

CERTIFICATE OF ANALYSIS

Xanthan Gum 80 Mesh

Batch: 4392201

Best Before End: April 2023

TEST	SPECIFICATION	RESULT
Appearance Viscosity (1% KCL cps) Viscosity (V1:V2) Loss on drying pH (1% solution) Pyruvic Acid Ash Assay Nitrogen Ethanol Lead Total plate count Total yeasts and moulds Salmonella	Cream coloured powder >=1200 1.02 - 1.45 <=15% 6.0-8.0 >=1.5% <=16% 91 %-108% <=1.5% <=500 ppm, mg/kg <=2 ppm, mg/kg <=2000 cfu/g Negative 10/g	Conforms 1631 1.08 8.6 % 7.03 Conforms 10.3 % Conforms Conforms 200 cfu/g 100 cfu/g Conforms
Mesh Size	80	99.0



Allergen Statement

PRODUCT: XANTHAN GUM:

	Present	in product	Present	in same line	Present in facility	
Allergen	Yes	No	Yes	No	Yes	No
Dairy products-milk.etc		×		×		×
Dairy Derivatives		×		×		×
Egg products or derivatives		×		×		×
Wheat products		×		×		×
*corn products		×		×		×
Rye products		×		×		×
Balay products		×		×		×
Oat products		×		×		×
*Soy products		×	×			×
*Safflower products		×		×		×
*Sunflower products		×		×		×
*Peanut products		×		×		×
*Tree nut &nut derivatives		×	1	×		×
Monosodium Glutamate		×	y .	×	i 14	. ×
Hydrolyzed animal protein		×		x . ,		×
Hydrolyzed plant protein		×	5 77	×	totale e	×
Autolyzed yeast/yeast ext		×		\$×,		×
Sulfite	,	×		×		×
ВНА		×		×		×
ВНТ		×		×		×
Tocopherols		×		×		×
TBHQ		×		×		×
Crustaceas(shrimp,lobster.etc)		×		×		×
Fish/shell fish products		×		×		×
Beef &beef derivatives		×		×		×
Pork &pork derivatives		×		×		×
Chocolate/choco derivatives		×		×		×
FD&C colors		×		×		×
3-MCPD(MPC/DCP)		×		×		×
Alcohol		×		×		×
Celery		×		×		×

^{*}Note -if allegen reported is from an oil, you must indicate whether the oil is bleached, refined



Date: JULY 4, 2018

Our supplier declares that our xanthan gum neither has raw materials that are from animal sources, nor comes into contact with animal or human derived material during manufacturing. The products are not derived from specified risk materials as defined in European Commission Decision EMEA / 410 / 01 Rev.3. Therefore, the products are free from BSE and TSE.



Radiation Statement

Product Name: XANTHAN GUM

We hereby confirm that no radiation was used for our xanthan gum, following information received from our supplier.



MATERIAL SAFETY DATA SHEET

1.0 Chemical Product and Company Identification

Product name: XANTHAN GUM **Supplier:** MADAR Corporation Limited

Address: 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA

Tel no. 01425 655555

Synonyms: XANTHAN GUM

Chemical Family: Polysaccharide gum

Date issued: AUG., 2016

2.0 Composition/Information on Ingredients

COMPONENT CAS NO: Xanthan Gum 11138-66-2

3.0 Hazards Identification

Emergency Overview:

Appearance and Odor: white to cream colored powder

With slight odor

WARNING!

COMBUSTIBLE DUST Potential Health Effects

LIKELY ROUTES OF EXPOSURE: Skin contact and inhalation

EYE CONTACT: No more than slightly irritating based on toxicity studies. The dry powder may cause foreign body irritation in some individuals.

SKIN CONTACT: No more than slightly toxic or slightly irritating based on toxicity studies. Prolonged contact with the dry powder may cause drying or chapping of the skin.

INHALATION: Inhalation of the dust may cause coughing and sneezing

INGESTION: Is not toxic if swallowed based on toxicity studies. No significant adverse health effects are expected to develop if only small amounts(less than a mouthful) are swallowed



Refer to Section 11 for toxicological information:

4.0 First aid Measures:

IF IN EYES OR SKIN, immediate first aid is not likely to be required. However, this material can be removed with water. Wash heavily contaminated clothing before reuse

IF INHALED, immediate first aid is not likely to be required. However, if symptoms occur, remove to fresh air. Remove material from eyes, skin and clothing.

