

Ziboxan® AF80 Specification

Ziboxan® AF80-Xanthan Gum Food Grade&Amylase Free 80mesh

DESCRIPTION:

Ziboxan® AF80 is amylase free and normal powder xanthan gum, produced by fermentation of corn starch and beans protein with *Xanthomonas campestris*; its solutions are neutral, suitable for use in food and food preparations that contain starch and its derivatives, 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 60mesh(250µm) min. 95% through 80mesh (180µm)1.02-
V1/V2	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, cardboard drum 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.