



# PRODUCT DATA SHEET

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## Xanthan Gum Rapid Disperse

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

### CAGXAL™ RD

#### 1. PRODUCT DESCRIPTION

CAGXAL™ RD is a premium food-grade rapid disperse xanthan gum produced by controlled fermentation of carbohydrates using *Xanthomonas campestris*. Through specialized surface treatment or granulation technology, this grade is engineered to provide exceptional dispersibility and rapid hydration in water-based systems, preventing lump formation (“fish eyes”) even under low-shear mixing conditions.

Like standard xanthan gum, it is a high molecular weight polysaccharide purified by alcohol recovery, dried, and processed to achieve rapid-dispersing characteristics.

#### 2. KEY FEATURES & BENEFITS

- ◆ Rapid dispersion without lump formation
- ◆ Fast hydration and viscosity development
- ◆ Suitable for low-shear mixing systems
- ◆ Reduced dust during handling

#### 3. TYPICAL APPLICATIONS

Application	Usage Level	Function
Salad Dressings & Sauces	0.10–0.40%	Emulsion stabilization, spice suspension, lump-free processing
Bakery Fillings & Emulsions	0.10–0.30%	Texture stabilization, syneresis control
Instant Beverages (Dry Mix)	0.10–0.30%	Rapid cold-water dispersion
Fruit Preparations & Syrups	0.10–0.30%	Particle suspension, glossy texture
Dairy Products	0.05–0.20%	Texture enhancement, protein stabilization
Gluten-Free Baking	0.20–0.50%	Structure improvement
Instant Soups & Gravies	0.20–0.50%	Instant viscosity without lumping
Meat Brines & Marinades	0.10–0.30%	Water binding, brine stabilization

#### 4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	Cream-colored to off-white powder
Particle Size	≥98% through 14 mesh; ≤12% through 80 mesh
Viscosity (1% in 1% KCl, 25°C)	1200–1600 cP

<b>Parameter</b>	<b>Specification</b>
pH (1% solution)	6.0–8.0
Loss on Drying	≤15%
Total Ash	≤13%
Pyruvic Acid	≥1.5%
V <sub>1</sub> : V <sub>2</sub> Ratio	1.02–1.45
Total Nitrogen	≤1.5%
Assay (as CO <sub>2</sub> )	91.0–117.0%
Dispersion Test	No lumps under low-shear mixing
Total Heavy Metals (as Pb)	≤20 mg/kg
Lead (Pb)	≤2 mg/kg
Arsenic (As)	≤3 mg/kg
Ethanol / Isopropanol Residue	≤500 mg/kg
Total Plate Count	≤2,000 CFU/g
Yeast & Molds	≤100 CFU/g
Salmonella spp.	Negative
E. coli	Negative

Full technical specification sheet available upon request

## 5. REGULATORY COMPLIANCE

CAGXAL™ RD 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