

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).