

2 Wingrove St, Alphington VIC 3078
Tel: 1300 795 332

ABN: 28 642 293 463



Product Specification

Product

Ziboxan® F80 0-Xanthan Gum Food Grade

DESCRIPTION: Ziboxan®F80 is regular 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 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)
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

*: 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 conditions.

QUALITY AND FOOD SAFETY ASSURANCE: Ziboxan® F80 production is controlled under certified quality system and food safety system by ISO9001, ISO22000, and BRC.

CERTIFICATION: ISO9001, ISO22000 Certified;BRC Certified,IP certified, Kosher Approved;Halal Certified;MUI Halal certified.

REGULATORY COMPLIANCE: FCC, E415