IF SWALLOWED, immediate first aid is not likely to be required. A physician or Poison Control Center can be contacted for advice. Wash heavily contaminated clothing before reuse.

5.0 Fire Fighting Measures:

FLASH POINT: Not applicable

HAZARDOUS PRODUCTS OF COMBUSTION: carbon dioxide, carbon monoxide

EXTINGUISHING MEDIA: In case of fire, use water, dry chemical, CO2, or alcohol foam

UNUSUAL FIRE AND EXPLOSION HAZARDS: This material as normally packaged and handled can contain sufficient fines to form an explosive mixture if dispersed in a sufficient quantity of air. Surfaces that may be covered with this product will become extremely slippery upon application of water.

FIRE FIGHTING EQUIPMENT: Fire fighters and others exposed to products of combustion should wear self-contained breathing apparatus. Equipment should be thoroughly de-contaminated after use.

6.0 Accidental Release Measure:

In case of spill, do not blow material. Use vacuum equipment designed specifically for handling combustible dusts.

NOTE- The use of water wash down is not recommended unless the spilled material is already wet. Wet material on a walking surface will be extremely slippery. We spills should be thoroughly flushed with water until non-slippery.

Refer to Section 13 for disposal information and Section 15 for reportable quantity information.



7.0 Handing and Storage:

HANDLE IN ACCORDANCE WITH GOOD INDUSTRIAL HYGIENE AND SAFETY PRACTICES.THESE PRACTICES INCLUDE AVOIDING UNNECESSARY EXPOSURE AND REMOVAL OF MATERIAL FROM EYES, SKIN AND CLOTHING.

Keep away from heat, sparks and flame. Avoid creating dust cloud in handling transfer and clean up.

8.0 Exposure controls/personal protection:

EYE PROTECTION: This product does not cause significant eye irritation or eye toxicity requiring special protection. Use good industrial practice to avoid eye contact.

SKIN PROTECTION: Although this product does not present a significant skin concern, minimize skin contamination by following good industrial practice. Wearing protective gloves is recommended. Wash hands and contaminated skin thoroughly after handling.

RESPIRATORY PROTECTION: Avoid breathing dust. Use NIOSH/MSHA approved respiratory protection equipment when airborne exposure limits are exceeded(see below). Consult the respirator manufacturer to determine appropriate type equipment for a given application. Observe respirator use limitations specified by NIOSH/MSHA or the manufacturer. Respiratory protection programs must comply with 29 C.F.R.1910,134

VENTILATION: Provide natural or mechanical ventilation to control exposure levels below airborne exposure limits(see below). The use of local mechanical exhaust ventilation is preferred at sources of air contamination such as open process equipment. Consult NFPA Standard 91 for design of exhaust systems.

AIRBORNE EXPOSURE LIMITS: OSHA and ACGIHM have not established specific exposure limits for particulates not otherwise regulated(PNOR) and particulates not otherwise classified(PNOC) respectively, which are the least stringent exposure limits applicable to dusts:

OSHA PER ACGIH TLV
15 mg/m3(total dust)8-hr TWA 10mg/m3(inhalable)8-hr TWA
5mg/m3(respirable)8-hr TWA 3mg/m3(respirable)8-hr TWA

9.0 Physical and Chemical Properties

Molecular Weight: approximately 1,000,000

Appearance: Creamy white powder

Odor: Slight



PH: approximately neutral (as a 1% solution)

Bulk Density: approximately 50lb/cu.ft.

Solubility in Water: soluble, forming viscous solutions, becoming a paste at concentrations greater than

about 5%

NOTE: These physical data are typical values based on material tested but many vary from sample to sample. Typical values should not be construed as a guaranteed analysis of any specific lot or as specifications for the product.

10.0 Stability and Reactivity

STABILITY: Product is stable under normal conditions of storage and handling. Store in a cool, dry place to maintain product performance.

