**Xanthan Gum Qilin F80**

 **As Stabilizer, Thickener ,Emulsifier**

 **TDS**

**DESCRIPTION:**

**F80** is regular powder xanthan gum produced by fermentation of corn starch and beans protein with *Xanthomonas campestris*; its solutions are neutral, suitable for use in food and food

preparations as stabilizer, thickener or emulsifier.

**SPECIFICATION:**

Properties

Appearance

Viscosity ( 1% solution in 1% KCL) pH ( 1% solution)

Loss on Drying Ash

Particle size

V1/V2 Nitrogen

Ethanol or Isopropanol

Pyruvic acid Heavy metal Lead\*

Arsenic

Microbiological

Total plate count Yeast/mould

E. coli\*

Salmonella \*

Specifications

cream colored powder

1200-1600cp 6.0-8.0

max. 15% max. 13%

100% through 60mesh(250 μm)

min. 95% through 80mesh ( 180 μm)

1.02-1.45

max. 1.5%

max. 500ppm min. 1.5%

max. 20ppm max. 2ppm max. 3ppm

not more than 2000cfu/g not more than 100cfu/g absent/25g

absent/25g

**\*: Type test parameters are tested twice a year by the third party lab.**

**PACKAGE:** Carton box or paper bag, cardboard drum, net weight 25kg or required by customer. **STORE:** Sealed and stored in cool, dry conditions.

**SHILF LIFE:** It is 24 months in above conditions. **QUALITY AND FOOD SAFETY ASSURANCE:**

 F80 production is controlled under certified quality system and food safety system by ISO9001, ISO22000, and BRC.

**CERTIFICATION:**

ISO9001, ISO22000 Certified;BRC Certified,IP certified, Kosher Approved;Halal Certified;MUI Halal certified,

**REGULATORY COMPLIANCE:** FCC, E415