

INCI : **Xanthan gum**
N°CAS : 11138-66-2
N°EINECS/ELINCS : 234-394-2

DESCRIPTION / DESCRIPTION :

Polyoside anionique de masse moléculaire élevée se présentant sous forme de poudre blanche à blanc – jaune
/ *High anionic molecular weight polyside in white to white-yellow powder.*

Formule $C_{35}H_{49}O_{29}$ / *Formula $C_{35}H_{49}O_{29}$*

La gomme xanthane est une sorte de polysaccharide biologique hydrophile, qui est fabriqué à partir d'amidon de maïs après les processus de fermentation avec *Xanthomonas Campestris*, extraction, séchage, et le broyage. /

Xanthan gum is a kind of hydrophilic biological polysaccharide, which is made from corn starch after the processes of fermentation with Xanthomonas Campestris, extraction, drying, and grinding.

Répond aux critères de pureté E415 / *Meets purity criteria E415*

CARACTERISTIQUES GARANTIES / GUARANTEED SPECIFICATIONS :

CARACTERISTIQUES	SPECIFICATIONS	METHODES
Taille de la particule / <i>Particle size</i>	80 Mesh	DFFXC002
Perte à la dessiccation (105°C, 2 ½ heures) / <i>Lost on drying (105°C, 2 ½ hours)</i>	≤ 15 %	DFFXC003
pH (1% KCl)	6 - 8	DFFXC004
Viscosité (1% KCl) / <i>Viscosity (1% KCl)</i>	1200 - 1700 cps	DFFXC005
Ration de cisaillement / <i>Shearing ratio</i>	≥ 6.5	DFFXC006
Cendres totales / <i>Total ashes</i>	≤ 16 %	DFFXC007
Acide pyruvique / <i>Pyruvic acid</i>	≥ 1.5	DFFXC008
Pureté / <i>Assay</i>	91 – 108 %	DFFXC010
Azote total / <i>Total nitrogen</i>	≤ 1.5 %	DFFXC011
As	≤ 2 ppm	DFFXC013
Pb	≤ 2 ppm	DFFXC014
Ethanol	≤ 500 ppm	DFFXC017
Nombre de plaques totales / <i>Total plate count</i>	≤ 2000 cfu / g	DFFXC015
Moules / Levures / <i>Moulds / Yeasts</i>	≤ 100 cfu / g	DFFXC016
Staphylococcus / <i>Staphylococcus</i>	Négatif / <i>Negative in 1g</i>	DFFXC021
Salmonella spp / <i>Salmonella spp</i>	Négatif / <i>Negative in 10g</i>	DFFXC020

Ces éléments seront repris sur nos BA / *these elements will be on our CoA*

CARACTERISTIQUES A TITRE D'INFORMATION / ADDITIONAL INFORMATION :

soluble dans l'eau / *soluble in water*

Ce produit est adapté aux végétaliens / *This product is suitable for vegans*

ISO 16128 :

NI = 0 / NOI = 1 / OI = 0 / OOI = 0

	Dossier technique et réglementaire / <i>Technical and regulatory document</i> GOMME XANTHANE	Décembre 2025 / <i>December 2025</i>
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APPLICATIONS :

Industrie alimentaire – E415, matériel aide cosmétique, additif pour les produits alimentaires, épaississant /
Food industry – 415, cosmetic aid material, additive for food products, thickener

Bénéficiant de son effet d'épaississement et de stabilisation supérieur, de sa résistance au cisaillement et propriété rhéologique unique de pseudo-plasticité, la gomme xanthane est largement utilisée dans l'alimentation, la pharmacie, chimie fine, forage pétrolier et autres domaines. /
Benefited by its superior thickening and stabilizing effect, shear resistance and unique pseudo-plasticity rheological property, xanthan gum is widely used in food, pharmaceutical, fine chemical, oil drilling and other fields.