MATERIALS TO AVOID: strong oxidizers

HAZARDOUS DECOMPOSITION PRODUCTS: Thermal decomposition products may include carbon dioxide and carbon monoxide.

HAZARDOUS POLYMERIZATION: will not occur

11.0 Toxicological Information

The dry powder may cause foreign body irritation in some individuals. Prolonged contact with the dry powder may cause drying or chapping of the skin. Excessive inhalation of dust may be annoying and can mechanically impede respiration.

12.0 Ecological information

The following data have been classified using the criteria adopted by the European Economic Community (EEC) for aquatic organism toxicity. A legend summarizing the classification scheme appearance below.

48hr.LC50;Daphnia magna: 980mg/L;practically nontoxic 96hr LC50;mysid shrimp, using 2lb./bbl.xanthan gum in a standard drilling mud: >500,000ppm suspended particulate phase.

Legend for Aquatic Organism Toxicity(Journal of the European Communities, Annex VII A, Section 5.2.1)



Values LC50 or EC50 >1.0mg/L LC50 or EC50 >10mg/L Classifications Toxic Harmful

LC50 or EC50 >100mg/L Practically Nontoxic
BOD5 is approximately 200mg O2/gram.COD is approximately 1600mg O2/g.

13.0 Disposal Considerations

Dispose of in accordance with local, state and federal regulations. Dry or wet solid material can be landfilled in accordance with local, state and federal regulations. Liquids may be sewered in accordance with local, state and federal regulations if care is taken to avoid pluggage or blockage of sewer systems recognizing that these materials are intended to increase viscosity and form gels. As a carbohydrate, this material should be readily biodegradable.

14.0 Transport Information

This product is not hazardous under the applicable DOT, ICAO/IATA, or IMDG regulations

Pls apply the appropriate regulations to properly classify your shipment for transportation.

15.0 Regulatory Information

The ingredients of this product are on the TSCA Chemical Substances Inventory, the Canadian Domestic Substances List, and are included in the European Inventory of Existing Commercial Chemical Substances(EINECS)

SARA HAZARD NOTIFICATION

Hazard Categories Under Title III Rules (40 CFR 370):not applicable Section 302 Extremely Hazardous Substances: not applicable Section 313 Toxic Chemical(s): not applicable

CERCLA REPORTABLE QUANTITY: not applicable

16.0 Other Information

Health Fire Reactivity
NFPA Rating: 0 1 0
HMIS Rating: 0 1 0



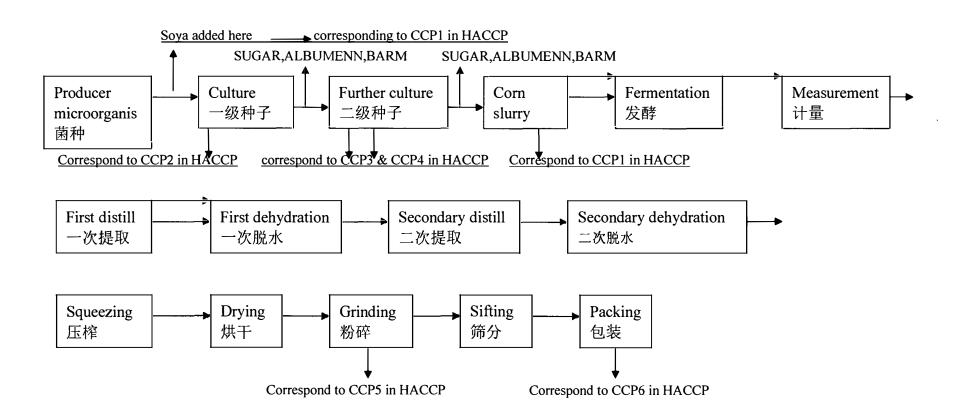
Statement

We hereby state the country of origin as China.

