



## PRODUCT DATA SHEET

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### PDS for Low Acyl Gellan Gum ( Excellent Heat Stability Grade ) CAGGEL™ L300

#### Description:

**CAGGEL™ L300** is a specialized low acyl (LA) gellan gum engineered for superior heat stability in high-temperature processing environments. CAGGEL™ L300 is specifically optimized to maintain gel integrity during and after thermal sterilization, ensuring consistent product quality even under rigorous pasteurization or retort conditions.

**CAGGEL™ L300** is ideally suited for water-based gel products requiring high-temperature sterilization, including: multi-layer water jelly, Artificial Fruit, Canned Gels, High-Temperature Fill Applications, Heat-Treated Fruit Preparations.

#### Features:

- ◆ Excellent gel strength
- ◆ Process Compatibility: Withstands high-temperature processing without significant loss of gel properties
- ◆ 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 1000g/cm <sup>2</sup>
Heat stability testing	Pass
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>