



## Gomma Xantano 200 mesh

code: 003646

### DESCRIPTION

This product is a polysaccharide produced by fermentation of carbohydrates with *Xanthomonas campestris* and used as texturant.

It is a thickener particularly suitable for various pharmaceutical (excipient EU & US) and personal care applications, as binding or suspending agent.

### This product consists of:

- Xanthan gum

### Country of Origin

France

### SPECIFICATIONS

#### Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Viscosity	1% sol.(+ 1% KCl)	mPa.s	1200		1600	*
Granulometry	< 75 µm (US 200#)	%	92			

\* Viscosity: measured on a Brookfield LVF viscometer, spindle N°3, 60 rpm

#### Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Tot. bacteria (viable)	Ph.Eur. /g				1000	
Tot. combined yeasts/moulds coun	Ph.Eur. /g				100	
E. coli	/10g					absent
E. coli	USP/NF /g					absent
Salmonella	USP/NF /10g					absent

#### Residues and contaminants

Parameter		Unit	Min	Typical	Max	Text
Heavy metals	as Pb USP/NF	ppm			30	
Arsenic	USP/NF	ppm			3	
Lead	USP/NF	ppm			5	

**European Pharmacopoeia**

Parameter		Unit	Min	Typical	Max	Text
Appearance	Ph.Eur.					Pass*
Solubility	Ph.Eur.					Pass
pH	-		6		8	Solution 1%
Identification A	Ph.Eur.					Pass
Identification B	Ph.Eur.					Pass
Purity	Ph.Eur.	%				Pass**
Loss on drying	Ph.Eur.	%			15	
2-propanol	-	ppm			750	
Pyruvoyl groups	-	%	1.5			
Total ash	Ph.Eur.	%	6.5		16	

\*Appearance: A white or yellowish white, free flowing powder

\*\*Purity: Other polysaccharides: no other bands are visible

**United States Pharmacopoeia / National Formulary**

Parameter		Unit	Min	Typical	Max	Text
Identification	USP/NF					Pass
Purity	USP/NF	%	91		108	of xanthan gum
Loss on drying	USP/NF	%			15	
Ash	on Dry Matter	%	6.5		16	
Isopropyl alcohol	-	%			0.075	
Pyruvic acid	-	%	1.5			

**Allergens (Legal directives)**
**Allergen information**

	Presence	Comment
Cereals containing gluten and products thereof	No	*
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	**
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

\* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)



\*\* Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

#### Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	Parve

#### GMO statement

This product is not submitted to a specific labelling according to (EC) regulations N° 1829/2003 and 1830/2003.  
This product has been produced with a non genetically modified carbohydrate and a non genetically modified nitrogen source as well as a natural strain of *Xanthomonas campestris*.

#### Legal requirements

This product conforms to the specifications of the European and US Pharmacopoeia standards.  
However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

This product is not intended to be used in pharmaceutical products as active ingredient since it is not manufactured according to pharma cGMPs.

#### STANDARD PACKAGING

25 kg (net) PE bags hermetically sealed  
Single plastic: white outside/blue inside

#### RECOMMENDED STORAGE CONDITIONS

Store in original packaging until use  
Store under cool and dry conditions

#### SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 36

#### SHELF LIFE COMMENTS

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

#### FUNCTIONALITY

##### DISPERSION

To disperse the product without lumps:

- premix the powder with the other dry ingredients,
  - or, disperse it in a non-solvent medium (oil, alcohol),
- and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

##### DISSOLUTION

The dissolution of the product depends on the medium and the process:  
it is improved by heat-treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).  
A complete dissolution can be obtained in cold conditions.

#### APPLICATION

##### MEDIA / USES

The product can be used in aqueous, dairy, or fruit media, with various total solids contents.  
The maximum dosage is about 1.5% according to the medium and the required final texture.

This product may contain residual cellulase and amylase activities.



Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

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<b>Nutritional Information</b>					
<b>Average values per 100g</b>	<b>Unit</b>	<b>EU</b>	<b>US</b>	<b>Japan</b>	<b>Comment</b>
Energy (kcal)	kcal	170	320	30	
Calories from Fat	kcal	0	0	0	
Energy (kJ)	kJ	700	1360	120	
Protein	g	7	7	7	
Total carbohydrates	g	0	73	0	
of which sugars	g	0	0	0	
Dietary Fiber	g	73	73	73	
Total fat	g	0	0	0	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	2900	2900	2900	
Potassium	mg	320	320	320	
Calcium	mg	50	50	50	
Magnesium	mg	70	70	70	
Iron	mg	0	0	0	
Vitamin A	IU	0	0	0	
Vitamin C	mg	0	0	0	
Water	g	11	11	11	
Ash	g	9	9	9	

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.