

XANTHAN GUM 80 MESH

E415 – Texturizing agent

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to yellowish powder
Origin	Secondary metabolite (biopolymer on hydrocarbon substrate) is obtained by fermentation in pure culture of a carbohydrate with the bacterium <i>Xanthomonas Campestris</i> , purified by extraction from an alcoholic precipitation (ethanol or isopropanol), sterilized, then dried and crushed

DESCRIPTION	
Function / Properties	<p>Solubility : Cold and hot water soluble gum, solubilizes rapidly in water (translucent and neutral aqueous solutions) and milk at common temperatures and under intense stirring. Insoluble in most organic solvents. Dispersibility is improved by mixing the xanthan gum with the dry constituents before rehydration. Compatible with up to 50% aqueous solutions of ethanol without formation of a precipitate Compatible with and stable in systems containing high concentrations of different salts</p> <p>Rheological properties : Develops a high viscosity, even at low concentration and especially at hot temperatures. The most common concentrations are low: about 0.2 to 0.5% The development of viscosity is slowed down in saline solutions. Has a high flow threshold and pseudoplastic character (shear-thinning), the preparation exhibits low viscosity during processing but fully recovers viscosity after shearing Not very sensitive to temperature and pH variations (very stable in acid conditions) Not very affected by freezing, thawing, pasteurizing and sterilizing Can be used in synergy with galactomannans (guar, tara and locust gums ; produces a gel at a 50/50 ratio with locust bean gum) and is compatible with common food thickeners, emulsifiers. Resistant to enzymatic degradation</p> <p>Functionalities : Increases the viscosity of liquid and pasty products without gelling (soups, cream desserts, ice cream, and toppings for pastry). Is used in dietary pastry as a texture agent for specialty breads. Excellent suspending properties (solids, oil droplets...) and stabilizer Used as a stabilizer especially for emulsified sauces: salad sauces, béarnaise, mayonnaise sauces, marinades vinaigrettes, "salad-dressing", hot sauces ... Emulsifier and foam stabilizer Anti-syneresis effect thanks to its binding action Provides freeze-thaw stability Safety for man, zero nutritional value and organoleptic neutrality.</p>

Applications	<p>The following indications may be given:</p> <p>Salad sauce: 0.15 - 0.50%</p> <p>Preparation for cakes: 0.05 - 0.25%</p> <p>Sauces: 0.10 - 0.30%</p> <p>Condiments: 0.10 - 0.25%</p> <p>Fruit drinks: 0.03 - 0.15%</p> <p>Fodder: 0.05 - 0.15%</p> <p>School sauce slaw: 0.15 - 0.25%</p> <p>Instant soup (powder): 0.30 - 0.50%</p>
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LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables	Quantum Satis (Group I – Additives) - E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion
04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	10 000 mg/kg - Maximum added individually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 et E 418.
05 Confectionary	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - May not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth 05.3 Chewing gum 05.4 Decorations, coatings and fillings , except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	

SPÉCIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max. 12 % *
Ash	6.5 – 16.0 %
Isopropanol	Max. 500 ppm *
Particule size (80 mesh – 180 µm)	Min. 95 %
Particule size (60 mesh – 250 µm)	Min. 99.5 %
Viscosity	1200 - 1600 mPa.s
<u>Heavy metals (< 20 ppm)</u>	
Lead	Max. 2 ppm *
Mercury	Max. 1 ppm
Arsenic	Max. 1 ppm
Cadmium	Max. 1 ppm
<u>Microbiological specifications</u>	
Total plate count	Max. 2000 cfu/g *
Yeasts	Max. 100 cfu/g *
Moulds	Max. 100 cfu/g *
Salmonella	Absence in 25 grams *
E.coli	Absence in 5 grams *
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	176 Kcal / 736 KJ
Lipids	0 g
Saturated Fatty Acid	0 g
Carbohydrates	0 g
Sugars	0 g
Fibres	76 g
Proteins	6 g
Sodium	4 g



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
N° CAS / CE	11138-66-2 / 234-394-2

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegetarian	X	



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PACKAGING / STORAGE

Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 boxes (300 kg)
Storage conditions	Store in a cool and dry place
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10024 1 Kg ⇒ 1821A 25 Kg ⇒ 1825F

We reserve the right to modify this data according to the evolution of our products.

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