



ANALYSIS

Product XANTHAN GUM

% Moisture (WTI801-QC)	:	9.5
Viscosity Cps (WTI8055-QC)	:	1500
TPC/g	:	1100
Yeast & Moulds/g	:	<50
Coliform	:	Neg
Salmonella	:	Neg
E.!Coli	:	Neg
Best Before Date	:	May 2025
Batch Number:		4482401



CMR DECLARATION

PRODUCT: Xanthan Gum

21 April 2022

This is to certify that the Xanthan Gum that we supply does not contain any listed CMR substances.



Flow Diagram for the Production of Xanthan Gum

Raw material → Crushed → Fermentation liquid added → Fermentation → Precipitation → Centrifuge → Separation of solid → Drying of solid → Grinding and sieving → Final product testing → Storage → Distribution



CERTIFICATE OF GMO STATUS

For the purpose of this statement 'genetically modified organism (GMO)' is defined in Directive 2001/18/EC as an organism in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination.

This is to certify that to the best of our knowledge and belief the Xanthan Gum that this company supplies is not produced by gene modification or derived from genetically modified organisms or from the use of genetically modified organisms.

If this gum is to be incorporated in any genetically modified food or animal feed then we certify that it complies with EC 1829/2003 and 1831/2003 regulations.

SAFETY DATA SHEET

Xanthan gum

This Safety Data Sheet contains information concerning the potential risks to those involved in handling, transporting and working with the material, as well as describing potential risks to the consumer and the environment. This information must be made available to those who may come into contact with the material or are responsible for the use of the material. This Safety Data Sheet is prepared in accordance with formatting described in the REACH Regulation (EC) No 1907/2006, and described in CLP Regulation (EC) No 1272/2008.

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1 Product identifier

Product name Xanthan gum

EC number:	234-394-2
EC name:	Xanthan Gum
CAS number (EC inventory):	11138-66-2
Registration number	

1.2 Relevant identified uses of the substance or mixture and uses advised against

Multiple uses as a permitted food additive

1.3 Details of the supplier of the safety data sheet

Madar Corporation Limited
 19 - 20 Sandleheath Industrial Estate
 Fordingbridge
 SP6 1PA

Tel: 01425 655555

E mail: technical@madarcorporation.co.uk

SECTION 2: Hazards Identification

2.1 Classification of the substance

Classification in accordance with GHS Hazard codes

Unclassified

Classification in accordance with the Classification Labelling and Packaging Regulation EC (no) 1272/2008

Unclassified

2.2 Label elements

Signal Word None

Pictograms None

2.3 Other hazards None

SECTION 3: Composition

3.1 Substances

Xanthan gum 100 %

SECTION 4: First Aid Measures

4.1 Description of first aid measures

EYE CONTACT: Irrigate the eyes with copious volumes of water for at least 15 minutes with the eye lids held open. Seek medical advice if inflammation persists.

INHALATION: Remove person to fresh air, remove any contaminated clothing, in case of breathing difficulty seek medical advice.

SKIN CONTACT: Wash affected area with soap and running water, if irritation persists seek medical advice.

INGESTION: Dilute internally with water, do not induce vomiting. Seek medical advice immediately.

4.2 Most important symptoms and effects, both acute and delayed - No further information

4.3 Indication of any immediate medical attention and special treatments needed
Symptomatic treatment as required

SECTION 5: Firefighting Measures

5.1 Extinguishing media Foam, CO₂, Dry Powder. The use of water is inadvisable

5.2 Special hazards arising from the substance or mixture Dust may form an explosive mixture in air.

5.3 Advice for fire fighters Do Not Use Water as extinguishing media. No special fire fighting equipment required.

SECTION 6: Accidental Release Measures**6.1 Personal precautions, protective equipment and emergency procedures**

Wear clothing suitable for an emergency. Avoid flames and other ignition sources

6.2 Environmental precautions

Material used for cleaning up should be disposed of promptly

6.3 Methods and materials for containment and clearing up

Gross spillages should be swept up carefully and disposed of with regard to any relevant regulations

SECTION 7: Handling and Storage**7.1 Precautions for safe handling**

Avoid any contact with the product. Do not smoke in the product area. Do not heat with open flames, or expose to a flame or other sources of ignition (e.g. electric machines). Avoid inhalation of hot vapours. Maintain adequate air circulation in working areas

7.2 Conditions for safe storage, including any incompatibilities

Store in original closed containers, away from heat sources and protected from extremes of temperatures. Do not re-use empty containers. Maintain adequate air circulation in working areas

7.3 Specific end uses

Used in as a permitted food additive

SECTION 8. Exposure Controls/Personal Protection**8.1 Control parameters** No data available

Substance	8 hour exposure limit	15 minute exposure limit	Source, Type

DNELs for workers No data available

Exposure pattern	Route	DNEL	Dose descriptor
Acute - systemic effects	Dermal		
Acute - systemic effects	Inhalation		
Acute - local effects	Dermal		
Acute - local effects	Inhalation		

effects			
Long-term - systemic effects	Dermal		
Long-term - systemic effects	Inhalation		
Long-term - local effects	Dermal		
Long-term - local effects	Inhalation		

PNECs **No data available**

Compartment	PNEC	Dose descriptor
Fresh water		
Sewage treatment		

8.2 Exposure controls

Engineering controls - Use suitable handling equipment

Respiratory protection - Use only in well ventilated areas. Use protection in poor ventilation.

