

**PRODUCT Xanthan Gum Ph. Eur.**

CAS number [11138-66-2]

**DEFINITION** High-molecular-mass anionic polysaccharide produced by fermentation of carbohydrates with *Xanthomonas campestris*. It consists of a principal chain of  $\beta(1\rightarrow4)$ -linked D-glucose units with trisaccharide side chains, on alternating anhydroglucose units, consisting of 1 glucuronic acid unit included between 2 mannose units. Most of the terminal units contain a pyruvate moiety and the mannose unit adjacent to the principal chain may be acetylated at C-6.

**CHARACTERISTICS** White or yellowish-white, free-flowing powder.  
Soluble in water giving a highly viscous solution, practically insoluble in organic solvents.

TEST	SPECIFICATION
<b>Identification</b>	Conforms to Ph. Eur. tests
<b>pH</b>	6.0 to 8.0
<b>Viscosity</b>	Minimum 600mPa's
<b>2-propanol</b>	Maximum 750ppm
<b>Other polysaccharides</b>	As per Ph. Eur. test: No other bands are visible
<b>Loss on drying</b>	Maximum 15.0%
<b>Total ash</b>	6.5% to 16.0%
<b>Microbial contamination</b>	As per Ph. Eur. test

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