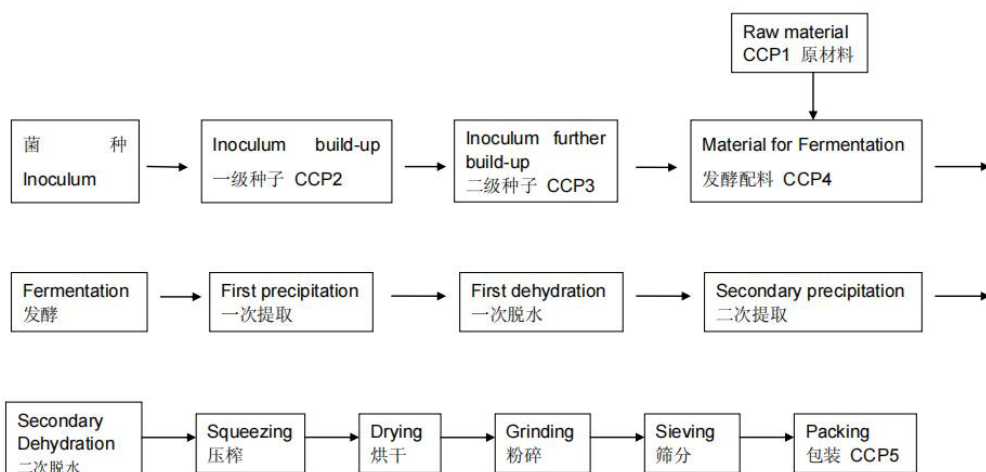
CONDITIONNEMENT STANDARD / STANDARD PACKAGING :

Carton ou sac papier de 25 kg / *25 kg box or paper bag*

Matière première non classifiée comme substance dangereuse / *Raw material not classified as dangerous substance*

A conserver au frais et au sec dans un emballage hermétiquement fermé / *Store in a cool, dry place in a tightly closed container*

Additives	This product doesn't contain additives	
Allergen	This product doesn't contain food allergens (1169/2011), doesn't contain cosmetics allergens (1223/2009 & 2023/1545)	
Animal Testing	This product has not been tested on animals	
BSE - Bovine Spongiform Encephalopathy	No risk of BSE	
California Prop 65	This product (CAS: 11138-66-2) is not listed in the California Prop 65	
Carcinogenic, Mutagenic and Reprotoxic (CMR)	This product doesn't contain CMR substances (1272/2008 & 2023/1490)	
Composition	Mixture of xanthan gum: 91 – 108 % and pyruvic acid: ≥ 1.5 %	
Cosmetic	This product is used in cosmetic industry – complying to 1223/2009	
Cosmos / Ecocert	This product is approved by cosmos, see our document on our website www.interchimie.fr	
Danger	This product is not classified as dangerous in accordance with CLP and ADR	
Dioxane	This product doesn't contain dioxane or 1.4 dioxine	
Ecolabel	Ecolabel information is available on demand	
European Pharmacopeia	This product is compliant with the European Pharmacopeia	
Food	This product is a food grade product (criteria E415)	
Genetically Modified Organisms (GMO)	This product doesn't contain GMO	
Inventories	Cas 11138-66-2 is listed in China IECSC, USA TSCA, New Zealand NZIoC, Taiwan TCSI, Philippines PICCS,	Australia AIIC, Canada DSL Korea KECL Japan ENCS Thailand TECI
Geographic origin (for plant)	China	
Glycol ether	This product doesn't contain glycol ether	
Halal	This product is Halal certified	
Heavy Metals	Lead (pb): ≤ 2 ppm, Arsenic (As): ≤ 2 ppm	
HS code	3913900090	
Irradiation / ionization	Irradiation / ionization has never used in this product	
Kosher	This product is kosher certified	
Latex	This product doesn't contain latex	
Manufacturing location	China	

Microbiological data	Total plate count: ≤ 2000 cfu /g Moulds / yeasts: ≤ 100 cfu /g E. Coli: negative in 5g
Microplastics	Not expected (2023/2055)
Nanomaterials	This product doesn't contain nanomaterials (2011/696 & 1223/2009)
Nitrosamine	Not expected
Nutritional data	Total fat < 1g/100g
Origin	Vegetable based (corn) + fermentation
PAH / PFAS	Not expected
Pesticide	This product doesn't contain pesticides residuals
Phthalate	This product doesn't contain phthalates
Preservative	This product doesn't contain preservatives (1223/2009 & 2003/15)
Process	
REACH	<i>No data available</i>
Residual Solvents	This product contains residual solvent: ethanol ≤ 500 ppm
RSPO	This product doesn't contain palm oil derivatives – not concerned
Shelf Life before re-check	2 years
Substances of Very High Concern (SVHC)	This product doesn't contain SVHC
Volatiles organic compounds (VOC)	This product doesn't contain VOC (2010/79)

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Ce document annule et remplace tous documents techniques et réglementaires précédents / *This document cancels and replaces all technical and regulatory previous documents.*