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Deosen Biochemical(Ordos) Ltd

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Ziboxan® RD Specification

Ziboxan® RD-Xanthan Gum Rapid Dispersible

DESCRIPTION:

Ziboxan®RD: is rapidly dispersible xanthan gum produced by fermentation of corn starch and beans protein with Xanthomonas campestris, suitable for use in food and food preparations as stabilizer, thickener or emulsifier. It is designed with rapid dispersion and hydration in water-based system, will save time, eliminate waste and improve polymer performance.

SPECIFICATION:

Properties	Specifications
Appearance	cream colored granulated
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	min. 98% through 14mesh(1405µm) max. 12% through 80mesh(180µm)
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

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

PACKAGE: Carton box or cardboard drum net weight 10 kg 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® RD production is controlled under certified quality system and food safety system by ISO9001, ISO22000, BRC.

CERTIFICATION:

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

REGULATORY COMPLIANCE: FCC, E415