



# PRODUCT DATA SHEET

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## Xanthan Gum – Food Grade 200 Mesh

INS 415 | E 415 | CAS 11138-66-2

### CAGXAL™ 200

#### 1. PRODUCT DESCRIPTION

**CAGXAL™ 200** is a high-quality food-grade xanthan gum produced by controlled fermentation of carbohydrates using *Xanthomonas campestris*. It is a high molecular weight polysaccharide purified by alcohol precipitation, dried, and milled to a fine 200 mesh powder. The product appears as a cream-white to off-white fine powder. It dissolves in both hot and cold water, forming highly viscous solutions at low concentrations.

The 200 mesh grade is specially designed for rapid hydration and smooth mouthfeel in applications requiring fine dispersion.

#### 2. KEY FEATURES & BENEFITS

- ◆ High viscosity at low dosage (1% solution: ≥1200 cP)
- ◆ Rapid hydration due to fine particle size
- ◆ Wide pH stability (pH 3–9)
- ◆ Thermal and freeze-thaw stability
- ◆ Strong synergy with guar gum and locust bean gum
- ◆ Salt tolerant for savory systems
- ◆ Fine texture suitable for smooth formulations

#### 3. TYPICAL APPLICATIONS

Application	Usage Level	Function
Salad Dressings & Sauces	0.10–0.50%	Emulsion stabilization, body, spice suspension
Beverages (Juice, Protein, Cocoa)	0.05–0.20%	Particle suspension, mouthfeel enhancement
Dairy Products	0.05–0.20%	Texture improvement, protein stabilization
Gluten-Free Baking	0.20–0.80%	Structure development
Confectionery	0.10–0.50%	Syneresis control, filling stabilization
Frozen Foods	0.05–0.20%	Freeze-thaw stability
Meat & Poultry	0.10–0.30%	Water binding, yield improvement

#### 4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	Cream-white to off-white fine powder

<b>Parameter</b>	<b>Specification</b>
Particle Size	≥90–95% through 200 mesh
Viscosity (1% in 1% KCl, 25°C)	≥1200 cP (Typical 1200–1600 cP)
pH (1% solution)	6.0–8.0
Loss on Drying	≤13%
Total Ash	≤16%
Pyruvic Acid	≥1.5%
Shearing Ratio	≥6.0
V <sub>1</sub> : V <sub>2</sub> Ratio	1.02–1.45
Total Nitrogen	≤1.5%
Assay (as CO <sub>2</sub> )	91.0–108.0%
Total Heavy Metals (as Pb)	≤20 mg/kg
Lead (Pb)	≤5 mg/kg
Arsenic (As)	≤3 mg/kg
Ethanol / Propan-2-ol Residue	≤500 mg/kg
Total Plate Count	≤5,000 CFU/g
Yeast & Molds	≤300 CFU/g
Coliforms	≤30 CFU/g
E. coli	Negative
Salmonella spp.	Negative

Full technical specification sheet available upon request

## 5. REGULATORY COMPLIANCE

CAGXAL™ 200 complies with: JECFA (INS 415), EU Regulation (E 415), FCC, GB Standards, FDA GRAS

Available certifications: ISO 9001 | ISO 22000 | HACCP | GMP  
Halal | Kosher | Non-GMO | Vegan | BSE/TSE Free

## 6. PACKAGING

Inner Packaging: Food-grade PE liner (50-80 µm thickness)

Outer Packaging: Multilayer kraft paper bag, plastic woven bag, or fiber drum

Net Weight: 25 kg / bag (standard), 500 kg / jumbo bag (bulk orders)

## 7. STORAGE CONDITIONS & SHELF LIFE

Storage Conditions: Store in a cool, dry place away from direct sunlight, heat sources, and strong odors. Temperature: < 25°C recommended (optimal 10-20°C), Relative Humidity: < 60%

Shelf Life: 24 months from date of manufacture when stored under recommended conditions

Transport: Strictly prohibit transport with poisonous materials; protect from moisture and contamination