

## Xanthan Gum USP

Characteristics	Specification
Appearance	White – Powder
Loss on Drying	13% Maximum
Viscosity	> 1500
pH	6.0-8.0
Total Plate Count/Gram	2000/G Maximum
Particle Size	
60 Mesh	At least 95% Through 60 Mesh
80 Mesh	At least 95% Through 80 Mesh



### Description

Xanthan Gum is a high molecular anion polysaccharide produced by fermentation of a carbohydrate with *Xanthomonas campestris*. It is completely soluble in cold or hot water.

### Uses

Xanthan Gum is used in Food, Dietary Supplements, and Cosmetics as a thickening or gelling agent, stabilizer, emulsifier, and texturing agent.

### Packaging

80 Mesh Xanthan Gum	55.115 lb Bag
60 Mesh Xanthan Gum	55.115 lb Box