



Xanthan Gum

Xanthan gum is a microbial polymer prepared commercially by fermentation. It is a highly effective thickener and stabilizer with pseudoplastic flow properties. It is used in a wide range of food applications to control rheology, add body and control moisture migration and syneresis. Xanthan gum is particularly useful in stabilizing suspensions, emulsions and foams.

In Europe xanthan gum has the E number E415.

FMC BioPolymer grades of xanthan gum are shown below.

Name	Properties
FMC XG 80	Standard mesh (180 micron)
FMC XG T80	Transparent, standard mesh (180 micron)
FMC XG 200	Fine mesh (75 micron)
FMC XG T200	Transparent, fine mesh (75 micron)
FMC XG 65	Coarse mesh (250 micron)
FMC XG RD	Readily dispersible grade
FMC XG UD	Ultra dispersible grade
FMC XG DH	Ultra dispersible grade
FMC XG LD	Low dust, standard mesh
FMC XG AF80	Amylase-free, standard mesh (180 micron)
FMC XG AF200	Amylase-free, fine mesh (75 micron)
FMC XG CF80	Cellulase-free, standard mesh (180 micron)
FMC XG CF200	Cellulase-free, fine mesh (75 micron)
FMC XG ACF80	Amylase-free and cellulase-free standard mesh (180 micron)
FMC XG ACF200	Amylase-free and cellulase-free standard mesh (75 micron)
FMC XG SF	Smoother flow properties

Key properties

- Soluble in hot and cold water
- Adds viscosity and body
- Highly pseudoplastic rheology
- Excellent suspension properties
- Stabilizes emulsions
- Acid stable
- Salt tolerant in solution
- Typical use level of 0.1 to 0.3%



FMC BioPolymer

Know how. It works.

For additional information on our product please contact FMC BioPolymer.

- For technical inquiries on FMC products, please call 800-526-3649.
- For technical inquiries on ISP products, please call 888-472-5446.

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