



ZHENGZHOU **OPAL** BIOTECH. LIMITED.

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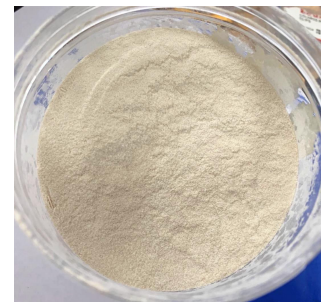
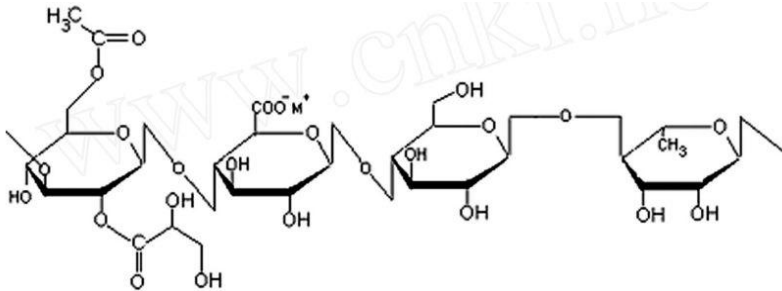
Product Data Sheet for High Acyl Gellan Gum

Commodity Name	:	Gellan Gum
Commodity Type	:	High Acyl ; Natural Gellan Gum
Related Type Code	:	HAP / HAF / HAM / HAD / HA
Synonym	:	Gelling Agent ; Gelrite ; Phytigel
CAS. NO.	:	71010-52-1
INS. NO.	:	E418
H.S. CODE	:	391390 ; 350699
Applications	:	Food Additives; Cosmetics; Chemical Industry...
Origin Country	:	China.
Available Certificates	:	KOSHER, ISO, HALAL.

Product Description :

High Acyl Gellan Gum is off-white to tan fine powder with 60-80mesh particle sizes. High acyl gellan gum is also called natural type gellan gum, which is manufactured by fermentation from a carbohydrate source(glucose). High Acyl Gellan gum is in natural organization without deacylation. High acyl gellan gum is perfect stabilizer and thickener for milk, dairy beverages, yoghurt, plant protein beverages, milk free drinks.

Structure of High Acyl Gellan Gum:



Specifications :

High Acyl Gellan Gum:

Appearance	:	Off-White, Tan or Yellowish Fine Powder
Gellan Gum Content	:	85.0%-108.0%
*Assay / Purity (as CO ₂ content on dry basis)	:	3.3%-6.8%
*Identification	:	PASS
*Suspension Test	:	PASS
*Gel strength	:	≥400g/cm ²
*Viscosity (0.1%) :	:	/
*Viscosity (0.5%):	:	≥4000cps
Loss on drying	:	≤15.0%
Particle Size	:	60 Mesh Pass ≥95%
Ash	:	≤15%
pH (0.5% Solution)	:	5.0—7.5



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Total Bacterium Account	:	≤10000CFU/g
Coliforms	:	≤30MPN/100g
Yeast and Maould	:	≤400CFU/g
Salmonella	:	0/10g
E. Coli.	:	0/5g
Soya Trace	:	≤2.5ppm
Nitrogen	:	≤3.0%
Isopropyl Alcohol	:	≤750ppm
Residue of Ethanol	:	≤500ppm
Heavy Metals	:	≤20mg/kg
Mercury	:	≤1mg/kg
Arsenic	:	≤2mg/kg
Cadmium	:	≤1mg/kg
Metal Detection Limits	:	Ferrous:1.5mm;NON-Ferrous:2.0mm;S/Steel:2.5mm.

Nutritional Information :

Total Carbohydrates	:	73.4g/100g (≤85%)
Energy (Kcal/100g)	:	357Kcal/100g
Energy(KJ/100g)	:	1494KJ/100g
Protein (N*6.25)	:	12.2g/100g (≤18.7%)
Total Fat	:	1.04g/100g
Saturated Fat	:	0.21g/100g
Polyunsaturated Fat	:	0.59g/100g
Sugars	:	0%
Total Dietry Fibre	:	0.7g/100g (≤85%)
Sodium	:	2490mg/100g
Calcium	:	262mg/100g
Potassium	:	223mg/100g
Magnesium	:	380mg/kg
Fe	:	145mg/kg
MUFA	:	0.23g/100g
Ash	:	5.9g/100g (≤15%)
Moisture	:	7.45g/100g (≤15%)
Cholesteral	:	0%

Ingredients Composition:

Pure Gellan Gum. Ingredients Composition is 100% Gellan Gum.

Main Raw Materials:

1. Corn /Maize based Glucose Powder.
2. Soya Based Protein (Pea Protein Optional).
3. Yeast Extract.



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Typical Applications:

Chocolate Milk; Coffee Milk ; Milk Tea; Nutritional Dairy-Based Beverages; Almond Milk;
Plant Protein Based Drinks; Meat; Bakery Fillings ; Fruit Juice etc..

Features & Benefits :

- 1.High viscosity and Strong Gel. Strength provides perfect lifting power and gelling performance;
- 2.Low Protein Reactive;
- 3.Low Calcium Reactive;
- 4.Help the blended beverage with a thicker mouth feel;
- 5.Good combination with modied starch to be used as thickener;
- 6.Excellent acid stability or wide pH application range.

Application of High Acyl Gellan Gum :

- 1.Dispersion:High Acyl Gellan Gum can be dispersible readily into plant protein beverage systems using regumixing devices.The product can be activated by heating treatment such as UHT, HTST, pasteurization retort procession.
2. Dissolution:High Acyl Gellan Gum is improved by heating treatment (time, temperature),shear stress (stihomogenizer). A complete dissolution can be easily obtained at around 85°C-90°C for 20-30minutes.

With Excellent acid stability or wide pH application range(3.2-Netural), High Acyl Gellan Gum provides fluid gelation, suspension or stabilisation to food and beverage (including dairy products) products. The dosage is advised with 0.025%-0.12%. Some Specific Applications:

1. Soy Protein Milk; Coffee Milk; Milk Tea; Almond Milk ; Oat Milk ; Fruit / Vegetable Juices;
2. Fruit Pulps Suspension in Milk Drink;
3. Jellies;
4. Foaming Agent for food packages.

Regulatory Information:

High Acyl Gellan Gum complies with requirements contained in the following regulations and standards:
In China: GB25535-2010;In U.S.A.: FOOD CHEMICALS CODEX, 21 CFR § 172.665; In Canada: CANADIAN FOOD AND DRUG LAW (ITEM G.2, TABLE IV), In EU: THE PURITY CRITERIA IN THE CURRENT EC DIRECTIVE, 1829/2003/EC; Others:JECFA Standard.

Packaging, Storage and Shelf Life:

The product is packed in 25Kg/Drum or 25Kg/Drum Square Cartons with a PE bag inner. Small Packages with 1Kgs N.W. foil bags also available.

Store away from heat and moisture, preferably at a cool and dry place.

The product, when stored in these conditions and in its original unopened packaging,will maintain its initial properties for 24months.

For further information please contact:

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THE END

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