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Ziboxan® F80 Specification

Ziboxan® F80-Xanthan Gum Food Grade

DESCRIPTION:

Ziboxan®F80 is regular powder xanthan gum produced by fermentation of corn starch and beans protein with *Xanthomonas campestris*; its solutions are neutral, suitable for use in food and food preparations as stabilizer, thickener or emulsifier.

SPECIFICATION:

| Properties | Specifications |
|-----------------------------------|---|
| Appearance | cream colored powder |
| Viscosity (1% solution in 1% KCL) | 1200-1600cp |
| pH (1% solution) | 6.0-8.0 |
| Loss on Drying | max. 15% |
| Ash | max. 13% |
| Particle size | 100% through 60mesh(250 μ m) min. 95% through 80mesh (180 μ m) |
| V1/V2 | 1.02-1.45 |
| Nitrogen | max. 1.5% |
| Ethanol or Isopropanol | max. 500ppm |
| Pyruvic acid | min. 1.5% |
| Heavy metal | max. 20ppm |
| Lead* | max. 2ppm |
| Arsenic | max. 3ppm |
| Microbiological | |
| Total plate count | not more than 2000cfu/g |
| Yeast/mould | not more than 100cfu/g |
| E. coli* | absent/25g |
| Salmonella * | absent/25g |

*: Type test parameters are tested twice a year by the third party lab.

PACKAGE: Carton box or paper bag, cardboard drum, net weight 25kg or required by customer.

STORE: Sealed and stored in cool, dry conditions.

SHILF LIFE: It is 24 months in above conditions.

QUALITY AND FOOD SAFETY ASSURANCE:

Ziboxan® F80 production is controlled under certified quality system and food safety system by ISO9001, ISO22000, and BRC.

CERTIFICATION:

ISO9001, ISO22000 Certified;BRC Certified,IP certified, Kosher Approved;Halal Certified;MUI Halal certified,

REGULATORY COMPLIANCE: FCC, E415