



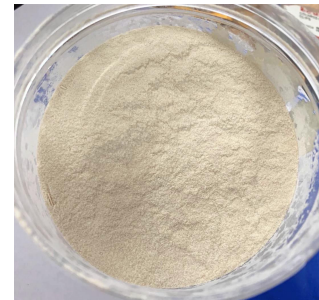
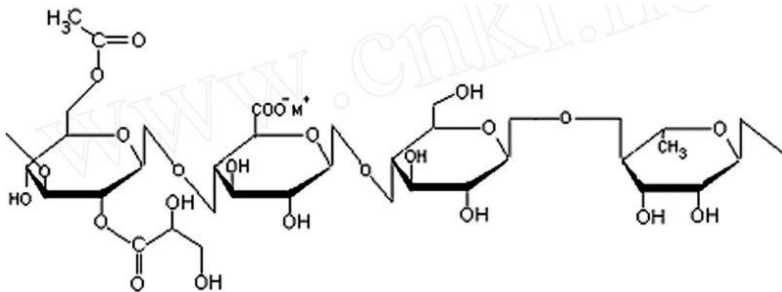
## Product Data Sheet for High Acyl Gellan Gum (HAP)

Commodity Name	:	Gellan Gum
Commodity Type	:	High Acyl ; Natural Gellan Gum
Related Type Code	:	HAP
Function	:	Stabilizer ; Thickener ; Gelling Agent
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 :

HAP Type Gellan gum is a kind of high acyl gellan gum. It is manufactured by fermentation from a carbohydrate source(glucose). High Acyl Gellan gum is in natural organization without deacylation. The organization of Gellan Gum HAP is a premium quality refined tan / white powder. Gellan Gum HAP is specialized high acyl Gellan Gum for applicatin in plant based protein beverage.

### 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 <sub>2</sub> content on dry basis)	:	3.3%-6.8%
*Identification	:	PASS
*Suspension Test	:	PASS
*Gel strength	:	≥400g/cm <sup>2</sup>
*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 Dietary 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.

## Typical Applications:

Milk Tea; Almond Milk; Plant Protein Based Drinks; Oat Milk ; Jellies and Puddings .

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## Typical Use Level:

0.015%-0.05% for drinks / beverages.

## Features & Benefits :

- 1.High viscosity and Strong Gel. Strength provides perfect lifting power and gelling performance;
- 2.Low Protein Reactive;
- 3.Suspend insoluble particles;
- 4.Help the blended beverage with a thicker mouth feel;
- 5.Good combination with modied starch to be used as thickener.

## 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