Hand Protection - Wear gloves

Eye protection - Wear goggles

Skin protection - Wear suitable protective clothing

SECTION 9: Physical and Chemical Properties

9.1 Information on basic physical and chemical properties

Appearance: White to light brown powder

Odour: Neutral

Odour threshold: No data available

pH: Not applicable

Melting point: Not applicable

Boiling point: Not applicable

Flashpoint: Not applicable

Evaporation rate: No data available

Flammability: No data available

Upper/lower flammability limits: No data available

Vapour pressure: No data available

Vapour density: No data available

Relative density: No data available

Solubility in water: Soluble

Solubility in other solvents: Soluble

Partition coefficient (log Kow): No data available

Autoignition temperature: No data available

Decomposition temperature: No data available

Viscosity: No data available

Explosive properties: No data available

Oxidising properties: None

9.2 Other information
No further information

SECTION 10: Stability and Reactivity

10.1 Food additives are considered to be stable during their stated shelf life. Avoid excessive temperatures, flame or other sources of ignition

10.2 Chemical stability: Stable under proper storage conditions.

10.3 Possibility of hazardous reactions: Not if stored correctly

10.4 Conditions to avoid: Do not leave containers open to the air. Avoid storage at elevated temperatures and sources of ignition.

10.5 Incompatible materials: No information available

10.5 Hazardous decomposition products: On combustion may produce smoke, carbon monoxide and carbon dioxide.

SECTION 11: Toxicological Information

11.1 Information on toxicological effects

No data available

SECTION 12: Ecological Information

Biodegradability - inherently biodegradable

BOD approx. 200g O₂ /kg Xanthan

COD approx. 1600g O₂ /kg Xanthan

Precautions

Avoid earth and water contamination

SECTION 13: Disposal Considerations

13.1 Waste treatment methods - Do not dispose into drainage systems. Ensure disposal is within local and national guidelines. Consult a specialist waste disposal company for correct disposal procedure and/or seek other expert advice.

SECTION 14: Transport Information

	ADR	IMDG	ICAO
14.1 UN Number	Not classified		
14.2 UN Proper shipping name	Xanthan gum		
14.3 Transport hazard class(es)	Not classified		
14.4 Packing group	Not classified		
14.5 Environmental hazards			
14.6 Special precautions for user			

14.7 Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code			
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SECTION 15: Regulatory Information**15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture**

This substance is classified as non-hazardous

15.2 Chemical Safety Assessment

A Chemical Safety Assessment has not been carried out for this product.

SECTION 16: Other Information

Revision information:

References:

The information in this safety data sheet is based on the properties of the material known to us at the time the data sheet was issued. The safety data sheet is intended to provide information for a health and safety assessment of the material and the circumstances under which it is packaged, stored or applied in the workplace. This document is not intended for quality assurance purposes.



SPECIFICATION

PRODUCT	: XANTHAN GUM
Appearance	: White to light brown free flowing powder
Solubility	: Hot or cold water
pH (1.0 % solution)	: 6.0 – 8.0
Viscosity (1 % in 1 % KCl)	: 1200 – 1800 mPa.s
V1:V2	: 1.02 – 1.45
Ash	: <13.0 %
Moisture	: <13.0 %
Pyruvic acid	: >1.5 %
Nitrogen	: <1.5 %
Lead	: <2 ppm
Arsenic	: <3 ppm
Heavy metals	: <20 ppm
Particle size	: 100 % pass 80 mesh Min 90 % pass 200 mesh
Isopropyl alcohol	: <500 ppm
Total plate count	: <2000/g
Mould and Yeasts	: <100/g
Salmonella	: Negative/10g
E.Coli	: Negative/5g

21 April 2022



To Whom it may Concern

We hereby certify that the Xanthan Gum supplied by Madar Corporation Limited is not derived from any animal products and does not come into contact with any animal products during the production process.

We hereby confirm that the above product has not been tested on animal and all ingredients used during the production have not been tested on animals.

In addition, the product below does not contain any genetically modified organisms, does not consist of genetically modified organisms and no genetically modified organisms were used in their production.

Also, Xanthan Gum sold by Madar Corporation Limited does not contain any of the following or their products: dairy, egg, wheat, corn, rye, barley, oat, soy, safflower, sunflower, peanut, nuts, sesame seeds monosodium glutamate, hydrolysed animal protein, hydrolysed plant protein, yeast, sulphites, fish, shellfish, molluscs, beef, pork, chocolate, alcohol, mustard, lupin & celery. Commission Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council Text with EEA relevance and amendments (EU) 2015/463, 2016/1814 and 2017/314.



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