

Xanthan Gum

Stabilizer and thickener

Product Description

Xanthan Gum is a microbial polysaccharide used as a stabilizer, thickener and suspending agent in food, pharmaceutical and cosmetic formulations.

Certificate of Analysis

HSN Code: 1302.39

CAS Number: 11138-66-2

Classification: Food / Pharmaceutical Excipient

Parameter	Specification	Test Method
Appearance	Cream to white powder	Visual
Assay	"e 91 % on dried basis	Enzymatic hydrolysis
Identification	Characteristic viscosity behaviour and precipitation	Viscosity / Chemical
Viscosity (1% aqueous)	1200–1600 mPas	Brookfield
pH (1% aqueous)	6.0–8.0	USP <791>
Loss on Drying	"d 15 . 0 %	USP <731>
Ash	"d 16 . 0 %	USP <281>
Pyruvate Content	"e 1 . 5 %	Enzymatic
Heavy Metals	"d 10 p p m	USP <231>

Physical Properties

Appearance: Cream to white powder

Molecular Formula: Polysaccharide polymer (repeating pentasaccharide units)

Molecular Weight: Polymeric (typically >1,000,000 g/mol)

Solubility: Freely dispersible in cold or hot water; insoluble in ethanol

Melting Point: Does not melt (decomposes above 200°C)

Packing: 25 kg HDPE bags with polyethylene inner liner; fibre drums available

Storage: Store in a cool, dry, well-ventilated area. Below 25°C.

Safety & Handling

PPE: Gloves, safety goggles, dust mask, lab coat

Hazards:

- Dust may cause respiratory irritation
- Slipping hazard if spilled with water