



Specs #: DSXG21

Version #: 010

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Ziboxan® F80HV Specification

Ziboxan® F80HV-Xanthan Gum Food Grade

DESCRIPTION:

Ziboxan®F80HV is high viscosity xanthan gum produced by fermentation of corn starch and soy protein with *Xanthomonas campestris*, 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)	1500-1900cp
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 store conditions.

QUALITY AND FOOD SAFETY ASSURANCE:

Ziboxan® F80HV 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