

TECHNICAL DATA SHEET

For API Grade Xanthan Gum

PRODUCT NAME: Xanthan gum

CAS NO.:11138-66-2

DESCRIPTION

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 drilling, mining, pharmacy and textile.

SPECIFICATIONS

Test Items	Specs
Appearance	Cream-white
Screening rate (40 mesh) (%)	≥95.0
Screening rate (200mesh) (%)	≤50.0
Loss on Drying	≤13.0
PH	6.0-8.0
Ash (%)	≤14
Density(kg/L)	≥0.4
Salt tolerance and API detection: 1 g sample was dissolved in 358g sea salt solution under high speed stirring of 11000rpm, and measured at 25° C after standing for 25min	
600 rpm reading	≥75
300 rpm reading	≥55
200 rpm reading	≥45
100 rpm reading	≥35

6rpm reading	≥19
3 rpm reading	≥16
Brookfield LV, 1.5r/min	≥1950

PACKAGING

Packing: In 25kg net bag.

SHELF LIFE

Keep in the unopened original packing and stored in the certain condition, shelf life is two years.

STORAGE CONDITIONS

Store in a cool, dry, well-ventilated place away from direct sunlight. Do not use or store near heat, open flame or hot surfaces.

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