

河南浦凡化工有限公司

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## Gellan Gum-LA (Low Acyl Gellan Gum)

### Description:

Gellan gum is a new type of high Polymer gel Exopolysaccharides produced by fermentation with sphingomonas paucimobilisaby as producing strain and monosaccharide or disaccharide as raw material under the conditions of special controlled fermentation procedure and advanced production technology including purifying,extracting,drying and grinding.

Low Acyl Gellan gum is widely used in many fields such as food, beverage, pharmaceuticals, cosmetics and chemical industry as gelling agent, suspending agent and stabilizer. Low Acyl Gellan Gum has also been successfully applied in culture medium and gas-oil drilling industry.

### Features:

- 1.Low dosage;
- 2.Excellent thermal,acid and alkaline stability; Anti-enzymolysis;
- 3.Better taste-releasing ability;
- 4.High transparent gels;
- 5.Adjustable gel elasticity and rigidity;
- 6.Good compatibility with other hydrocolloids such as carrageenan, xanthan gum, agar agar and CMC.

### Specification:

Specification Items	Limits
Color	White
Organization Status	Powder
Particle Size, %	60Mesh $\geq$ 95
Gellan Gum Content,%	85. 0-108.0
Loss On Drying,%	$\leq$ 15.0
Ash,%	$\leq$ 15.0
Ph 0.5% Solution	5. 0-7. 0
Gel Strength,g/cm <sup>2</sup>	$\geq$ 900
Lead, ppm	$\leq$ 2.0
Bacterium Account, CFU/g	$\leq$ 10000
Coliform Group, MPN/100g	$\leq$ 30
Yeast And Mould,CFU/g	$\leq$ 400
Salmonella	0/25g

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## **Application:**

Gellan gum has become a perfect substitutes of agar, carrageenan due to its excellent gelling performance. Gellan Gum has been widely applied in beverage,jelly,fruits jam, baker fling, dairy product, meat processing, desserts, shortening, ice cream, jelly drops and pet food as thickener, stability,gelling agent, suspending agent and film-forming agents. Gellan Gum can also be used in culture medium , pharmaceutical,air-freshener and toothpaste.

When applied in suspension drinks, Gellan gum Low Acyl could provide very good lifting power , transparently clear solution and acid stability which would do great favor of enhancing texture and appearance of the beverages.The dosage could be as low as 0.01%-0.02%.

Low Acyl Gellan Gum has its unique advantage when applied in jellies production, such as quite low dosage(0.3%-0.5%) and excellent gels transparency.Especially for premium quality jellies.Low Acyl Gellan Gum makes it true to produce layered jellies with very clear boundary between different layers

## **Package and Storage**

25kg N.W. paper bag; 25kgs N.W. Round Paper Drum; 25kgs Square Carton or package can be customized .

Store in a roofed and well-ventilated area in the un-opened original package. Function properties of the product are guaranteed for 24 months from the date of manufacturing.