2018-07-04



Productin Flow Chart-correspond to HACCP Flow Chart





HACCP PLAN Phase 1 - Raw Material for production

April 28, 2015

Sub: XANTHAN GUM

	.p				*********			·	,	,
Sequence	CCP	Obvious			Monite	r	_	Amendment &		Verify
No.	Names	Dangers	Critical CL	Monitoring objects	Method to check	frequency	Responsible dept.	Amendment Measures	Record	Volliy
CCP1	raw material needed for production	1. As,heavy metal, pesticide residue of corn 2. As,heavy metal, pesticide residue of soya	1、Corn: Pb≤0.2mg/kg; Cd≤0.2mg/kg; As≤0.7mg/kg; 666≤0.3mg/kg; DDT≤0.2mg/kg; aflatoxin≤20µg/kg Moisture≤14% 2、soyabean Pb≤0.2mg/kg; Cd≤0.2mg/kg; Inorganic Arsenic≤0.2mg/kg; pDT≤0.05mg/kg; Moisture≤14%	Quality Approval Certificate for corn and soyabea issued by Government authority	To check the Quality Certificates	Every	Supply Dept. & Quality Control Dept.	1. refuse to take if no Quality Approval Certificate 2. restart audit onto the raw materails supplier again	1. Corn Inspection Record 2. raw material for xanthan gum Inspection record 3. amend and amendment measures records	1. to check the records once a week 2.once a year, for corn and soyabean suppliers, we'll ask the supplier to provide us the Attested Certificate to the original Quality Approval Certificate issued by the authorized government institute.



HACCP PLAN PHASE 2 – FOR FERMENTATION PROCESS

					Moniter			Amendment &		
Sequence No.	CCP Name	Obvious Danger	CRITICAL CL	Monitoring objects	Method	Frequ ency	Respon sible Dept.	Amendment Measures	record	Verify
CCP2	One-grade seed fermentation pot sterilization	the microorganism residue left in the material	Sterilization temperature ≥121°C Sterilization time ≥30min	Sterilization temperature Sterilization temperature	Watch the temperature showed on the screen; Check the watch	10 minutes /once	Seed operator	When the temperature below< 121°C, shall open the steam valve bigger, and extend the sterilization time	One-grade seed pot sterilization monitoring records ; amendment & amendment measures	The leader responsbile for fefermentation checks the above records every day
CCP3	2nd-grade seed fermentation pot sterilization	the microorganism residue left in the material	Sterilization temperature ≥121°C Sterilization time ≥30min	Sterilization temperature Sterilization temperature	Watch the temperature showed on the screen	10 minutes /once	Seed operator	When the temperature below< 121℃, shall open the steam valve bigger, and extend the sterilization time.	2nd-grade seed pot sterilization monitoring records; amendment & amendment measures	The leader responsbile for fefermentation checks the above records every day
CCP4	Continuous sterilization	the microorganism residue left in the material	Sterilization temperature ≥121°C Material- entering speed ≤50m³/h	Sterilization temperature Material- entering speed	Watch the temperature of the eductor through the screen Watch the flowing speed from the flowmeter	30 minutes /once	dosage operator	Among the continous sterilization temperatureand material-entering spee, if one of them excessive than the CL, it shall be forwarded to HACCP Team for their disposal	Continous-sterilizat ion monitoring records,; amendment & amendment measures	The leader responsbile for fefermentation checks the above records every day



HACCP PLAN PHASE 3 - FOR GRINDING -FILTERING- SIEVING PROCESS

Sequence		Obvious	CRITICAL		Mon	itor		Amendment and		
No.	CCP Name	Dangers	CL	Monitor Objects	Method	Frequency	Responsi ble Dept.	Amendment Measures	Records	Verify
CCP5	PERMANENT MAGNET WITH ITS MAGNET STRENGTH 8000 Gauss IN GRINDING/ FILTERING/ SIEVING PROCESS	Metal foreign matter	SUS< Ø2.0mm, Fe< Ø1.5mm, Non-Fe <Ø2.0mm, Stainless steel <Ø1.5mm	Metal foreign matter	Watch the screen of the magnet equiped with the grinding/ filtering equipments	Continuous monitoring,	Grinding Operator	1. we just take the formeign matter from the magnet when we find the foreign matter. Meanwhile, we replace the magnet every month. 2.if the magnet loses efficiency, check the reasons and then replace it. Meanwhile, put back all the products which passed by the equipments during magnet losing-efficiency time for recheck by the newly-replaced magnet	magnet check records; magnet replacement records	The grinding-area leader will check and verify the atove monitoring records every day



