

## Product Description:

- Product Name: Xanthan Gum
- INCI Name: Xanthan Gum
- CAS No: 11138-66-2

## Key Features:

- Efficient Thickener and Stabilizer
- Improves Texture and Mouthfeel
- Compatible with Various Ingredients
- Provides Suspension and Emulsion Stability
- Suitable for Gluten-Free Formulations

**Applications:** Suitable for a wide range of food and beverage applications, including:

- Salad Dressings and Sauces
- Dairy Products
- Bakery and Pastry
- Beverages
- Gluten-Free Products

## Guidelines for Use:

Xanthan Gum is a versatile food additive and thickening agent known for its ability to create stable emulsions and enhance texture in a wide range of food and beverage products. Derived through fermentation, it is widely used for its unique rheological properties.

- **Dosage:** The effective dosage varies depending on the application. Typically, a small amount is sufficient to achieve the desired thickness or stability.
- **Mixing:** Xanthan Gum disperses easily in both hot and cold liquids. It is often added while stirring to prevent clumping.
- **Stability:** Provides excellent stability in a broad range of pH and temperature conditions.

**Compliance:** Our Xanthan Gum complies with international food safety standards, ensuring a safe and high-quality product for your food and beverages applications.

\***Certifications:** Food Grade/Kosher