**GELLAN GUM QILIN LA-1 FOR FOOD&BEVERAGE, PHARMACEUTICALS , PET FOOD**

TDS

**PRODUCT NAME**

GELLAN GUM

**RAW MATERIAL**

Maltose syrup、Glucose

**APPLIED IN**

Food & Beverage, Pharmaceuticals, Pet Food, 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 (%) | 85-108 |
| Loss on Drying(%) | ≤15 |
| Total Ash Content (%) | ≤15 |
| Gel Strength (0.5%, Ca2+, g/cm2) | ≥1200 |
| PH (0.5%) | 5.5-8.0 |
| Transparency (%) | ≥80 |
| Isopropyl Alcohol Residual (mg/kg) | ≤750 |
| Nitrogen（%） | ≤3 |
| Lead (mg/kg) | ≤2.0 |
| Arsenic (mg/kg) | ≤2.0 |
| Mercury (mg/kg) | ≤1.0 |
| Cadmium (mg/kg) | ≤1.0 |
| Total Plate Count (CFU/g) | ≤5000 |
| Yeast & Molds (CFU/g) | ≤300 |
| E.coli | Absent in 5g |
| Salmonella | Absent in 10g |

**PRODUCT CODE**

LA-H60

**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