HACCP PLAN PHASE 4 – FOR PACKAGING PROCESS

Sequence	CCP	Obvious			Mon	itor		Amendment and		
No.	Name	Dangers	CRITICAL CL	Monitor Objects	Method	Frequency	Responsi ble Dept.	Amendment Measures	Records	Verify
CCP6	Metal Detector Check	Metal foreign matter	SUS< Ø2.0mm Fe<Ø1.5mm	Metal foreign matter	Watch the sound-light alarm of the metal detector	Continuous monitoring, adjust the detector every two hours	Packaging Operator	When the sound-light alarm warns, we just take down the products from the transmittion belt, then put them to Assessment Group for their didposal 2.if the metal detector loses efficiency, check the reasons and then readjust it. Meanwhile, put back all the products which passed by the detector during its losing-efficiency time for recheck by the newly-adjusted detector	Metal-detector check records; metal-detector adjustemnt records	The packaging-area leader will check and verify the atove two monitoring records every day



Vegan Statement

We hereby confirm that our Xanthan gum 200mesh is suitable for vegan and vegetarian completely.



Sterilization statement

Product Name: XANTHAN GUM

Our supplier confirms that they use high pressure and high temp. for sterilization during xanthan gum production process.



Product Name and Grade

Raw Material Name:	Xanthan gum
Raw Material Latin/Chemical Name:	Xanthan gum
Country of Origin:	CHINA
Base Source/Starting Materials:	corn/ soya
Material Origin (Synthetic, Plant, Mineral, Animal, Bacteria, Fermented):	Fermentation
Material Grade (Food Grade, USP, Feed Grade, etc):	Food grade
Tariff number	3913.9000
FDA number	18970690988

Composition

Compound Ingredients:	100% xanthan gum
Extract Ratio:	100%
Extraction Process and Solvents Used:	Ethanol
Minimum Assay Value:	100%



Material Appearance

Appearance:	powder
Colour (please state if seasonal variation can occur):	White to cream white
Flavour/Taste:	no flavour/no taste
Texture:	N/A
Odour:	No odor
Bulk Density:	approximately 50lb/cu.ft.
Specific Gravity:	1.5 (water=1)
Viscosity:	1200-1700cps
Mesh Size:	40/60/80/200mesh
Loss on Drying:	13% max.
Peroxide:	N/A
pH:	6-8
Solubility in Water:	Soluble in hot and cold water
Solubility in Alcohol:	Not soluble

Chemical Information

What is the CAS Number/EC/EINECS if Applicable:	CAS11138.66.2 <u>/</u> EINECS: 234-394-2
Molecular Formula:	(C35H49O29)n
Average Molecular Weight:	2× 106~20× 106
Sterilisation/Heat Treated:	Yes, high temp. vapour
Dioxins:	N/A



Shelf Life, Storage Conditions and Packaging

Shelf Life of Material form Manufacture:	2 years
Storage Conditions of the Raw Material:	Under cool and dry condition
Storage Conditions of Raw Material when Opened:	Under cool and dry condition
Shelf Life once opened:	Two years
Standard Pack Size & Dimensions:	25kgs net, bag size 80x39x13.5cm
Packaging material description:	PE bag inside, kraft bag outside
Batch Coding: please explain format, method of marking and location on packaging	Packaging location at the factory, attached please find the coding explanation

7. Dietary Suitability/Material Suitability

Vegetarians:	yes
Ovo-Lacto Vegetarians:	Yes
Vegans:	Yes
Coeliacs:	Yes
Alcohol Free Diets:	yes
Vegetarians:	yes

8. Material Certification/Dietary Suitability

Halal: Where no Halal certificate please complete Halal Trust statement attached	Yes
Kosher:	Yes
Organic:	Yes



Material Animal Testing

Has the material ever been tested on Animals?	NO
Please provide a statement	

Allergens and Contamination: Please state where present as source material/processing aid/final product in comments section.

