

XANTHAN GUM

FOR COSMETIC FORMULATIONS



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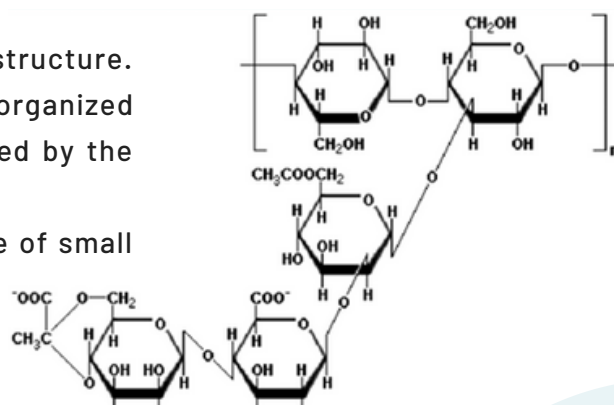
Xanthan Gum is a polysaccharide with a high molecular weight with many industrial uses (cosmetic, pharmaceutical, food ...). It is widely used as a common food additive, normally indicated with the food additive identification number E415.

It is an effective thickening agent, emulsifier, and stabilizer that prevents ingredients from separating. It can be produced from simple sugars (glucose or sucrose) using a bacterial fermentation process and its name derives from the species of bacteria used, *Xanthomonas campestris*. After the fermentation, it goes under extraction with ethanol or propanol, then dries and grind.

Its main chain is composed of glucose units.

In their solid state Xanthan Gum molecules have a helical structure. This rigid helical structure can be melted, leading to a disorganized state with lower viscosity. The organized state is stabilized by the presence of electrolytes.

The transition temperature is above 100° C in the presence of small quantities of salt.



The presence of anionic side chains on the Xanthan Gum molecules enhances hydration and makes Xanthan Gum soluble in cold water.

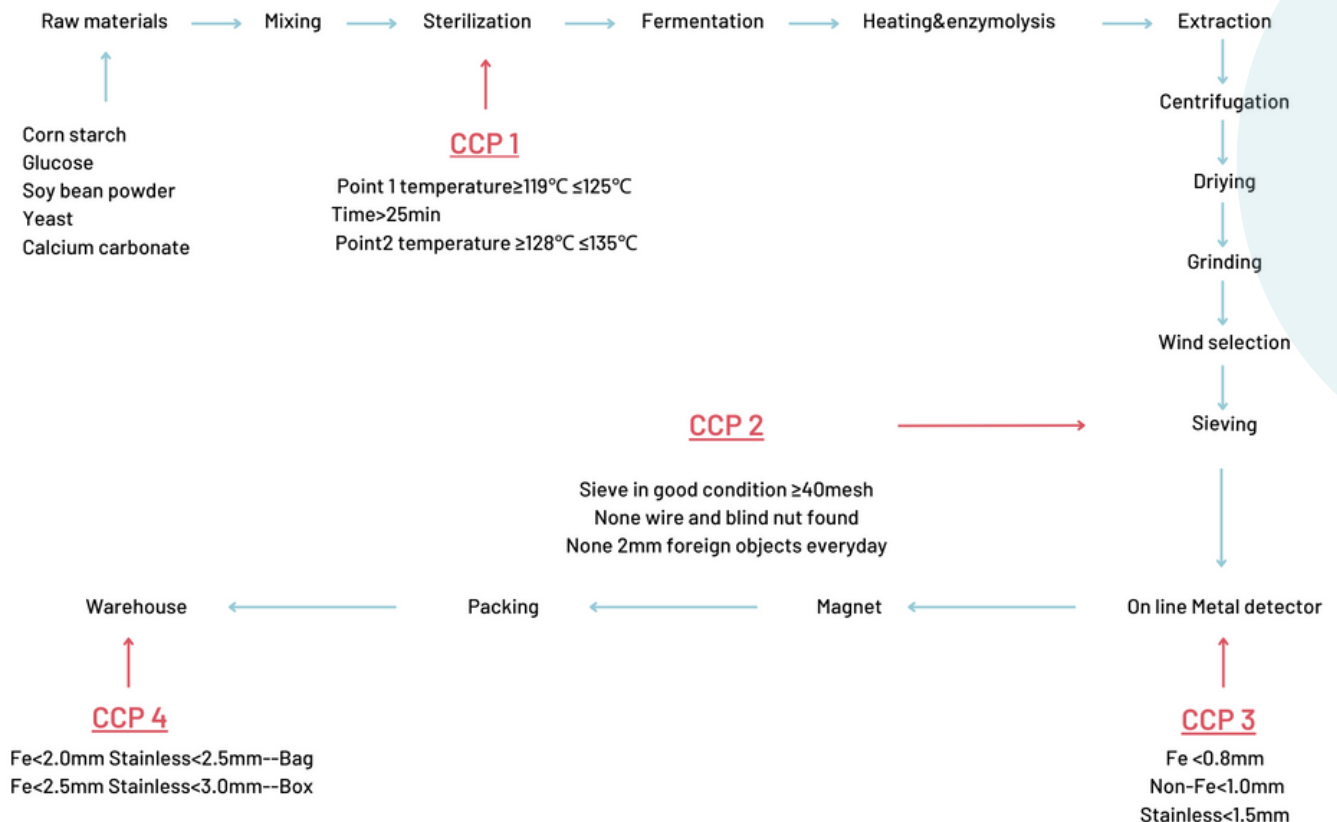
Xanthan Gum is one of the most successful hydrocolloids due to its unique functionality, particularly in difficult environments like acid, high salt, and high shear stress.

OUR OFFER

We have available different grades of this product both for cosmetic and for food applications, in particular, we have 80 mesh and 200 mesh. These are standard grades (please can ask us for tech docs and availability if of interest), but we are now promoting a transparent grade with 85% min of transparency.

Characteristics	Unit	Specifications
Appearance		cream colored powder
Transparency (1%)	%	85 min
Viscosity (1% solution in 1 KCL)	cp	1400 min
pH (1% solution)	-	6,0 - 8,0
Loss on drying	%	15 max
Ash	%	13 max
V1:V2	-	1,02 - 1,45
Nitrogen	%	1,5 max
Ethanol or Isopropanol	ppm	500 max
Pyruvic acid	%	1,5 min
Particle size:		
through 60mesh(250micro)	%	100
through 80mesh (180micro)	%	95 min
Heavy metal	ppm	20 max
Lead	ppm	2 max
Arsenic	ppm	3 max
Microbiology:		
Total plate count	cfu/g	1000 max
Yeast and Mould	cfu/g	100 max
E. coli	-	absent/25g
Salmonella	-	absent/25g
Pseudomonas aeruginosa	-	absent/0.5g
Staphylococcus aureus	-	absent/0.5g
Cellulase	-	Negative

PROCESS FLOW CHART OF XANTHAN GUM TRANSPARENT GRADE



Interested in our products?

Our experts are at your disposal to identify the correct product and formulation.

CLICK ON THE PRODUCT TO REQUEST A QUOTATION:

- [MP 001708 XANTHAN GUM 200 MESH](#)
- [MP 007824 XANTHAN GUM 80 MESH](#)
- [MP 035187 XANTHAN GUM 80 MESH TRASPARENT C](#)
- [MP 035188 XANTHAN GUM 80 MESH C](#)
- [MP 035189 XANTHAN GUM 200 MESH C](#)

OR

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