



SPECIFICATIONS

XANTHAN FNCS

SAP (product number):	458676												
Commodity classification:	additive thickener												
Product description:	stabilizer: E 415 (xanthan) Einecs: 234-394-2												
Organoleptic parameters:	appearance: powder color: white to yellow- white taste and smell:												
Physico-chemical parameters:	<table><tr><td>typical active substance</td><td>91,0 – 108,0 %</td></tr><tr><td>content viscosity (1% solution in 1% KCl)</td><td>1300 – 1700 mPa.s max.</td></tr><tr><td>weight loss on drying pyruvic acid ash content Pb As Hg</td><td>12,0 % min. 1,5 % 6,5 – 16,0</td></tr><tr><td>Cd particle size <</td><td>% max. 2 mg/kg max. 2 mg/kg max. 1 mg/kg max. 1 mg/kg min. 99 % min. 95 %</td></tr><tr><td>0.250 mm particle size < 0.180 mm</td><td></td></tr><tr><td>Total . number of aerobic MO</td><td></td></tr></table>	typical active substance	91,0 – 108,0 %	content viscosity (1% solution in 1% KCl)	1300 – 1700 mPa.s max.	weight loss on drying pyruvic acid ash content Pb As Hg	12,0 % min. 1,5 % 6,5 – 16,0	Cd particle size <	% max. 2 mg/kg max. 2 mg/kg max. 1 mg/kg max. 1 mg/kg min. 99 % min. 95 %	0.250 mm particle size < 0.180 mm		Total . number of aerobic MO	
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Microbiological parameters:	<table><tr><td>Yeasts and molds total Escherichia coli Salmonella spp.</td><td>max. 1000 cfu/g max. 100 cfu/g neg. in 25 g neg. in 25 g 1</td></tr><tr><td>Xanthomonas campestris In</td><td>g absent living cells</td></tr></table>	Yeasts and molds total Escherichia coli Salmonella spp.	max. 1000 cfu/g max. 100 cfu/g neg. in 25 g neg. in 25 g 1	Xanthomonas campestris In	g absent living cells								
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GMO:	accordance with Regulations (EC) 1829/2003 and 1830/2003, the product does not contain genetically modified organisms and was not made from genetically modified raw materials.												
Allergens:	The product does not contain allergenic ingredients listed in Annex No. 2 of Regulation (EU) No. 1169/2011 as amended. 36 months												
Minimum durability:	from the date of production in dry,												
Storage conditions:	clean warehouses, at a temperature of max. 30 °C, in well-closed packaging carton 20 kg net thickener,												
Packaging:	stabilizer The suitability												
Recommended use and dosage:	of use and dosage of this product must be tested by the manufacturer of the final product.												
Notes and Warnings:	Average nutritional values in 100 g of the product: Energy 683 kJ/ 170 kcal Fats 0 g of which saturated fatty acids 0 g Carbohydrates 0 g of which sugars 0 g Proteins 2.5 g Sodium 3.8 g Fiber 80 g												
Country of origin:	Austria												

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