

Xanthan Gum

INCI Name: Xanthan Gum

CAS Numbers: 11138-66-2

Description:

Xanthan Gum is a polysaccharide secreted by the bacterium *Xanthomonas campestris*. It is produced by the fermentation of glucose, sucrose, or lactose. After a fermentation period, the polysaccharide is precipitated from a growth medium with isopropyl alcohol, dried, and ground into a fine powder. Lastly, it is added to a liquid medium to form the gum. Xanthan Gum is used as a food additive and rheology modifier which is commonly used as a food thickening agent in salad dressings.



Technical Data:

ITEM IDENTIFICATION	LIMIT PASSES TEST
BROOKFIELD VISCOSITY (1% IN 1% KCL)	1200-1600 CP
LOSS ON DRYING	6-14%
VISCOSITY RATIO	1.02-1.45
ASH	6.5-16%
ARSENIC	3 PPM MAX
LEAD	2 PPM MAX
HEAVY METALS	0.002% MAX
IPA	0.075% MAX
PYRUVIC ACID	1.5% MIN
ASSAY	4.2-5.0% CO2
PH	5.5-8.1
MESH, % THROUGH #80	100% MIN
THROUGH USS 200 MESH	92% MIN
PHOTOVOLT COLOR	70 MIN
TOTAL PLATE COUNT	<2000 CFU/G
YEAST AND MOLD	<100 CFU/G
SALMONELLA	NEGATIVE
S. AUREUS	NEGATIVE
P. AERUGINOSA	NEGATIVE
E. COLI	NEGATIVE

Applications:

In cosmetics, Xanthan Gum is used to prepare water gels, usually in conjunction with bentonite clays. Xanthan Gum is also used in oil-in-water emulsions to help stabilize the oil droplets against coalescence. Xanthan Gum has some skin hydrating properties. Xanthan Gum is also a stabilizer in cosmetic products which is used to prevent ingredients from separating.



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