



# PRODUCT DATA SHEET

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## Xanthan Gum Transparent Grade 200 Mesh

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

### CAGXAL™ TS

#### 1. PRODUCT DESCRIPTION

CAGXAL™ TS is a premium food-grade transparent xanthan gum produced by controlled fermentation of carbohydrates using *Xanthomonas campestris*. Through specialized purification and processing technology, this grade is engineered to produce highly clear, transparent solutions, making it ideal for applications where visual appearance is critical. It is milled to a fine 200 mesh powder and dissolves in both hot and cold water, forming highly viscous yet clear solutions at low concentrations. Like all xanthan gums, it exhibits characteristic shear-thinning (pseudoplastic) behavior.

#### 2. KEY FEATURES & BENEFITS

- ◆ Superior solution clarity (transparent to semi-transparent)
- ◆ High viscosity (1% solution:  $\geq 1200$  cP)
- ◆ Wide pH stability (pH 3–11)
- ◆ Thermal and freeze-thaw stability
- ◆ Fine 200 mesh particle size for rapid hydration
- ◆ Ideal for visually sensitive formulations

#### 3. TYPICAL APPLICATIONS

Application	Usage Level	Function
Clear Beverages	0.05–0.15%	Body and suspension without cloudiness
Clear Sauces & Glazes	0.10–0.30%	Viscosity with maintained transparency
Transparent Jellies & Desserts	0.20–0.50%	Clear structure (with other gelling agents)
Premium Salad Dressings	0.10–0.40%	Emulsion stabilization with improved clarity
Fruit Toppings	0.10–0.30%	Gloss and fruit suspension
Cosmetic & Personal Care Gels	0.20–0.80%	Elegant, clear gel structure
Pharmaceutical Suspensions	0.10–0.50%	Improved clarity and suspension stability
Culinary Applications	0.10–0.30%	Thickening without affecting broth clarity

#### 4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	White to off-white fine powder
Solution Appearance (1%)	Clear to semi-transparent

<b>Parameter</b>	<b>Specification</b>
Particle Size	≥95% through 200 mesh
Viscosity (1% in 1% KCl, 25°C)	≥1200 cP (Typical 1200–1600 cP)
Transparency (0.5% solution, 600 nm)	≥85–90% transmission
pH (1% solution)	6.0–8.0
Loss on Drying	≤13%
Total Ash	≤13%
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	≤100 CFU/g
Coliforms	≤30 CFU/g or Negative
E. coli	Negative

Full technical specification sheet available upon request

## 5. REGULATORY COMPLIANCE

CAGXAL™ TS 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