



Specification

Product Name: Xanthan Gum

Product Code: SPEC0069

Description:

Our Xanthan Gum is 200 mesh compared to the standard 80 mesh, this means it is finer than standard Xanthan Gum making it easier to disperse and dissolve. Xanthan Gum is a food additive and is commonly used as a thickener, stabiliser, emulsifier and foaming agent. It is mainly considered to be non-gelling and used for the control of viscosity due to the tenuous associations endowing it with weak-gel shear-thinning properties. However, when added to other hydrocolloids, gels can be produced. Xanthan Gum can be added to Agar Agar and Kappa Carrageenan to form a more stable gel. The consistent water-holding ability of Xanthan Gum may be used for the control of syneresis and to retard ice re-crystallisation (ice crystal growth) in freeze-thaw situations. It can also be used in pastry fillings, to prevent the weeping of water in the filling, protecting the crispness of the crust. It can also be added to ice cream to prevent ice crystals from forming. It will produce a large increase in the viscosity of a liquid by adding a very small amount (around 1%). However, in most applications, it is used at 0.5% or even as low as 0.05%. In foods, it is often found in salad dressings and sauces. It helps to prevent oil separation by stabilising the emulsion. Xanthan Gum also helps suspend solid particles, such as spices. Used in frozen foods and beverages, it helps create a pleasant texture in ice creams and does not change the colour or flavour of foods or beverages.

Specifications:

Description	White to cream coloured free flowing powder
Ingredients Declaration	E415
Solubility	Hot or cold water
PH (1.0 & Solution)	6.0 – 8.0
V1:V2	1.02 – 1.45
Ash	<16.0%
Moisture	<13.0%
Pyruvic Acid	> 1.5%
Nitrogen	< 1.5%
Lead	< 2 ppm
Arsenic	< 3 ppm
Heavy Metals	< 20 ppm
Particle Size	100% pass 80 mesh Min 90% pass 200 mesh
Isopropyl Alcohol / Ethanol	< 500ppm

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Xanthomonas Campestris	Viable cells absent 1g
Total Plate Count	< 2000/g
Mould and Yeasts	< 100/g
Salmonella	Negative/10g
E.coli	Negative/5g

Ingredients:

Xanthan Gum (E415)

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free.

Nutritional Information:

Based on typical content per 100g: Energy: 832kj/203kcal, Fat: 0.2g, Of which saturates: 0g, Carbohydrates: 78.1g, Of which sugars: <0.1g, Protein: 3.3g, Moisture: 9.4g, Dietary Fibre: 62.2g, Sodium: 0.372g, Ash: 9.0.

Storage:

Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
100g	5060341110443
250g	5060341110511
500g	5060341110467
5kg	5056191008146
10kg	5056191008153

Shelf Life:

39 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N
Soybeans	N
Milk	N
Nuts	N

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Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

1: Substance/Preparation and Company Identification:

Product Name: XANTHAN GUM, Supplier: Special Ingredients Ltd, 4 Foxwood View, Chesterfield, S41 9RN. Tel: 0044 (0)1246 906247. E-mail address: <https://specialingredients.co.uk/pages/contact>, Emergency Telephone Contact: 07701 095864.

2: Hazard Identification:

Classification of the substance according to Regulation (EC) No 1272/2008: Not classified

Classification according to the Directive 67/548/EEC or Directive 1999/45/EC: Not classified **Label elements:** None

Signal Words: None

3: Composition/Information on Ingredients:

Chemical Name	CAS No	% Conc	EINECS	Classification	Exposure
Xanthan Gum	11138-66-2	100	234-394-2		

4: First Aid Measures:

Eye Contact - In the event of contact with eyes, irrigate with water for at least 10 minutes, obtain medical advice if irritation persists.

Skin Contact - Remove contaminated clothing and wash affected area with water. If irritation persists obtain medical advice.

Ingestion - In the event of accidental ingestion, rinse mouth with water. Give up to one half pint of milk or water. Obtain medical advice immediately.

Inhalation - Remove from exposure to fresh air. Consult a physician as necessary. If breathing is irregular or has stopped, start resuscitation.

5: Firefighting Measures:

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Extinguishing Media - Dry Chemical, Foam, CO2. The use of water is inadvisable **Special**

Measures for Fire Fighting - Avoid over-inhalation of vapours.

Particular Fire/Explosion Hazards - Dust may form an explosive mixture in air.

6: Spillages:

- Limit product dispersion. Avoid flames and other ignition sources.
- Material used for cleaning up spillages should be disposed of promptly, preferably by incineration.
- Gross spillage's should be swept up carefully and disposed of with regard to any relevant regulations. The area should be cleaned with copious amounts of water

7: Handling And Storage:

Handling

- Compounds should not be ingested as such.
- Avoid any contact with the product.
- Do not smoke in the product area.
- Do not heat with open flames, or expose to a flame or other sources of ignition (e.g. electric machines).
- Avoid inhalation of hot vapours.
- Maintain adequate air circulation in working areas.

Storage - Store in original closed containers, away from heat sources and protected from extremes of temperatures. Do not re-use empty containers.

- Maintain adequate air circulation in working areas.
- In general additives as such are not normally considered to be dangerous.

The precautions prescribed above are in essence usual hygiene practices.

8: Individual Precautions:

Breathing Protection - In working areas with adequate air circulation, breathing protection is not normally necessary. Otherwise a protective mask should be worn.

Eye Protection – Eyeshields.

Skin Protection – Gloves.

9: Physical and Chemical Properties:

Physical Form at 20°C	Powder
Specific Gravity at 20°C/4°C	Not applicable
Colour	White to light brown
Odour	Neutral
Melting Point	N/a



Flash Point	N/a
Boiling Point	N/a
Solubility in Water	-
Solubility in Alcohol	-
Flash Point	Not available
Method	-

10: Stability and Reactivity:

- Food additives are considered to be stable during their stated shelf life.
- Avoid excess temperatures, flame or other sources of ignition.

11: Toxicological Data:

Ingestion Effects	LD50	No data available
Skin Contact Effects	LD50	No data available
Eye Irritation	-	No data available

12: Ecological Considerations:**Biodegradability**

- Inherently biodegradable
- BOD approx. 200g O₂/kg Xanthan
- COD approx. 1600g O₂/kg Xanthan

Precautions

- Avoid earth and water contamination

13: Disposal Considerations:

Release to atmosphere	To be avoided
Release to surface water	To be avoided
Release to natural environment	To be avoided
Destruction of waste	Incineration
Treatment of empty containers	Re-use inadvisable

14: Transport Information:

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Not applicable as material is classified as non-hazardous

15: Legislative Information:

Not applicable as material is classified as non-hazardous.

16: Other Information:

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.