

## Xanthan Gum

Cat. No. CEFX-119

Lot. No. (See product label)

### Introduction

**Description** Xanthan gum is a high molecular weight, anionic polysaccharide polymer produced by fermentation of *Bacillus flavus* with starch as the main raw material, soluble in cold and hot water, insoluble in general organic solvents.

**Applications** It is widely used as thickener and stabiliser in many fields such as food, condiment, beverage and so on.

### Product Information

**Form** Powder

**Purity** 99%

### Storage and Shipping Information

**Storage** Keep sealed, away from light and in a dry place (recommended storage temperature below 25°C).