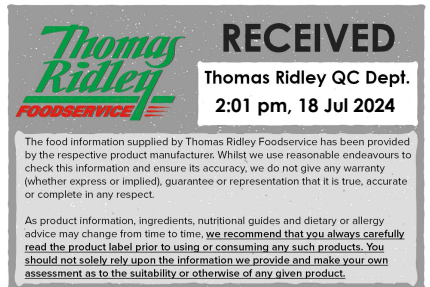




XANTANA



1. GENERAL INFORMATION:

Product code: 512302007

EAN (Product): 8435553817720

EAN (Box): 8436569360910

Country of origin: Austria

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene

2. DESCRIPTION:

Xantana is obtained from the fermentation of corn starch. It is a fibre with excellent thickening properties as well as good suspension ability (it maintains elements in liquid without them sinking).

3. INGREDIENTS:

Thickener: xanthan Gum (E-415)

4. APPLICATION:

Food additive, pharmaceutical and industrial (thickener and stabilizer)

To thicken in cold or hot. Also to make recipes in suspension. For use directions, receipts and applications see web page: www.albertyferranadria.com. For utilization in food preparations, limited use.

For professional use.

limitation of use:

See:

- Regulation (E.C) N° 1333/2008 of the European Parliament and of the Council of 16 December 2008 of food additives.
- And their modifications (Reg. 2015/647).

5. SHELLIFE:

36 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a roofed and well-ventilated area in the unopened original package.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 600g/21,1oz

Units per box: 24

Weight box: 14,40 kg

Guzman Gastronomía S.L.

C/ Longitudinal 5, nº 53 (Mercabarna) 08040 Barcelona (Spain)

www.bidfoodiberia.com



Unit dimension: High: 175 mm
 Diameter: 99
Box dimension: 45 x 36 x 38,5
Box per layer: 10
Layer per palet: 18
GTIN-13 code: 8435261900455
GTIN-14 code: 8436569360910

8. PHYSICO-CHEMICAL AND MICROBIOLOGICAL SPECIFICATIONS:

	Limits
Aspect	Powder
Clarity of solution (transmittance at 600 nm), % min.	85
Assay %	91,0 – 108,0
Viscosity (1% in CIK at 1%, 25°C)	1300 – 1700
Viscosity ration V1/V2 max.	1,45
Loss of drying %,max.	12,0
pH (1% in water)	6,0 – 8,0
Isopropanol, ppm., max.	500
Powder Colour, min	70
Pyruvic acid, %, min.	1,5
Ashes, %	6,5 – 16,0
N ₂ , %, max.	1,5
Heavy metals., ppm., max.	20
As, ppm, max.	2
Pb, ppm, max.	2
Hg, ppm, max.	1
Cd, ppm, max.	1
Organic volatile Impurities (USP)	Conform
Other polisaccharides	Conform Ph.Eur
Total Aerobis, max.	1000/g
Molds., max	50/g
Yeasts., max.	50/g
<i>Salmonella</i>	Negative/25g
<i>E.coli</i>	Negative/25g
<i>Coliforms</i>	Negative/25g
<i>Estaphylococcus aureus</i>	Negative/g
<i>Pseudomonas Aerugionosa</i>	Negative/g

9. ALLERGEN INFORMATION:

According to Regulation (EU) No 1169/2011

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	

Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

10. NUTRITIONAL VALUE:

Energy value:	683 kJ / 170 kcal
Protein:	2,5 g
Carbohydrate:	0 g
Of which	
Dietary fiber (soluble fiber)	80 g
Fat:	0 g
of which	
Saturates	0 mg
Salt:	9,5 g

11. GMO STATEMENT:

The manufacturer does not use genetically modified production strains*, ingredients or other elements for the manufacture of the xanthana gum.

*No GMO in the meaning of directive 90/219/EC and as amended in directive 2011/18/EC.
GMO: Regulation 1829/2003

Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

12. PRODUCT CLASSIFICATION:

CAS No	11138 -66 -2
E No	415
EINECS No	234 -394 - 2

13. LABEL:



Based on: Product information of the manufacturer.

Review date: 18 December 2023

Revision number: 11

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia