

Ziboxan® AF200 Specification

Ziboxan® AF200-Xanthan Gum Food Grade & Amylase free 200mesh

DESCRIPTION:

Ziboxan®AF200 is amylase free and fine powder xanthan gum, produced by fermentation of corn starch and beans 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) | 1200-1600cp |
| pH (1% solution) | 6.0-8.0 |
| Loss on Drying | max. 15% |
| Ash | max. 13% |
| Particle size | 100% through 80mesh(180µm) min. 92% through 200mesh (75µm) |
| 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 |
| Amylase | Negative |

* : Type test parameters are tested twice a year by the third party lab.

PACKAGE:

Carton box or paper bag ,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.