

PRODUCT SPECIFICATION

DATE OF ISSUE
24-02-2026



XANTHAN GUM (E415)

PRODUCT
CODE: 11

T210126M000000A01012025

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Xanthan gum		
Product code	11		
Product number	Content	EAN	Packaging
1639	50g	8718309831615	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1640	130g	8718309831622	
1641	550g	8718309831639	
1598	10kg	8718309831196	Blue bag =  in box

1.2 Scientific product information

Single ingredient

Main use	Thickener, stabilizer, emulsifier
Chemical name	Xanthan gum
Chemical formula	C ₃₅ H ₄₉ O ₂₉
Production method	Xanthan gum is a polysaccharide produced by bacterial fermentation of corn starch and beans protein with Xanthomonas campestris. After the fermentation period the xanthan gum is washed out, dried and ground into a fine powder.

1.3 Legislative product information

CAS number	11138-66-2	HS code (customs)	1301 90
EU food additive	E415		
Country of Origin	China		
Organic products	For the purposes of Article 24(2)(a) of Regulation (EU) 2018/848, this product (as listed in Annex IV, Part A of Regulation (EC) No 2025-973), may be used as a food additive or processing aid in the production of processed organic food.		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		cream	
Odour/taste		odorless	
Loss on drying	%	≤ 13	

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Assay	%	91-108	
Ash	%	≤ 15	
Solubility		completely in hot en cold water	
Viscosity, dynamic	cPs	1200-1700	
Shear ratio		≥ 6,50	
pH		6,0-8,0	1% solution
Particle size	mesh 200	≥ 90%	(75µm)
Particle size	mesh 80	≥ 98%	(180µm)

2.2 Microbiological data

Total plate count	Cfu/g	≤ 2000	
Moulds and Yeast	Cfu/g	≤ 100	
Coliforms	MPN/g	≤ 30	
E Coli	in 5g	absent	
Salmonella	in 10g	absent	
Staphylococcus Aureus		absent	

2.3 Chemical analyses

Lead (Pb)	ppm	≤ 2	
Pyruvic acid	%	≤ 1,5	
Nitrogen (N)	%	≤ 1,5	
Heavy metals (as PB)	ppm	≤ 20	
Ethanol	ppm	≤ 500	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1404	
Energy	kcal/100g	335,4	
Protein	g/100g	6,64	
Carbohydrate:	g/100g	77,2	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	

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**NATUURLIJK
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special food ingredients

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Fat:	g/100g	<0,1	
Of which Saturated	g/100g	0,01	
Mono-unsaturated	g/100g	0,01	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	8,68	
Organic acid	g/100g		
Dietary fiber	g/100g	77,2	

2.4.2 Minerals

Sodium (Na)	mg/100g	2620	
Calcium (Ca)	mg/100g	16,5	
Iron (Fe)	mg/100g	0,22	
Potassium (K)	mg/100g	524	
Phosphor (P)	mg/100g	130	
Magnesium (Mg)	mg/100g	9,06	
Zinc (Zn)	mg/100g	0,03	
Copper (Cu)	mg/100g	0,02	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✗	✗
Sesame seeds and products thereof	✗	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	✗
Celery and products thereof	✗	✗

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Peanuts and products thereof	X	X
Mustard and products thereof	X	X
Fish and products thereof	X	X
Molluscs and products thereof	X	X
Soy and products thereof	X	X
Crustacea and products thereof	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Xanthan gum does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	60 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Purpose	- Increases the viscosity - Prevent oil separation by stabilizing the emulsion - Suspend solid particles in a fluid - Replace gluten in gluten free products
Dispersion/Hydration	Xanthan gum will hydrate in most hot and cold water-based systems, as it is completely soluble in both. Sifting dry xanthan gum into water with sufficient agitation to bring about a physical separation of the particles allows composition of solutions. Xanthan gum can be pre-dispersed with a water miscible solvent, such as a glycol or alcohol, or vegetable oil prior to being added to the water phase. Xanthan gum can likewise be pre-dispersed dry by mixing with a powder such as sugar before dispersion.

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Dosage Usually 3-6 grams per liter of liquid, up to 12 grams

Xanthan gum is manufactured by fermentation: it is an extracellular polysaccharide secreted by the microorganism *Xanthomonas campestris*. It is soluble in cold water and solutions exhibit highly pseudoplastic flow.

6.2 Dictionary

NL	The Netherlands	Xanthaangom
GB	Great Britain (UK)	Xanthan gum
DE	Germany	Xanthan Xanthangummi
FR	France	Gomme xanthane
ES	Spain	Goma xantana
PT	Portugal	Goma xantana
IT	Italy	Gomma di xantano Gomma xantano
DK	Denmark	Xanthangummi
NO	Norway	Xanthan gum
SE	Sweden	Xantangummi
FI	Finland	Ksantaanikumi
IS	Iceland	Xantan gúmmí
CZ	Czech Republic	Xanthan
SK	Slovak Republic	xantánová guma
HU	Hungary	Xantángumi
HR	Croatia (Hrvatska)	Ksantan guma
GR	Greece	Κόμμι ξανθάνης
SI	Slovenia	Ksantan gumi
PL	Poland	Guma ksantanowa
RO	Romania	Gumă Xantan
BG	Bulgaria	Гума ксантан Ксантанова гума
RU	Russian Federation	Ксантановая камедь
TR	Turkey	Ksantan zamkı

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.