

## Xanthan Gum, Prehydrated

### Specification Sheet

**Description:** Natural gum derived as an excretion product from bacteriae (*Xanthomas campestris*), composed of pure natural polysaccharides (sugars) constituted of glucose, mannose & glucuronic acid. Purity >98%. Gluten-free.

**CAS:** 11138-66-2

**INCI Name:** Xanthan gum

**Composition:** Xanthan gum

**Appearance:** White powder, oderless

**Benefits:**

- Non-gelling thickener (but binds water) and viscosity enhancer
- Provides volume and enhances foam in surfactants systems
- Stabilizes emulsions
- Has lubricant properties
- Can act as suspending agent
- Pre-hydrated for easy mixing

**Use:** Dissolve in warm water (ideally sprinkle slowly into water under constant high-speed stirring). Add propylene glycol or butylene glycol to the water phase (3parts glycol,1part xanthan gum) for best dispersion. Also adding up to 0.5% sodium chloride (salt) will increase the thickening effect. Typical use level 0.5-2%. For external use only.

**Applications:** Shampoos, conditioners, lotions, creams, body washes, shower gels.

**Solubility:** COPY/PASTE from website

**Preservation:** Preservative-free

**Storage:** Store in a closed container at a dry place at room temperature

**Country of Origin:** USA

**Raw material source:** Bacterium *Xanthomonas campestris*

**Manufacture:** Xanthan gum is produced from the bacterium *Xanthomonas campestris* in the presence of a carbohydrate solution. The xanthan polymer is precipitated from the medium by the addition of isopropyl alcohol, and the precipitate is dried and milled to give a powder.

**Animal Testing:** Not animal tested

**GMO:** GMO-free (does not contain plant-derived components)

**Vegan:** Does not contain animal-derived components

**HS Code:** 1301909100