

GENERAL CHARACTERISTICS

Physical aspects	Creamy-white to yellowish powder
Origin	Secondary metabolite (biopolymer on hydrocarbon substrate) is obtained by fermentation in pure culture of a carbohydrate with the bacterium <i>Xanthomonas Campestris</i> , purified by extraction from an alcoholic precipitation (ethanol or isopropanol), sterilized, then dried and crushed

DESCRIPTION

Function / Properties	<p>Solubility : Cold and hot water soluble gum, solubilizes rapidly in water (translucent and neutral aqueous solutions) and milk at common temperatures and under intense stirring. Insoluble in most organic solvents. Dispersibility is improved by mixing the xanthan gum with the dry constituents before rehydration. Compatible with up to 50% aqueous solutions of ethanol without formation of a precipitate Compatible with and stable in systems containing high concentrations of different salts</p> <p>Rheological properties : Develops a high viscosity, even at low concentration and especially at hot temperatures. The most common concentrations are low: about 0.2 to 0.5% The development of viscosity is slowed down in saline solutions. Has a high flow threshold and pseudoplastic character (shear-thinning), the preparation exhibits low viscosity during processing but fully recovers viscosity after shearing Not very sensitive to temperature and pH variations (very stable in acid conditions) Not very affected by freezing, thawing, pasteurizing and sterilizing Can be used in synergy with galactomannans (guar, tara and locust gums ; produces a gel at a 50/50 ratio with locust bean gum) and is compatible with common food thickeners, emulsifiers. Resistant to enzymatic degradation</p> <p>Functionalities : Increases the viscosity of liquid and pasty products without gelling (soups, cream desserts, ice cream, and toppings for pastry). Is used in dietary pastry as a texture agent for specialty breads. Excellent suspending properties (solids, oil droplets...) and stabilizer Used as a stabilizer especially for emulsified sauces: salad sauces, béarnaise, mayonnaise sauces, marinades vinaigrettes, "salad-dressing", hot sauces ... Emulsifier and foam stabilizer Anti-syneresis effect thanks to its binding action Provides freeze-thaw stability Safety for man, zero nutritional value and organoleptic neutrality.</p>
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Applications	<p>The following indications may be given:</p> <p>Salad sauce: 0.15 - 0.50%</p> <p>Preparation for cakes: 0.05 - 0.25%</p> <p>Sauces: 0.10 - 0.30%</p> <p>Condiments: 0.10 - 0.25%</p> <p>Fruit drinks: 0.03 - 0.15%</p> <p>Fodder: 0.05 - 0.15%</p> <p>School sauce slaw: 0.15 - 0.25%</p> <p>Instant soup (powder): 0.30 - 0.50%</p>
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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
<p>04.2.1 Dried fruit and vegetables - E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion</p> <p>04.2.2 Fruit and vegetables in vinegar, oil, or brine</p> <p>04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid</p> <p>04.2.4.1 Fruit and vegetable preparations excluding compote</p> <p>04.2.5.4 Nuts butter and nut spreads</p> <p>04.2.6 Processed potato products</p>	Quantum Satis (Group I – Additives)
<p>04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC</p> <p>04.2.5.3 Other similar fruit or vegetable spreads</p>	10 000 mg/kg - Maximum added individually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 et E 418.
05 Confectionary	
<p>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar</p> <p>05.2 Other confectionery including breath refreshing microsweets - May not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth</p> <p>05.3 Chewing gum</p> <p>05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4</p>	Quantum Satis (Group I – Additives)
07 Bakery wares	
<p>07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek</p> <p>07.2 Fine bakery wares</p>	Quantum Satis (Group I - Additives)

16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max. 15 % *
Ash	Max 16.0 % *
Ethanol and propan-2-ol	Max. 500 ppm *
Particule size (80 mesh – 180 µm)	Min. 95 %
Particule size (60 mesh – 250 µm)	Min. 99 %
Viscosity	1200 - 1600 mPa.s
<u>Heavy metals (< 20 ppm)</u>	
Lead	Max. 2 ppm *
Mercury	Max. 1 ppm
Arsenic	Max. 2 ppm
Cadmium	Max. 1 ppm
<u>Microbiological specifications</u>	
Total plate count	Max. 5 000 cfu/g *
Yeasts	Max. 300 cfu/g *
Moulds	Max. 300 cfu/g *
Salmonella	Absence in 10 grams *
E.coli	Absence in 5 grams *
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	176 Kcal / 736 KJ
Lipids	0 g
Saturated Fatty Acid	0 g
Carbohydrates	0 g
Sugars	0 g
Fibres	76 g
Proteins	6 g
Sodium	4 g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticles	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.
N° CAS / CE	11138-66-2 / 234-394-2

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	



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PACKAGING / STORAGE

Packaging	1 Kg plastic tin – Box of 6 x 1 kg - Pallet of 60 boxes (360kg)
Storage conditions	Store in a cool and dry place
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 1 Kg ⇒ 1821A

We reserve the right to modify this data according to the evolution of our products.

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