



PRODUCT DATA SHEET

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Xanthan Gum – Food Grade 80 Mesh

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

CAGXAL™ 80

1. PRODUCT DESCRIPTION

CAGXAL™ 80 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 80 mesh powder.

The product appears as a cream-white to off-white free-flowing powder. It dissolves in both hot and cold water, forming highly viscous solutions at low concentrations. Xanthan gum exhibits characteristic shear-thinning (pseudoplastic) behavior — viscosity decreases under shear and recovers when shear is removed.

2. KEY FEATURES & BENEFITS

- ◆ Wide pH stability (pH 3–11)
- ◆ Good thermal and freeze-thaw stability
- ◆ Salt tolerant — suitable for savory systems
- ◆ Strong synergy with guar gum and locust bean gum
- ◆ Standard 80 mesh particle size for reliable dispersion
- ◆ High viscosity at low dosage (1% solution: 1200–1700 cP)
- ◆ Excellent suspension of solids and emulsified droplets

3. TYPICAL APPLICATIONS

Application	Usage Level	Function
Salad Dressings & Sauces	0.15–0.50%	Emulsion stabilization, body, spice suspension
Beverages	0.05–0.15%	Pulp suspension, mouthfeel enhancement
Dairy Products	0.05–0.25%	Texture improvement, protein stabilization
Gluten-Free Baking	0.20–0.80%	Structure development
Fruit Fillings	0.03–0.25%	Syneresis control
Frozen Foods	0.05–0.20%	Freeze-thaw stability
Instant Soups	0.30–0.50%	Rapid viscosity development
Meat Products	0.10–0.30%	Water binding, yield improvement

4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	Cream-white to off-white free-flowing powder
Particle Size	≥95% through 80 mesh (180 μm)

Parameter	Specification
Viscosity (1% in 1% KCl, 25°C)	1200–1700 cP
pH (1% solution)	6.0–8.0
Loss on Drying	≤13%
Total Ash	≤15%
Pyruvic Acid	≥1.5%
Shearing Ratio	≥6.0
V ₁ : V ₂ Ratio	1.02–1.45
Total Nitrogen	≤1.5%
Assay (as CO ₂)	91.0–108.0%
Total Heavy Metals (as Pb)	≤20 ppm
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	≤500 CFU/g
Coliforms	≤3 CFU/g or Negative
E. coli	Negative

Full technical specification sheet available upon request

5. REGULATORY COMPLIANCE

CAGXAL™ 80 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)

Pallet Configuration: 40 bags per pallet (1000 kg net)

Container Loading: Approximately 20,000 kg per 20' FCL

Custom Packaging: Available upon request (custom weights, labeling)

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