



Specs #: DSXG09	Version #: 010	Issue date: 2020.03.01
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Ziboxan® AF200 Specification

Ziboxan® AF200-Xanthan Gum Food Grade

DESCRIPTION:

Ziboxan®AF200 is amylase free and fine powder 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.

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 80 mesh (180 μ m) min. 92% through 200 mesh (75 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® AF200 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