

## Product Technical Dossier

Product	Xanthan Gum 200 Mesh (Non-GM)
CCL Product Code	P2402

### Specification Details

	Specification
Identification	Positive
Assay	91% - 108%
Appearance	Free Flowing Powder
Colour	Cream/Beige/Off White
Aroma	Characteristic
Flavour	Characteristic
Sieve Analysis % passed	Min 92% Pass 200 Mesh
Loss on Drying	≤15%
Ash	≤16%
Pyruvic Acid	≥1.5%
Total Nitrogen	≤1.5%
pH (1% XG)	6 - 8
Viscosity (1% KCl, cps)	>1200 cps
Viscosity ratio (V1:V2)	1.02 – 1.45
Ethanol and Propan-2-ol	<500 ppm

### Microbiological Limits

Total Viable Count	Max 5,000cfu/g
Yeasts & Moulds	Max 300cfu/g
E. Coli	Negative/5g
Salmonella	Negative/25g
Xanthomonas campestris	Negative/1g

### Heavy Metal Limits

Total Heavy metals	Max 20ppm
Lead (Pb)	Max 2ppm



#### Additional Technical Information

Raw Material Full Botanical / Chemical Name	Xanthan Gum (E415)
The material is Food Grade	Yes
Solvent used	Ethanol
Country of Origin	China
Country of Manufacture	China
Solubility in Water	Soluble
Solubility in Alcohol	Insoluble
Molecular Formula	$C_{35}H_{49}O_{29}$
CAS Number	11138-66-2
Shelf Life from Date of Manufacture	Min 2 Years
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

#### Composition Origin, Function and Percentages

Ingredients	% Composition	Source
Xanthan Gum	100%	Corn Starch (Fermentation of <i>Xanthomonas campestris</i> )

#### Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	820 kJ / 196 kcal
Fat (g)	0.0
-Of which Saturates (g)	0.0
Carbohydrate (g)	11.0
-Of which Sugars (g)	0.0
Fibre (g)	62.0
Protein (g)	7.0
Salt (g)	1.0

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)</i>	No	No	N/A
Soya and Soya Derivatives	No	Yes	Soy is used in the fermentation process which is then removed in the subsequent processing steps
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	Yes	Used on different line and stored in separate warehouse.



Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Additives / E Numbers	Yes	Yes	Product is an Additive (E415)
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	Yes	Yes	Sourced from corn starch
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	Yes	Yes	Used in fermentation and extraction processes
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
Grapefruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	Yes	Yes	Residue <500 ppm
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

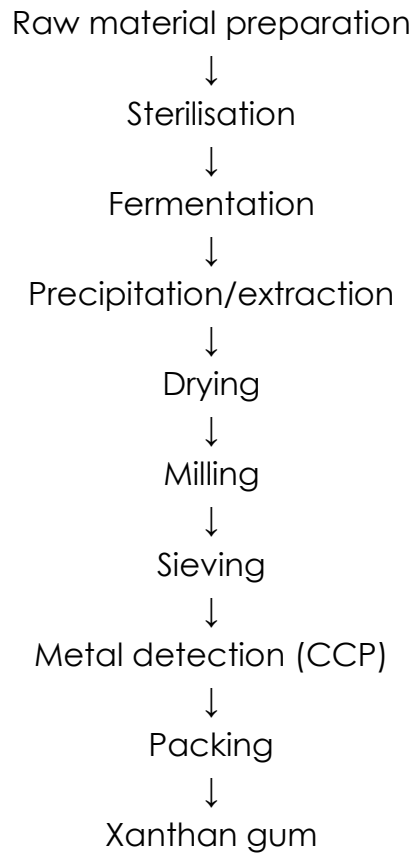


## Statements

<p><b>Confirmation of BSE / TSE Status</b> This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.</p>	Yes
<p>This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.</p>	Yes
<p><b>Confirmation of GM Status</b> This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.</p>	Yes
<p><b>Confirmation of Non-Irradiation Status</b> This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.</p>	Yes
<p><b>Confirmation of Nandrolone Status</b> This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.</p>	Yes
<p><b>Confirmation of IOC Product Status</b> This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.</p>	Yes
<p><b>Confirmation of Animal Testing Status</b> This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.</p>	Yes
<p><b>Confirmation of Pesticides Status</b> This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.</p>	Yes
<p><b>Confirmation of Nanoparticles Status</b> This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".</p>	Yes
<p><b>Packaging Status</b> We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging</p>	Yes
<p><b>Confirmation of PAH status</b> This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations</p>	Yes



## Product Flow Chart



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## Material Safety Data Sheet

To download this product's material safety data sheet, please click [here](#) and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the on-screen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

### Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Format change, addition of CCP to flow chart, amended E coli and Salmonella from negative to absent in 1g.	Yes
3	Removed soy as a source Updated tariff code General reformat	Yes
4	Amended the following information: <ul style="list-style-type: none"> <li>Total Viable Count from Max 5,000 cfu/g to Max 2000 cfu/g</li> <li>Yeasts &amp; Moulds from Max 300 cfu/g to Max 200 cfu/g</li> <li>E. Coli from Absent in 1 g to Negative/25g</li> <li>Salmonella from Absent in 1 g to negative/25g</li> <li>Viscosity (1% KCl, cps) from 1,100 cps – 1,700 cps to 1200 cps- 1600 cps</li> </ul> Added supplementary technical information. Soya and Soya Derivatives information has been updated. Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/liter has been updates as this product is being used on different line and stored in separate warehouse. Salt information has been added to the additives table as it is being added during fermentation and extraction process. General reformat.	Yes



5	<p>Removed the following information:</p> <ul style="list-style-type: none"> <li>• Min 95% Pass 80 Mesh,</li> <li>• Staph. Aureus - Negative/1g,</li> <li>• Pseudomonas aeruginosa Negative/1g.</li> </ul> <p>Amended the following:</p> <ul style="list-style-type: none"> <li>• Viscosity (1% KCl, cps) from 1200 cps-1600 cps to 1200 cps – 1700 cps,</li> <li>• Total Viable Count from Max 2000 cfu/g to Max 5000 cfu/g,</li> <li>• Yeasts &amp; Moulds from Max 200 cfu/g to Max 300 cfu/g,</li> <li>• E. Coli from Negative/25g to Negative/5g.</li> </ul>	Yes
6	<p>Changed molecular formula from (C<sub>35</sub>H<sub>49</sub>O<sub>26</sub>)<sub>n</sub> to C<sub>35</sub>H<sub>49</sub>O<sub>29</sub>, viscosity from 1200 – 1700 cps to 1300-1700 cps, arsenic from 3ppm to 2ppm, coliforms from &lt;30 MPN to ≤3MPN/g, loss on drying % from max 15% to ≤13% &amp; ash from max 16% to ≤13% Confirmed product soluble in water and insoluble in ethanol.</p>	Yes
7	<p>Removed specification for coliforms &amp; Arsenic. Changed specifications for loss on drying from “&lt;13%” to “&lt;15%”, Ash from “&lt;13%” to “&lt;16%” &amp; Viscosity (1% KCl, cps) from “1300 cps – 1700 cps” to “&gt;1200 cps”</p>	Yes

### Document Approval

Originator	Approver
 Mel Lee Quality Administrator <small>16/06/2023 10:55</small>	 Ben Penny-Inskip Quality Specialist <small>16/06/2023 10:58</small>

