



## PRODUCT DATA SHEET

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### PDS for Low Acyl Gellan Gum ( High Clarity and High Strength ) CAGGEL™ L200

#### Description:

**CAGGEL™ L200** is a premium low acyl (LA) gellan gum produced by aerobic fermentation of a pure culture of *Sphingomonas elodea*. Compared to standard low acyl grades, this advanced grade offers significantly higher gel strength and superior gel transparency, making it the ideal choice for applications where both structural integrity and visual appearance are critical. Additionally, **CAGGEL™ L200** can function as a suspending agent in fluid systems, though its primary strength lies in creating firm, clear, heat-stable gel structures.

#### Features:

- ◆ Sparkling clarity
- ◆ Faster suspending time
- ◆ Excellent gel strength
- ◆ Excellent acid / heat stability
- ◆ Easily combined with other hydrocolloids

#### Typical use level:

In the fruit suspending or other insoluble particles, the recommended adding dosage is around 0.02~0.03%, it can also be combined with other hydrocolloids to decrease the gellan gum dosage further. For gelling purpose, the adding dosage is around 0.1~0.5%.

#### 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 90-95°C for 10-15min.

#### Ingredients:

Gellan Gum ( E-418 )  
CAS: 71010-52-1

For use as a stabilizer and thickener

### Quality Assurance

- ◆ Manufactured according to ISO 22000, also approved for Kosher and Halal

### Packaging, storage and shelf life

25kg per drum with double pp bag inner, all packing materials are all comply relevant food contact legislation.

Store in a roofed and well-ventilated area in the un-opened original package, Function properties of the product are guaranteed for 24 months from the date of manufacturing.

### 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 <sub>2</sub> Yielding )	3.3~6.8%
Total Nitrogen	Not more than 3%
Particle size ( Pass 60 mesh )	Not less than 98%
Powder color	Not less than 74%
Loss on Drying	0 ~14%
Transmittance (0.5% Solution)	Not less than 84%
Gel strength (0.5% Solution)	Not less than 1100g/cm <sup>2</sup>
pH (1% Solution)	6 ~ 8
Residue of alcohol	Not more than 750mg/kg
Total heavy metals	Not more than 20.0mg/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
E. Coli	Negative in 5g
<i>Salmonella</i>	<i>Negative in 25g</i>