



TECHNICAL DATA SHEET-SPECIFICATION

Food Additive CURDLAN GUM

Commodity Name	:	CURDLAN GUM
Commodity Type	:	HBG-371
Formula	:	$C_6H_{10}O_5)_n, n \geq 250$
Molecular Weight	:	Approx 74000
CAS. NO.	:	54724-00-4
E. Code	:	E424
H.S. CODE	:	391390
Applications	:	Food Additives.
Origin Country	:	China.
Available Certificates	:	KOSHER, ISO, HALAL, BRC.

CURDLAN GUM INTRODUCTIN :

Curdlan is a kind of fermentation product. Under normal temperature, Curdlan could swell after absorbing water, insoluble in water and alcohol. Curdlan is able to dissolve in alkalinous solution with pH above 11. After heating, Curdlan could absorb 50times water to form gels.

As food additive, Curdlan could help to improve the moisture containing ability, Q-characteristics, stability, thickening ability, which allow to enhance foods processing ability and the mouth feel.

Compared with Carrageenan, The texture formed by Curdlan Gum is more stable : HEAT-IRREVERSIBLE. Even under high temperature, the shape of products won't change , even the taste kept unchanged. Curdlan Gum moisture / oil maintaining ability is also better than Carrageenan. While Curdlan Gum and Carrageenan, Konjac Gum as well as Guar Gum LBG could be blended for better performance.

CURDLAN GUM MAIN FEATURES:

Gelling in low temperature: when Curdlan solution is heated up to 55-65 Celcius Degrees, then cooling down to 40C below, heat-reversible gels would form, heating again could help to form high temperature gels.

Gelling in high temperature: when Curdlan solution is heated up to more than 80C, Curdlan could help to form high gel strength heat-stable gels. This gel is heat-irreversible and even after being iced and melted, the gel. Strength is still stable.

Main characteristics: gelling, heat-irreversible, elastic Q-Characteristics, Water Absorb, Heat Stable, Acid and alkalinous Stability.

Main Specifications :

Items		Standard
Appearance	:	White or off-white floating powder.
Particle Size	:	80 Mesh $\geq 95\%$
Gel. Strength:	:	$\geq 450g/cm^2$



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Curdlan Content:	:	≥80%
Loss on Drying	:	≤10%
Ph(1% solution):	:	6.0-7.5
Ash:	:	≤6.0%
Total Nitrogen:	:	≤1.5%
Iron	:	≤0.0005%
Heavy Metals (As Pb)	:	≤5ppm
Total Impurities	:	≤1%
Lead	:	≤0.5mg/kg
Total Plate Count	:	≤10000cfu/g
Mould and Yeast	:	≤100cfu/g
E.Coli.	:	0/5g
Salmonella	:	0/10g
Metal Detection Limits	:	Ferrous:1.5mm; NON-Ferrous:2.0mm; S/Steel:2.5mm.

Ingredients Composition:

Pure CURDLAN GUM. Ingredients Composition is 100% CURDLN GUM.

Main Raw Materials:

1. CORN STARCH.

CURDLAN GUM MAIN APPLICATIONS:

As food additive, Curdlan could help to improve the moisture containing ability, Q-characteristics, stability, thickening ability, which allow to enhance foods processing ability and the mouth feel.

Curdlan is widely applied in meat products, meat ball products, meat free products, tofu products, Bionic vegetarian diet, noodles and bakery products.

Packaging, Storage and Shelf Life:

The product is packed in 20Kg/Drum or 20Kg/Carton with a PE bag inner. 1KGS SAMPLE BAG PACKAGE . 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.

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