**GELLAN GUM QILIN HA-1 FOR JUICE DRINKS, JAMS, PLANT PROTEIN DRINKS**

TDS

**PRODUCT NAME**

GELLAN GUM

**RAW MATERIAL**

Maltose syrup、Glucose

**APPLIED IN**

Juice drinks, jams, plant protein drinks, etc.

**TECHNICAL PARAMETERS**

|  |  |
| --- | --- |
| Appearance | Off-white flowing powder |
| Particle Size(%) | 95% min. thru 60 mesh |
| Solubility | Dissolves in water and forms a viscous solution |
| Calcium Ion Gel Test | Pass |
| Sodium Ion Gel Test | Pass |
| Purity (%) | 85.0-108.0 |
| Loss on Drying(%) | ≤15.0 |
| Total Ash Content (%) | ≤15.0 |
| Viscosity(Cp) | 5000-8000 |
| Gel Strength（Ca,1%,g/cm2） | ≥300 |
| pH Value（0.5%） | 5.5-8.0 |
| Propan-2-ol（mg/kg） | ≤750 |
| Nitrogen（%） | ≤3 |
| Arsenic(As, mg/kg) | ≤2.0 |
| Lead(Pb, mg/kg) | ≤2.0 |
| Mercury(Hg, mg/kg) | ≤1.0 |
| Cadmium(Cd, mg/kg) | ≤1.0 |
| Total Plate Count (CFU/g) | ≤5000 |
| Moulds and Yeasts(CFU/g) | ≤300 |
| E.coli | Absent in 5g |
| Salmonella | Absent in 10g |

**MARKETING & SALES CENTRE**

**PRODUCT CODE**

HA-60

**FUNCTIONS**

Thickener, gelling agent, stabilizer

**SHELF LIFE**

24 months (At room temperature in original packaging and unopened)

**USAGE**

1. Blend with other gums or directly used in the production process of end-products.

2. It's suggested to mix with other ingredients, such as sugar, then disperse into cold water, to avoid agglomerate.

3. Usage amount depends on the actual demand in production process.

**LEGAL BASIS**

E 418/JECFA

**NET WEIGHT**

25.00 KG

**PACKAGE MATERIAL**

Outer: Carton

Inner: PE bag, food grade