



Xanthan Gum

Other Names

None

Description

Xanthan gum is a polysaccharide used as a food additive and rheology modifier produced by a process involving fermentation of glucose or sucrose by the *Xanthomonas campestris* bacterium.

Properties

- produces large increase in the viscosity of a liquid by adding a very small quantity
- in most foods used at 0.5% and can be used in lower concentrations
- used in gluten-free baking

Directions for use

Most often used in salad dressings and sauces to prevent oil separation by stabilizing the emulsion, although it is not an emulsifier. Xanthan gum also helps suspend solid particles, such as spices. Also used in frozen foods and beverages, it helps create the pleasant texture in many ice creams

Hazard Warning

See MSDS

Dosage

None

Packaging

25 kg & 50 lb carton