Allergens	CONTAINS	PRESENT	COMMENTS
7	YES/NO	ON SITE	(Risk of Cross
		YES/NO	Contamination)
Milk and Milk Derivatives	NO	NO	NO
Cereals containing Gluten	NO	NO	NO
(wheat/rye/oats/barley/spelt/kaput on their			
hybridised strains) and Derivatives			
Soya and Soya Derivatives	NO	YES	NO
Peanuts and Peanut Derivatives (including possible	NO	NO	NO
cross contamination)			
Other Nut and Nut Derivatives	NO	NO	NO
Nut Derived Oil	NO	NO	NO
Fish and Fish Derivatives	NO	NO	NO
Crustaceans and their Derivatives	NO	NO	NO
Molluscs and their Derivatives	NO	NO	NO
Egg and Egg Derivatives	NO	NO	NO
Mustard and Mustard Derivatives	NO	NO	NO
Sesame Seed and Sesame Seed Derivatives	NO	NO	NO
Sunflower Seeds and Sunflower Seed Derivatives	NO	NO	NO
Other Seed and Seed Derivatives	NO	NO	NO
Poppy Seeds and Poppy Seed Derivatives	NO	NO	NO
Celery and Celery Derivatives	NO	NO	NO
Lupine and Lupine Derivatives	NO	NO	NO
Celeriac or Celeriac Derivatives	NO	NO	NO
Sulphur Dioxide and Sulphites at Level above 10mg/kg	NO	NO	NO
or 10mg/litre expressed as SO ²			
Intolerance Data	NO	NO	NO
Bovine Products or Derivatives by using hormones to	NO	NO	NO
increase mile yield in cows			
Bone Meal	NO	NO	NO
All Animal Products (Beef, Pork, Poultry or Other)	NO	NO	NO
Fruit and Fruit Derivatives	NO	NO	NO
Vegetables and Vegetable Derivatives	NO	NO	NO
Maize and Maize Derivatives	NO	YES	NO



Corn and Corn Derivatives	NO	YES	NO
Yeast and Yeast Derivatives	NO	NO	NO
Cotton Seed (Flour) and Cotton Seed Derivatives	NO	NO	NO
Rice and Rice Derivatives	NO	NO	NO
Carrot and Carrot Derivatives	NO	NO	NO
Legumes/Pulses	NO	NO	NO
Additives	NO	NO	NO
Added Salt	NO	NO	
Added Sugar	NO	NO	NO NO
Antioxidants	NO	NO	NO
Artificial Glutamates	NO	NO	NO
;			
Aspartame	NO	NO	NO
Azo and Coal Tar Dyes	NO	NO	NO
Benzoates (E210/E219)	NO	NO	NO
BHA/BHT (E320/E321)	NO	NO	NO
Caffeine	NO	NO	NO
Cinnamon	NO	NO	NO
Cocoa	NO	NO	NO
Colours (Artificial/Nature Identical/Natural/Smoked)	NO	NO	NO
Dioxins	NO	NO	NO
Ethanol	NO	NO	NO
Ethylene Oxide	NO	NO	NO
Flavourings (Artificial/Nature	NO	NO	NO
Identical/Natural/Smoked)			
Garlic	NO	NO	NO
Gelatine	NO	NO	NO
Glutamates (E620 to E625)	NO	NO	NO
Histamine	NO	NO	NO
Hickory	NO	NO	NO
Honey	NO	NO	NO
Lactose	NO	NO	NO
Latex	NO	NO	NO
MSG (Added and Naturally Occurring E621)	NO	NO	NO
Nucleotides (E627, E630, E631, E635)	NO	NO	NO
Polyols	NO	NO	NO
Preservatives	NO	NO	NO
Starch Products (Including Maltodextrin)	NO	NO	NO
Sorbet Acid (E200, E203)	NO	NO	NO
Sulphites (E220, E228)	NO	NO	NO
Sweeteners .	NO	NO	NO
Vanillin	NO	NO	NO
hydrolysed vegetable protein (HVP)	NO	NO	NO
Nicotine – (From Tobacco)	NO	NO	NO



