

Satiaxane™ CX 930

DESCRIPTION

80 mesh transparent xanthan gum

This product is a food additive used as a texturant.

It is a cold soluble thickener offering excellent solution clarity and providing high viscosity and pseudoplasticity at low concentration.

Its solutions show very high resistance to acid and heat treatment as well as excellent salt tolerance and exceptional suspension properties.

With unique rheological properties, this product is very suitable for the manufacture of food products, such as sauces and dressings, beverages,... for which a clear solution is needed.

This product consists of:

- Xanthan gum E415

PRODUCT CLASSIFICATION

INS 415

Country of Origin

France

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Ash	-	%			16	(1)
Colour	of the powder		85			
Granulometry	< 180 µm (US 80#)	%	92			(1)
Loss on drying	-	%			15	(1)
Nitrogen content	-	%			1.5	(1)
pH	1% sol.		6.1		8	
Pyruvic acid	-	%	1.5			(1)
Residual alcohol	-	ppm			500	** (1)
Turbidity	0.2% sol.	NTU			20	
Viscosity	1% sol.(+ 1% KCl)	mPa.s	1300		1800	*

* Viscosity: measured on a Brookfield LVF viscometer, spindle N°3, 60 rpm

** Residual alcohol: Isopropanol and Ethanol, singly or in combination

(1) Parameters tested based on a monitoring plan on xanthan range (CoC)

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	cfu/g				2000	
Yeasts+moulds	cfu/g				200	
E. coli	/5g					absent
Salmonella	/10g					absent

Parameters tested based on a monitoring plan on xanthan range (CoC)

Residues and contaminants

Parameter		Unit	Min	Typical	Max	Text
Lead	-	mg/kg			2	

Parameter tested based on a monitoring plan on xanthan range (CoC)

Typical product data

Parameter		Unit	Typically
Appearance	-		White to cream coloured powder
Odour+taste	-		neutral

Allergens (Legal directives)
Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	*
Wheat 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	

* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

** Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	Kosher parve
Vegan	No	No	

GMO statement

This product is not required to be labeled in accordance with the GMO labeling provisions of REGULATION (EC) No 1829/2003 and 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003.

This product has been produced with a non genetically modified carbohydrate, and a non genetically modified nitrogen source.

Legal requirements

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):

The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and EU Commission Regulation 231/2012 as amended.

However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

STANDARD PACKAGING

25 kg (net) PE bags hermetically sealed

Single plastic: white outside/blue inside

RECOMMENDED STORAGE CONDITIONS

Store in original packaging until use

Store under cool and dry conditions

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 36

SHELF LIFE COMMENTS

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

FUNCTIONALITY**DISPERSION**

To disperse the product without lumps:

- premix the powder with the other dry ingredients,
 - or, disperse it in a non-solvent medium (oil, alcohol),
- and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

DISSOLUTION

The dissolution of the product depends on the medium and the process:

it is improved by heat-treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).
A complete dissolution can be obtained in cold conditions.

APPLICATION

For food applications

MEDIA / USES

The product can be used in aqueous, dairy, or fruit media, with various total solids contents.
The maximum dosage is about 1.5% according to the medium and the required final texture.

This product is not suitable for lacto-vegetarian and vegan diets.

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

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