

PRODUCT DATA SHEET

Document No.: PDS-HAF600-1

Effective Date: 06, Jan 2025

PDS for High Acyl Gellan Gum (Allergen-free) CAGGEL™ HAF600

Description:

CAGGEL™ HAF-600 is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elodea*, with pea protein instead of soy source, and is allergen-free.

As a suspension and texture improving agent, CAGGEL™ HAF-600 is mainly applied in yogurt, acidified milk drinks and other acidified dairy products. It can also be applied in plant-based protein drinks, juice drinks and smoothies, and other non-protein beverages. **CAGGEL™ HAF-600** Gellan gum is highly versatile and can be combined with other hydrocolloids, emulsifiers, mineral salts, protein, fat and cellulose to obtain products with different texture, taste and other attributes.

Features

- ◆ Allergen- Free
- ◆ Good suspension power\
- ◆ Low protein reactive & Low calcium reactive
- ◆ Outstanding flavor release
- ◆ Easy to combine with other hydrocolloids

Dispersion

To disperse the product without lumps :

- ◆ Premix the powder with the other dry ingredients, and pour the preparation into the liquid under efficient stirring. Continue stirring to obtain a complete dispersion.
- ◆ or, disperse it in a non-solvent medium (oil or others).

Dissolution

The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear stress (stirrer, homogenizer). A complete dissolution can be rapidly obtained at around 85-90°C for 10-15min.

Ingredients:

Gellan Gum (E-418)

CAS: 71010-52-1

Regulation

This product conforms to many legislative standards. However, we recommend that the user

ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

Quality Assurance

- ◆ Manufactured according to ISO 9001, also approved for Kosher and Halal

Packaging, storage and shelf life

The product is packed in 25Kg/Drum with double propylene bag inner or according to customer's specific request. Store away from heat and moisture, preferably at a temperature below 25°C(77°F) and at about 65% relative humidity. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for at least 24 months.

Regulatory information:

The product comply with GB2760、GB25535-2010、FCC V and FAO/WHO.

Specification

Items	Specification
Appearance	White to off- white powder
Content	85~108%
Assay (CO ₂ Yielding)	3.3-6.8%
Particle size (Pass 60 mesh)	Not less than 98%
Total Nitrogen	Not more than 3%
Powder Color	Not less than 40%
Loss on drying	Not more than 15.0%
Gel strength (0.5% solution)	Not less than 400g/cm ²
pH value	4.5~6.5
Residue of ethanol	Not more than 750mg/kg
Total Heavy metals	Not more than 20mg/kg
Lead	Not more than 2mg/kg
Mercury	Not more than 1mg/kg
Arsenic	Not more than 2mg/kg
Cadmium	Not more than 1mg/kg
Total bacterial	Not more than 10,000cfu/g
Yeast & Mold	Not more than 400cfu/g
<i>Escherichia Coli</i>	Negative in 25g
<i>Salmonella spp</i>	Negative in 25g