Caffeine – (Cacao)	NO	NO	NO
Theobromine – (Cacao)	NO	NO	NO
Theophylline – (Tea)	NO	NO	NO
Morphine – (Opium Poppy, Papaver somniferum)	NO	NO	NO
Hyoscine – (Nightshade, Datura)	NO	NO	NO
Atropine – (Nightshade, Atropa belladonna)	NO	NO	NO
Hordenine – (Germinating barley)	NO	NO	NO
Cephalosporins	NO	NO	NO
Cytotoxic	NO	NO	NO
Steroids	NO	NO	NO
Medicated Feeds	NO	NO	NO
Semi Synthetic Penicillin's	NO	NO	NO
Penicillin	NO	NO	NO
Antibiotics	NO	NO	NO
Beta Lactams	NO	NO	NO

Microbiological Standards

	SPECIFICATION	PH EUR/USP./FCC METHOD
		USED
Total Viable Count	2000cfu/g max.	FCC METHOD
Coliforms	Negative/g	FCC
E.Coli	Negative/g	FCC
E.Coli 00157	Negative/g	FCC
Yeasts	100cfu/g	FCC
Moulds	100cfu/g	FCC
Bacillus cereus	Negative/g	FCC
Clostridium perfingens	Negative/g	FCC
Salmonella spp.	Negative/g	FCC
L.monocytogenes	Negative/g	FCC
Pseudomonas spp.	Negative/g	FCC
Campylobacter	Negative/g	FCC
Aflatoxin	Not detected	FCC
Ochratoxin	Not detected	FCC
Staph aureus	Negative/g	FCC
Listeria spp	Negative/g	FCC
Other (please state name(s))		



Heavy Metal Limits:

	Comments
What is the level that Heavy Metals are tested to and	20ppm, Cd, Mecury, Pb, As
which ones are tested for?	
Do you test for Arsenic and does is complying with the	YES
legislation level?	
Do you test for Lead and does it comply with the	YES
legislation level?	
Do you test for Cadmium and does it comply with the	YES
legislation level?	
Do you test for Mercury and does it comply with the	YES
legislation level?	



SPECIFICATION

Xanthan Gum 80 Mesh

DESCRIPTION Appearance Storage Shelf life Country of origin	Cream coloured powder In sealed containers under dry and cool conditions 24 Months China
SPECIFICATIONS Viscosity (1% KCL cps) Viscosity (V1:V2) Loss on drying pH (1% solution) Pyruvic Acid Ash Assay Nitrogen Ethanol Lead Packaging Mesh Size	>=1200 1.02 - 1.45 <=15% 6.0-8.0 >=1.5% <=16% 91 %-108% <=1.5% <=500 ppm, mg/kg <=2 ppm, mg/kg 25 Kg multiply paper bag 80
MICROBIOLOGICAL Total plate count Total yeasts and moulds Salmonella Escherichia Coli	<=2000 cfu/g <=100 cfu/g Negative 10/g Negative 5/g



Manufacturer's Certificate

We herewith confirm that the Xanthan Gum which we supply to you, and that the raw materials and all other ingredients used for the production of Xanthan Gum are not produced by means of genetic engineering and no genetically modified materials are used in process. Following procedure are on site to guarantee our products GMO-Free and conform with EU 1829/2003 and 1830/2003.

1. Raw material control:

Xanthan Gum raw materials that are set forth below are only used to produce Xanthan Gum in our company. Raw material suppliers are pre-qualified to be capable of supplying GMO-Free, safe and qualified raw materials. We solely use their GMO-Free raw materials from named suppliers as following:

Raw material: Maize Starch, Soybean, Alcohol, Sodium Chloride, Calcium Carbonate, Sodium Hydroxide

2. PCR tests & batch traceability system:

PCR tests is applied for release of raw material to guarantee GMO-Free. Furthermore, we established completed batch trace final product to raw material batch as support to identify every batch of our products are GMO-Free.

3. Good manufacturing Practice monitor our processing to assure no Genetic Modified contamination.

In brief, no raw material/adjuvant (e.g. maize, soybean products) that are genetic modified are existed/included in the manufacturing of our Xanthan Gum.

Furthermore, no contamination of genetic materials or methods in the processing, storage and transportation of our Xanthan Gum.