



ZHENGZHOU OPAL BIOTECH. LIMITED.

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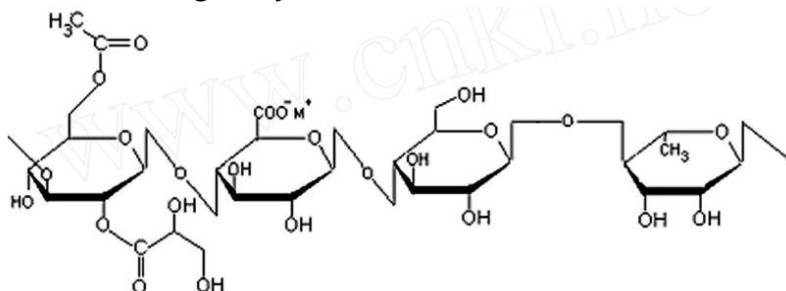
Product Data Sheet for High Acyl Gellan Gum (HAZ)

Commodity Name	:	Gellan Gum
Commodity Type	:	High Acyl ; Natural Gellan Gum
Related Type Code	:	HAZ
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, FSSC22000.

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. HAZ Type High acyl gellan gum is good in whiteness, acid condition, and protein combination by using special processing method. It's suitable to use in dairy drinks, milk, dessert fillings, as well as RTD foods / Drinks for eldersness.

Structure of High Acyl Gellan Gum:



Specifications :

High Acyl Gellan Gum:

Appearance	:	Off-White to WHITE 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	:	≥800g/cm ²
*Viscosity (0.1%) :	:	/
*Viscosity (0.5%):	:	≥5500cps
Loss on drying	:	≤15.0%
Particle Size	:	60 Mesh Pass ≥95%
Ash	:	≤15%



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pH (0.5% Solution)	:	5.0—7.5
Total Bacterium Account	:	≤10000CFU/g
Coliforms	:	≤30MPN/100g
Yeast and Maould	:	≤400CFU/g
Salmonella	:	0/10g
E. Coli.	:	0/5g
Feeder Culture	:	Pea / Soya Protein.
Nitrogen	:	≤3.0%
Isopropyl Alcohol	:	≤750ppm
Residue of Ethanol	:	≤750ppm
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:

Premium Quality Dairy Drinks ; Plant Protein Beverages; Juices; Bakery Fillings ...

Features & Benefits :

- 1.High Temp. Treated Material , low risks of bacteria contamination and non-enzyme status to avoid reaction between enzyme and protein in milk. Keep the milk fresh and prolong the shelflife of milk;
- 2.Special processing technology used to keep the colorness of materil to be of good whitness;
- 3.Under high temp. treatment, molecular chain of the material becomes longer to release high viscosity and gel. strength, easily forming stabilizing system;
- 4.Better dispersion and dissolving ability than normal type HA Gellan Gum.

Application of High Acyl Gellan Gum :

1. Premium Quality Dairy Drinks: Yoghurt and Milk, 0.015%-0.03%, combine with CMC , provide fresh and good mouth feel as well as stable status ;
2. Plant Based Protein Beverage (Neutral): 0.015%-0.04%, combine with CMC and other Emulsifier , provide fresh and good mouth feel as well as thickening performance ;
3. Juices: 0.015%-0.03%, combine with Xanthan Gum and Guar Gum , provide suspension system to keep insoluble fruit cubes as well as particles floating, also working as thickener to support a good mouth feel of juices.
4. Jams and Bakery Fillings: 0.08%-0.3%, blend with Carrageenan, CMC and Xanthan Gum , provide strong and stable gelling system.

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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