

XANTHAN GUM

01 / IDENTITY AND CHARACTERISTICS

Product code	SPXANT
Available formats	SPXANT50 · 50 g · Sachet SPXANT125 · 125 g · Sachet SPXANT250 · 250 g · Sachet SPXANT500 · 500 g · Sachet SPXANT1K · 1 kg · Sachet
Origin	Extra EU (China)
Country of packaging	Italy

The product

Xanthan gum is a hydrophilic polysaccharide of biological origin, obtained from corn starch via fermentation with *Xanthomonas Campestris*, followed by extraction, drying and grinding. It is used as a thickener and stabilizer in numerous foods.

Ingredients

100% Xanthan gum (E415)

Use

Use and dosage	Thickener, stabilizer. 0,1% - 0,5% of the product's total weight.
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Storage and packaging

Shelf life	24 months from production date
Storage conditions	Store in closed original packaging, in a cool dry place, away from direct light and sources of heat.
Packaging materials	Bag: LDPE90. Label: PAP22.
Environmental indications	PLASTIC. Check your local regulations. It is declared that the materials used for product packaging are in compliance with European Union regulations and are suitable for direct food contact. The original declaration of conformity is available upon request.

Declarations

NON-GMO: this product does not contain, is not composed of, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product is not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRLs) of pesticides and with Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

PURITY CRITERIA: The product complies with the purity criteria and technical specifications established by Regulation EU 231/2012

GLUTEN FREE: in accordance with Regulation EC 828/2014 may be labelled as "Gluten free" since the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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02 / VALUES AND SPECIFICATIONS

Nutritional information per 100 g

Parameter	Value
Energy (kJ)	762
Energy (kcal)	182
Fats (g)	0,0
of which saturates (g)	0,0
Carbohydrates (g)	4,6
of which sugars (g)	0,0
Fibres (g)	75
Proteins (g)	3,6
Salt (g)	0,9

Analyses and specific parameters

Category / parameter	Specification	Unit	Method
Physico-chemical Appearance	Cream-coloured powder		
Physico-chemical Particle size	≥90% through 200 mesh		
Physico-chemical Solubility	Dispersible in water. Insoluble in ethanol.		
Physico-chemical Viscosity (1% KCl)	V1:1200-1400cP, V2:1400-1600cP	cP	
Physico-chemical Shear ratio	≥6.5		
Physico-chemical pH (solution 1%)	6.0-8.0		
Physico-chemical Loss on drying	≤15.0%	%	

Category / parameter	Specification	Unit	Method
Physico-chemical Total residues	≤16.0%	%	
Physico-chemical Assay	91.0-108.0 %	%	
Physico-chemical Total nitrogen	≤1.5%	%	
Physico-chemical Pyruvic acid	≥1.5%	%	
Heavy metals Lead	≤0.5	mg/kg	
Heavy metals Arsenic	≤0.1	mg/kg	
Heavy metals Mercury	≤0.05	mg/kg	
Heavy metals Cadmium	≤0.3	mg/kg	
Physico-chemical Ethanol and propan-2-ol	≤500	mg/kg	
Physico-chemical Cellulase	Absent		
Physico-chemical Amylase	Absent		
Microbiological Total count	≤2000	CFU/g	
Microbiological Yeasts and moulds	≤100	CFU/g	
Microbiological Enterobacteriaceae	Absent/10 g		
Microbiological Escherichia coli	Absent/5 g		
Microbiological Salmonella spp.	Absent/25 g		
Microbiological Cronobacter spp.	Absent/10 g		
Microbiological Xanthomonas campestris, viable cells	Absent/1 g		

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03 / ALLERGENS

Allergens and related products

Three distinct details: presence in the product, presence in the facility and risk of cross-contamination. "To be checked" does not indicate absence.

Category	In the product	In the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soya	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

May contain traces of: MILK as the product is packaged in a facility that handles MILK and derivatives

Categories of Annex II of Reg. EU 1169/2011. For cereals and nuts, species and any exceptions must be specified in the notes. For sulphites, the assessment refers to the applicable threshold expressed as SO₂.

Additional information

The information given in this sheet, although accurate and drafted to the best of our current knowledge, is for informational purposes only and releases Gioia Group s.r.l. from any liability regarding improper use of the product.