

## PRODUCT DESCRIPTION - PD 208503-7.27EN

Material no. A47100

### GRINDSTED® Xanthan 200

#### Description

GRINDSTED® Xanthan 200 is a food grade xanthan gum that is particularly useful for thickening and stabilising. It's high hydration rate ensures very fast application after pre-mixing.

#### Application areas

A cold soluble gum and is synergistic with guar and locust bean gum.

#### Potential benefits

- Cold water soluble
- pH stable (3 to 9)
- Effective emulsion and foam stabiliser
- Freeze-thaw stable/controls syneresis
- Easily dispersible with special grades

#### Usage levels

The following general guidelines can be given:

Salad dressing	0.20 - 0.80 %
Cake mixes	0.05 - 0.25 %
Sauces	0.20 - 0.30 %
Instant beverages	0.10 - 0.20 %
Instant soups (dry)	0.30 - 0.50 %

#### Directions for use

Specific formulations and processing recommendations may be obtained on request.

#### Physical/chemical specifications

(Methods of analysis available on request)

Colour	Creamy - white
Moisture	5 - 12 %
pH (1% solution)	6.0 - 8.0
Particle size	min. 92 % through 75 µm (200 mesh)
Particle size	min. 99.5 % through 180 µm (80 mesh)
Viscosity	1,200 - 1,600 mPa.s
24°C, 1% KCl (Brookfield LVT, 60 rpm, spindle 3)	

#### Microbiological specifications

Total plate count	max. 2,000 cfu/g
Yeast and mould	max. 100 cfu/g
Salmonella	absent in 25 g
E. Coli	absent in 5 g

#### Heavy metal specifications

Heavy metals (as Pb)	max. 20 mg/kg
Lead (Pb)	max. 2 mg/kg
Arsenic (as As)	max. 1 mg/kg

#### Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy (kcal)	176
Protein	6 g
Carbohydrate	0 g
- of which sugars	0 g
Fat	0 g
- of which saturates	0 g
Fibre	76 g
Sodium	4 g

(Calculated according to the current NLEA regulations)

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#### Storage

Store cool and dry.  
Shelf life is 24 months from the date of production.

#### Packaging

Corrugated, poly-lined cartons of 20 kg (44.1 lbs.)

#### Purity and legal status

GRINDSTED® Xanthan 200 conforms to the current editions of Food Chemical Codex, FAO and EU reference no. E415.

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country. Advice regarding the legal status of this product may be obtained on request.

#### Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

#### Country of origin

France

#### Kosher status

This product is Kosher certified. A Kosher Certificate is available on request.

#### Halal status

This product is Halal certified. A Halal certificate is available on request.

#### GMO

According to regulations EC Nos. 1829/2003 and 1830/2003: Microorganisms used for the production of GRINDSTED® Xanthan 200 are developed by traditional non-GM technique. Substrates and carriers are produced from Identity Preserved sources. GRINDSTED® Xanthan 200 is IP grade.

#### Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	Wheat Starch, used as nutrient in fermentation *
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	Soy Protein, used as nutrient in fermentation *
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10 mg/kg)	
	X	Lupin	
	X	Molluscs	

\* Soy and wheat derivatives are used as substrates in the fermentation process, and are considered consumed during manufacture. E.L.I. S.A testing has confirmed no allergenic protein is detectable to a quantification limit for xanthan gum of 10 ppm (soy) and 5 ppm (wheat). RAST Inhibition Testing performed by FARRP at the University of Nebraska, Lincoln indicated no allergic reaction for wheat, soy and egg in our xanthan.