

Xanthan Gum



An ISO 22000:2018 Co



Mayonnaise



Sauce



Spreads



Ice Cream

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.

Xanthan Gum is a high molecular weight polysaccharide derived from the bacterium *Xanthomonas campestris* using a natural, aerobic fermentation process. The process is conducted in a sterile environment where the pH, oxygen content and temperature are rigorously controlled. After fermentation is complete, the broth is sterilized and the gum is recovered by precipitation with isopropyl alcohol, then dried, milled and packaged under aseptic conditions.

Types of Xanthan Gum

- Xanthan Gum
- Xanthan Gum Transparent Grade



Mocktails

Properties

- Outstanding viscosity-enhancing property and solubility in water.
- Unique pseudo-plasticity rheological property of xanthan gum makes it high-efficient emulsifier and stabilizer.
- Excellent stability to large range of temperature and pH change.
- Satisfying compatibility with acid, alkaline, brine, enzyme, surface active agent, antiseptic, oxidant and other thickeners.
- Perfect synergistic action when blended with guar gum, locust bean gum and other colloids.



Bread



Hand Wash

Face Wash



Applications

Xanthan Gum is primarily used as thickening agent. A small amount of Xanthan Gum when added to liquids can vastly increase the viscosity, making it useful for a variety of products that require thickening. This hydrocolloid is used mainly in Sauces, Ice Creams, Salad Dressings and other frozen foods. It can be also used as an alternative for gluten – free products and replacement of egg for texture. Xanthan gum also used as an emulsifier in tooth pastes, creams, lotions and shampoos.

In pharmaceutical industry it is used in suspensions, emulsions, tablets and lozenges.

It is also used in agricultural chemicals, paint industry, oil drilling, paper industry, textile and carpet printing, pet food etc.

Packaging

25 Kg Craft Bag
25 Kg Corrugated Cartons
100 gm & 500 gm Paperboard Containers

Storage

Store in a cool and dry place. Keep away from moisture. Keep the packet tightly closed after use.
Shelf life: 2 years



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