

XANTANA

1. GENERAL INFORMATION:

Product code: 191821

Country of origin: USA

2. PRODUCT DESCRIPTION:

Xanthan Gum

Estabilizer: E-415

Chemical substance name: Polysaccharide (C35 H49 O29)n

Xantana is obtained from the fermentation of corn starch with a bacteria (*Xanthomonas campestris*). The result is a gum with great thickening power.

In the kitchen products for thickening sauces, creams, juices and soups have always been used. Starches and flour are the traditional thickeners, but the disadvantage is that a large quantity has to be added, which affects the final taste, Xantana is a thickener that avoids disadvantages of traditional products

Properties

It's soluble in cold and hot. It can thicken alcohol. It is highly resistant to freezing-unfreezing processes. Although temperature is applied, it does not lose its thickening properties. Shake slowly and allow it to hydrate alone. It also has notable potential as a suspensoid, which means that it can maintain elements in suspension in a liquid without their sinking into it. It can also retain gas. It's a product which can thicken kitchen preparations using a minimum quantity and without distorting the initial taste characteristics.

3. INGREDIENTS:

Stabilizer: 100% Xanthan Gum (E-415)

4. APPLICATION:

Food additive, pharmaceutical and industrial (thickener and stabilizer)

To thicken in cold or hot. Also to make recipes in suspension. For use directions, receipts and applications see web page: www.albertyferranadria.com. For utilization in food preparations, limited use.

For professional use.

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LIMITATION OF USE:

See:

- Regulation (E.C) Nº 1333/2008 of the European Parliament and of the Council of 16 December 2008 of food additives.
- And their modifications.

5. SHELLIFE:

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a roofed and well-ventilated area in the unopened original package.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 600g/21,1oz

Units per box: 24

Weight box: 18,90 kg

Unit dimension: High: 175 mm

Diameter: 99

Box dimension: 45 x 36 x 38,5

Box per layer: 6

Layer per palet: 3

GTIN-13 code: 8435261900455

8. PHYSICO-CHEMICAL AND MICROBIOLOGICAL SPECIFICATIONS:

	Limits
Aspect	Powder
Clarity of solution (transmittance at 600 nm), % min.	85
Assay %	91,0 – 108,0
Viscosity (1% in CIK at 1%, 25°C)	1300 – 1700
Viscosity ration V1/V2 max.	1,45
Loss of drying %, max.	12,0
pH (1% in water)	6,0 – 8,0
Isopropanol, ppm., max.	500
Powder Colour, min	70
Pyruvic acid, %, min.	1,5
Ashes, %	6,5 – 16,0
N ₂ , %, max.	1,5
Heavy metals., ppm., max.	20
As, ppm, max.	2
Pb, ppm, max.	2
Hg, ppm, max.	1
Cd, ppm, max.	1

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Organic volatile Impurities (USP)	Conform
Other polisaccharides	Conform Ph.Eur
Total Aerobis, max.	1000/g
Molds., max	50/g
Yeasts., max.	50/g
<i>Salmonella</i>	Negative/25g
<i>E.coli</i>	Negative/25g
<i>Coliforms</i>	Negative/25g
<i>Estaphylococcus aureus</i>	Negative/g
<i>Pseudomonas Aeruginosa</i>	Negative/g

9. **ALLERGEN INFORMATION:**

According to Regulation (EU) No 1169/2011

Do not contain substances or products (causing allergies or intolerances) that are listed in annex II of Regulation (EU) No 1169/2011. These are the following substances or products:

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut o their hybridized strains, and products thereof, except:
 - (a) Wheat based glucose syrups including dextrose ⁽¹⁾;
 - (b) Wheat based maltodextrins ⁽¹⁾;
 - (c) Glucose syrups based on barley;
 - (d) Cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. Crustaceans and products thereof;
3. Eggs and products thereof ⁽²⁾;
4. Fish and products thereof, except:
 - (a) Fish gelatin used as carrier for vitamin or carotenoid preparations;
 - (b) Fish gelatin or Isinglass used as fining agent in beer and wine;
5. Peanuts and products thereof;
6. Soybeans and products thereof, except:
 - (a) Fully refined soybean oil and fat ⁽¹⁾;
 - (b) Natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - (c) Vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - (a) Plant stanol ester produced from vegetable oil sterols from soybean sources;
7. Milk and products thereof (including lactose), except:
 - (a) Whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - (b) Lactitol;
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;

14. Molluscs and products thereof.

- (1) And products thereof, insofar as the process that they have undergone is not likely to increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated.
- (2) In the manufacturing process of Xanthan Gum Clear Solution (CS) an enzyme is used that is isolated from eggs. After the enzymatic treatment xanthan gum undergoes several purification steps and is finally obtained in its highly pure form. The enzyme is no longer present in the end product.

10. NUTRICIONAL VALUE:

Nutritional data (typical values)		Basis: weight of dry nutrients per 100 g xanthan gum	
Energy value:			640 kJ / 160 kcal
Protein:			0 g
Carboydrate:			80 g
Of which			
Dietary fiber (soluble fiber)			80 g
Sugars			- g
Polyols			- g
Starch			- g
Fat:			- g
of which			
Saturates			- mg
Mono-unsaturates			- mg
Polyunsaturates			- mg
Cholesterol			- mg
Transfatty acids			- mg
Polydextrose:			- g
Sodium:			~3300 mg
Organic acid:			- g fixed acetic acid and pyruvic acid
Alcohol:			- g
Moisture content:			< 10 g
Vitamins:		Minerals:	
Vitamin A	- µg	Calcium	~30 mg
Vitamin B1	- mg	Lodine	- µg
Vitamin B2	- mg	Iron	- mg
Vitamin B6	- mg	Magnesium	~65 mg
Vitamin B12	- µg	Phosphorus	- mg
Vitamin C	- mg	Potassium	~300 mg
Vitamin D	- µg	Zinc	- mg
Vitamin E	- mg		

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Biotin	- mg		
Folic acid	- µg		
Niacin	- mg		
Pantothenic acid	- mg		

11. GMO STATEMENT:

The manufacturer does not use genetically modified production strains*, ingredients or other elements for the manufacture of the xanthana gum.

*No GMO in the meaning of directive 90/219/EC and as amended in directive 2011/18/EC.

12. PRODUCT CLASSIFICATION:

CAS No 11138 -66 -2
E No 415
EINECS No 234 -394 - 2

Based on: Product information of the manufacturer.

Review date: 29-December-2015

Revision number: 3

Revised by:
Quality Manager
Guzman Gastronomía

Approved by:
General Manager
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