

10-6 Gellan Gum

I. Chemical Information

Chemical Name: Gellan Gum

Category: Hydrophilic Colloid

CAS Number: 71010-52-1

Molecular Formula: $C_{40}H_{68}O_{38}$ (Monomer)



II. Packaging

- Net Weight: 25 kg/bag, Inner Packing: PE Bag, Outer Packing: Drum or as per customer's request
- Minimum Order Quantity: 500 kg

III. Quality Standards

- Kosher
- Halal
- ISO

IV. Specifications

Item	Low Acyl Gellan Gum	High Acyl Gellan Gum
Appearance	Off-white powder	Off-white powder
Purity (%)	85.0-108.0	85.0-108.0
pH Value	5.0-8.0	5.0-8.0
Suspending Ability	Passes	Passes
Gel Strength (g/cm ²)	≥ 850	≥ 400
Isopropanol (mg/kg)	≤ 750	≤ 750
Identification Test	Passes	Passes
Loss on Drying (%)	≤ 15.0	≤ 15.0
60 Mesh Sieve Pass Rate (%)	≥ 92	≥ 92
Lead (as Pb) (mg/kg)	≤ 2	≤ 2
Heavy Metals (as Pb) (mg/kg)	≤ 20	≤ 20

Arsenic (As) (mg/kg)	≤ 2	≤ 2
Cadmium (mg/kg)	≤ 1	≤ 1
Total Mercury (Hg) (mg/kg)	≤ 1	≤ 1
Total Plate Count (cfu/g)	≤ 10000	≤ 10000
Mold and Yeast (cfu/g)	≤ 400	≤ 400
Coliforms (MPN/100g)	≤ 30	≤ 30
Salmonella	Not detected in 10 g	Not detected in 10 g

V. Applications

- Suspending Drinks: With excellent suspension stability and resistance to acidic tastes, it performs effectively in acidic fruit juice beverages.
- Vegetable Protein Drinks: Provides enhanced minerals and fibers with superior suspension performance, improving shelf life stability, preventing separation, and enhancing taste.
- Jam and Paste: Can replace pectin as a gelling agent, reducing its usage while offering improved texture and taste compared to pectin. Ideal for developing jam and paste products with low sugar and fat content, maintaining stability, texture, and flavor.

VI. Storage

- Store in closed drums at room temperature, away from light, moisture, and pests.
- Shelf Life: 24 months from the date of production (unopened original packaging at room temperature).