



Description

Xanoluc™ (Xanthan Gum) is a high molecular weight exocellular heteropolysaccharide and is produced by a pure culture fermentation of a carbohydrate by microorganism *Xanthomonas Campestris*. **Xanoluc™** has been manufactured for use in food systems where excellent solubility and stability against varying pH at different concentrations of salts/enzymes/other ingredients is required.

Regulatory Information

- Approved for GRAS food substance under section 172.695 in Title 21 set by the U.S. Code of Federal Regulations (21 CFR 172.695).
- Food Chemical Codex- Food Status: Direct food additive.
- European Community- Food Status: E-415, ADI: Not specified.
- FAO/WHO Codex Alimentarius Commission- ADI: Not specified.
- CAS No. 11138-66-2
- Is supplied in accordance with the latest requirements of the Food Chemicals Codex (FCC), the US Pharmacopoeia (USP) and the European Commission Directive 2000/63/EC.

General Properties:

Xanoluc™ is used as a stabilizer and thickener, suspending agent, bodying agent, retarded drug release agent in food and pharmaceutical applications. Its main properties are:

- Soluble in hot and cold water.
- High viscosity at low concentration.
- High pseudoplasticity.
- Very resistant to pH variations.
- Highly resistant to temperature variations.
- High stabilizing properties.
- Excellent freeze/thaw stability.
- Highly resistant to enzymatic degradation.
- Compatible with all commercial thickeners and stabilizers.
- Chemically it consists primarily of 1, 4-linked β -D-glucose backbone with side chains containing to mannose and one glucuronic acid on every other glucose at the C-3 position. Approximately half of the terminal mannose units carry a pyruvic acid residue and the non-terminal residue usually carries an acetyl group at C-6.

Grades

Lucid Colloids Ltd. offers a number of different **Xanoluc™** types, mostly for food, pharmaceutical and personal care applications but also for industrial use.

Please do not hesitate to ask for additional information and samples of our broad product range.

Preparation of Solutions

Xanoluc™ is a hydrophilic biopolymer readily soluble in cold and hot water. Rapid dissolution requires even dispersion of **Xanoluc™** particles in the aqueous medium. For



that reason, intense agitation of the solution is necessary when introducing **Xanoluc™**. Insufficient dispersion will cause lumps. Pre-blending **Xanoluc™** with other dry ingredients or pre-suspending it in oil or alcohol facilitates the preparation of **Xanoluc™** solutions.

Packing:

This product is available in 25 Kg laminated paper bags as a moisture barrier.

Storage:

Store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time. Store opened and unused packages after adequate re-sealing to avoid contamination and moisture ingress. Shelf life is 2 years from the date of manufacture.

Xanoluc™ solutions, however, although more resistant to microbial attack than most other water soluble polymers, should be protected by adequate preservatives when storage time shall exceed 24 hours. **Xanoluc™** is compatible with most commonly used preservatives.

Safety, Health, Environment and Handling:

See Material Safety Data Sheet.