Product Specification Sheet

1. Product Description

Product Name:	Xanthan Gum — Bulk Food Grade
Chemical / Common Name:	Xanthan gum
Synonyms:	E415
Ingredient Statement:	Xanthan gum
Molecular Formula / Weight:	—
CAS No. / HS Code:	11138-66-2 / —
Grade:	☐ Conventional ☐ Organic ☒ Food Grade ☐ USP / FCC
Country of Origin:	—
Description:	Fine cream-coloured powder produced by fermentation with Xanthomonas campestris (fermentation substrate: corn starch and bean protein). Neutral solutions; used as stabilizer, thickener or emulsifier.

2. Physical & Chemical Characteristics

Parameter	Specification	Method
Appearance	Cream-coloured powder	Visual
Viscosity (1 % solution in 1 % KCl) (cP)	1200 – 1600	—
pH (1 % solution)	6.0 – 8.0	—
Loss on Drying (%)	≤ 15	—
Ash (%)	≤ 13	—
Particle Size / Mesh	100 % through 80 mesh (180 µm); ≥ 92 % through 200 mesh (75 µm)	Sieve
V1/V2	1.02 – 1.45	—
Nitrogen (%)	≤ 1.5	—
Ethanol or Isopropanol (ppm)	≤ 500	—
Pyruvic Acid (%)	≥ 1.5	—

3. Contaminants

Parameter	Specification	Method
Heavy Metals (ppm)	≤ 20	—
Lead (Pb) (ppm)	≤ 2	—
Arsenic (As) (ppm)	≤ 3	—

4. Microbiological Characteristics

Parameter	Specification	Method
Total Plate Count (CFU/g)	≤ 2,000	—
Yeast & Mould (CFU/g)	≤ 100	—
E. coli	Absent / 25 g	—
Salmonella	Absent / 25 g	—

5. Allergen Declaration

Priority Allergen (Health Canada)	Present in Product	Same Line / Facility
Peanuts	☐ Yes ☐ No	☐ Yes ☐ No
Tree nuts	☐ Yes ☐ No	☐ Yes ☐ No
Sesame seeds	☐ Yes ☐ No	☐ Yes ☐ No
Milk	☐ Yes ☐ No	☐ Yes ☐ No
Eggs	☐ Yes ☐ No	☐ Yes ☐ No
Fish	☐ Yes ☐ No	☐ Yes ☐ No
Crustaceans & molluscs	☐ Yes ☐ No	☐ Yes ☐ No
Soy	☐ Yes ☐ No	☐ Yes ☐ No
Wheat & triticale	☐ Yes ☐ No	☐ Yes ☐ No
Gluten (barley, oats, rye)	☐ Yes ☐ No	☐ Yes ☐ No
Mustard	☐ Yes ☐ No	☐ Yes ☐ No
Sulphites (≥ 10 ppm)	☐ Yes ☐ No	☐ Yes ☐ No

6. Regulatory Status

GMO Status:	☐ Non-GMO ☐ Contains GMO ☐ Not applicable
Irradiation:	☐ Not irradiated ☐ Irradiated
Certifications:	☒ Kosher ☒ Halal ☐ Organic ☐ Vegan ☐ Other: _____
BSE / TSE Statement:	—
Standard of Quality:	Complies with FCC and E415 specifications.

7. Packaging, Storage & Shelf Life

Uses:	Thickener, stabilizer and emulsifier for foods and beverages.
Packaging:	Food-grade sealed pouches, repacked from the manufacturer's original packaging.
Storage Conditions:	Keep sealed and store in cool, dry conditions.
Shelf Life:	24 months under the stated storage conditions.
Lot Code Format:	YYYYMMDDNN (repack date + sequence), traceable to the manufacturer lot.

8. Quality Assurance Review

Reviewed By (QA): LiquidShop Quality Assurance **Review Date:** 2026-10-08

This document was prepared electronically and reviewed by LiquidShop Quality Assurance. It is valid without a signature.

The information contained in this document is accurate to the best of our knowledge. It is the responsibility of the user to ensure the product is suitable for its intended application and complies with applicable regulations.