

# Product Data Sheet

Product Name	Xanthan Gum
Product Description	A natural gum produced by culture fermentation of glucose that is very stable under a wide range of temperatures and pH. It can be used as a thickener, stabilizer, and water binder.
Country of Origin	USA
Ingredients	Xanthan Gum
Appearance	White Powder
Flavor	N/A
Consistency	Powder
Packaging	Any
Odor	N/A
Melting Point	N/A
Shelf Life	5 years
Storage	Cool and dark shelf
Lot#	Varies
<b>Nutrition Facts</b>	
Nutrient Amount Per	100g
Calories	292
Fat	0
Saturated Fat	0
Trans Fat	0
Cholesterol	0
Sodium	0
Carbohydrates	292
Fiber	67g
Sugars	0
added Sugar	
Protein	0
Vitamin D	0
Calcium	0
Iron	0
Potassium	0
<b>Microbiological</b>	
Standard Plate Count	max 5000/g
Enterobacteriaceae	neg./g
Active Lipase/proteinase	neg./g
Mold and Yeast	max 50/g
Escherichia coli	neg./g
Samonella	neg./g