

XANTHAN GUM

BADGER INGREDIENTS INC & INGREDIENT LOGISTICS LLC



PRODUCT DESCRIPTION:

Xanthan Gum is produced from the fermentation of *Xanthomonas campestris*. The polysaccharide is then precipitated by alcohol, dried and milled. The resulting product has many interesting properties and is useful in a variety of applications.

GUARANTEED ANALYSIS:

TYPES	POWDER
COLOR	LIGHT TAN
SOLUBILITY	COLD
RATE OF HYDRATION	MODERATE TO RAPID
VISCOSITY	1000-1800 CPS
GEL STRENGTH	NA
PH	6.5-7.5
PH STABILITY	1.0-13.0
MESH	VARIOUS

Xanthan Gum can come in several forms with several different hydration, viscosity, and gel specifications.

OUR PRODUCT OFFERING IS IN NO WAY LIMITED TO THOSE LISTED ON OUR WEBSITE. CALL OUR OFFICE AT (480)664-7553 IF YOU ARE SEEKING ALTERNATIVE GRADES OR SPECIFICATIONS FOR THIS COMMODITY.