



Specs #: DSXG08

Version #: 010

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## Ziboxan® AF80 Specification

**Ziboxan® AF80**-Xanthan Gum Food Grade

**DESCRIPTION:** Ziboxan® AF80 is normal powder xanthan gum that is Amylase free .produced by fermentation of corn starch and beans protein with *Xanthomonas campestris*; its solutions are neutral, suitable for use in food and food preparations that contain starch and its derivatives, as stabilizer, thickener or emulsifier.

### SPECIFICATION:

Properties	Specifications
Appearance	cream colored powder
Viscosity (1% solution in 1% KCL)	1200-1600cp
pH (1% solution)	6.0-8.0
Loss on Drying (%)	max. 15%
Ash	max. 13%
Particle size	100% through 60mesh(250 μ m) min. 95% through 80mesh (180 μ m)
V1/V2	1.02-1.45
Nitrogen (%)	max. 1.5%
Ethanol or Isopropanol	max. 500ppm
Pyruvic acid	min. 1.5%
Heavy metal	max. 20ppm
Lead*	max. 2ppm
Arsenic	max. 3ppm
Microbiological	
Total plate count	not more than 2000cfu/g
Yeast/mould	not more than 100cfu/g
E. coli*	absent/25g
Salmonella*	absent/25g
Amylase	Negative

**\*: Type test parameters are tested twice a year by the third party lab.**

**PACKAGE:** Carton box or paper bag, cardboard drum net weight 25kg or required by customer.

**STORE:** Sealed and stored in cool, dry conditions.

**SHILF LIFE:** It is 24 months in above store conditions.

### QUALITY AND FOOD SAFETY ASSURANCE:

Ziboxan® AF80 production is controlled under certified quality system and food safety system by ISO9001

### CERTIFICATION:

ISO9001, ISO22000 Certified, BRC Certified, IP certified, Kosher Approved, Halal Certified; MUI Halal certified,

**REGULATORY COMPLIANCE:** FCC, E415