and products thereof: nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.9 Celery and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.10 Mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.11 Sesame seeds and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.13 Lupin and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.14 Molluscs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>

Product specification

Nutritional value	Per 100 g
Energy kJ	320
Energy kcal	77
Carbohydrates g	80
of which total sugars g	0
Fats (total) g	0
Cholesterol mg	0
Protein g	7,0
Sodium mg	50
Potassium mg	42
Calcium mg	800

All information is subject to the usual fluctuations in natural products.

NON-GMO Statement

We herewith confirm, that the above mentioned product is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process no raw materials are used that have to be labeled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labeling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

Packaging Statement

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.