



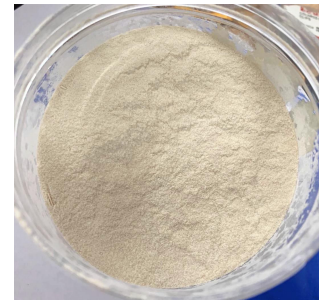
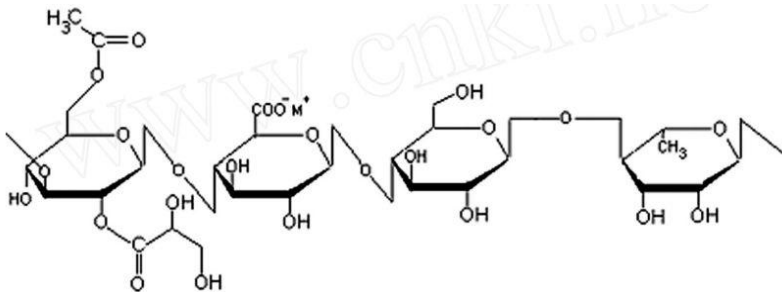
Product Data Sheet for High Acyl Gellan Gum (HAM)

| | | |
|------------------------|---|---|
| Commodity Name | : | Gellan Gum |
| Commodity Type | : | High Acyl ; Natural Gellan Gum |
| Related Type Code | : | HAM |
| Function | : | Stabilizer ; Thickener |
| 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 :

HAM 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 HAM is a premium quality refined tan / white powder. Gellan Gum HAM is specialized high acyl Gellan Gum for natural pH UHT and HTST Dairy 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 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 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:

Chocolate Milk; Coffee Milk ; Milk Tea; Nutritional Dairy-Based Beverages; Yoghurt.



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Typical Use Level:

0.025%-0.12% for dairy drinks / yoghurts / jellies.

Features & Benefits :

- 1.Viscosity of Gellan Gum HAM can be as high as 7000cp, with 4000cp is our min. standard;
- 2.Gel Strength of Gellan Gum HAM can be as high as 700g/cm² according to customers' specified requirements;
- 3.Can help to form elastic fluid gels:
- 4.Help the blended beverage with a thicker mouth feel:
- 5.Good combination with modied starch to be used as thickener;
- 6.Good compatibility with other ingredients and hydrocollids;
- 7.Very low dosage can help to for "fluid gels" to be as suspension or stabilizing agent in beverages;
- 8.Weak Reaction with Sodium from Coco Powder.

Application of HAM 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;
2. Fruit Pulps Suspension in Milk Drink.

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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