



ZHENGZHOU OPAL BIOTECH. LIMITED.

Focus on Gums Hydrocolloids...

Tel.:+86 -371-55675271 ; Mob.:+86 -17335701862

## Product Data Sheet for Biogum Gellan BJ-GE100N

Commodity Name	:	Biogum Gellan
Synonyms	:	Low Acyl Gellan Gum ; Gelrite ; Phytigel
Related Type Code	:	BJ-GE100N
CAS. NO.	:	71010-52-1
INS. NO.	:	E418
H.S. CODE	:	391390 ; 350699
Applications	:	Food Additives; Cosmetics; Agriculture; Chemical Industry...
Origin Country	:	China.
Available Certificates	:	KOSHER, ISO, HALAL.

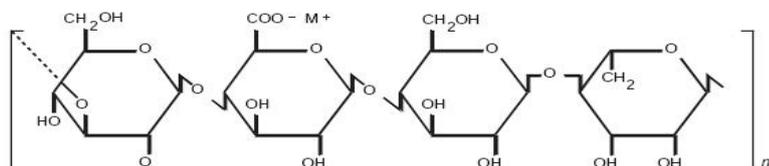
### Product Description :

Biogum Gellan BJ-GE100N is a perfect stabilizing and gelling agent derived from Corn Starch with plant origin, under fermentation processing from a carbohydrate source(glucose). Gellan gum is a hydrocolloid produced by the microorganism *Sphingomonas elodea*. Deacylation is carried out by treating the product with alkali. Appearance of Low Acyl Gellan Gum is white fine powder.

It could be used for suspension fruit cubes in beverages and gelling applications in Food, Bakery, Boba Balls, Plant Tissue Culture Media, Solid Air-Freshener, Body lotions, Tooth Paste, Soft/Hard Capsules, Meat Processing.

Low Acyl Gellan Gum is helping to form very high transparency and hard gels, but Opal also provides Biogum Gellan BJ-GE101N Gellan Gum improved the elasticity of the gels; and Biogum Gellan BJ-GE102N Low Acyl Gellan Gum could release a stable suspension network for beverages to keep fruit cubes in drinks floating averagely and stably.

### Low Acyl Gellan Gum



Gellan Gum/Gelling Agent



### Specifications :

Items	Standard
Appearance	: White powder
Gellan Gum content	: 85.0%—108.0%
Assay / Purity (as CO <sub>2</sub> content on dry basis)	: 3.3%-6.8%
Loss on drying	: ≤15.0%
Particle size	: 60 Mesh ≥95%
Transparency	: ≥80%
Gel. Strength	: ≥700g/cm <sup>2</sup>
Ash	: ≤15%
PH (0.5% Solution)	: 5.0—8.0
Soya Trace	: ≤2.5ppm
Nitrogen	: ≤3.0%
Isopropyl Alcohol	: ≤750ppm
Residue of Ethanol	: ≤750ppm
Bacterium account	: ≤10000CFU/g



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Coliforms	:	≤30MPN/100g
Yeast and mould	:	≤400CFU/g
Salmonella	:	0/10g
E.Coli.	:	0/5g
Molecular Weight	:	Approx 500000
Heavy Metals	:	≤20mg/kg
Lead	:	≤2.0mg/kg
Mercury	:	≤1mg/kg
Arsenic	:	≤2mg/kg
Cadmium	:	≤1mg/kg
Metal Detection Limits	:	Ferrous:2.5mm;NON-Ferrous:2.0mm; S/Steel:3.0mm.

## Nutritional Information :

Total Carbohydrates	:	83.82g/100g (≤85%)
Energy	:	285Kcal/100g
Energy	:	1190KJ/100g
Protein (N*6.25)	:	0.94g/100g (≤18.7%)
Total Fat	:	0%
Saturated Fat	:	0%
Sugars	:	0%
Total Dietary Fibre	:	0.1g/100g (≤85%)
Sodium	:	3520mg/100g
Calcium	:	4630mg/100g
Potassium	:	80mg/100g
Magnesium	:	91.5mg/kg
Fe	:	16.8mg/100g
MUFA	:	0%
Ash	:	7.2g/100g (≤15%)
Moisture	:	8.0g/100g (≤15%)
Cholesterol	:	0%

## Ingredients Composition:

Pure Gellan Gum. Ingredients Composition is 100% Gellan Gum.

## Main Raw Materials:

1. Corn /Maize based Glucose Powder.
2. Soya / Pea Based Protein.
3. Yeast Extract.

## Features & Benefits:

1. Brittle Strong Clear Gels; Improved elastic gelling performance;
2. Heat Irreversible Gels; Acid Stable Gels; Wide pH application range 3.4-7.8;
3. Low Ions Reaction ; Easy to dissolve; Pre-Hydration processed measures make Biogum Gellan BJ-GE100N easily disperse and dissolve in normal temperature water;
4. Quite low gelling dosage(0.1%-0.4%); for suspension use level 0.012%-0.022%;
5. Plant Based Raw Materials (Originated from Corn/Maize, Soy/Pea under fermentation);
6. Better Colorness than current market supplying LA Gellan Gum.



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## Typical Applications:

Jellies and Puddings	Meat (Aspics)	Bakery Fillings	Capsules
Solid Car Airfrensher	Suspension Drinks	Confectionary	Boba Balls
Body Lotion	Tooth Paste	Desserts Gels	Plant Tissue Culture Media

Application levels vary from 0.012%-0.8% according to different target textures and functions.

Gelling performance could be controlled subject to different level of ions and concentrates.

## Dispersion / Hydration / Gelling Property:

BJ-GE100N Type Gellan Gum is newly researched gellan gum which is of weak reaction to ions and easlily to be dissolved in water due to heavy density of product. Clear Gels could be availble by adding BJ-GE100N Gellan Gum into tap water with target concentration under shearing, heating up to 90 Celcius Degree, adding ions and cooling to 23 Celcius Degree for gelling. Both monovalent and divalent ions could be applied to help gelling : K<sup>+</sup> , Na<sup>+</sup>, Ca<sup>++</sup>, and Mg <sup>++</sup>. Monovalent ions help to form heat reversible gels; while Divalent ions are used to form heat irreversible gels. Sequestrants such as sodium citrate or phosphates may be required for hydration in hard water.

## Regulatory Information:

Biogum Gellan BJ-GE100N complies with requirements contained in the following regulations and standards:

In China: GB25535-2010;In U.S.A.: FOOD CHEMICALS CODEX, 21 CFR § 172.665; In Canada: CANADIAN FOOD AND DRUG LAW (ITEM G.2,TABLE IV), In EU: THE PURITY CRITERIA IN THE CURRENT EC DIRECTIVE, 1829/2003/EC; Others:JECFA Standard.

## Packaging, Storage and Shelf Life:

The product is packed in 25Kg/Drum or 25Kg/Drum Square Cartons with a PE bag inner.

Store away from heat and moisture, preferably at a cool and dry place.

The product, when stored in these conditions and in its original unopened packaging,will maintain its initial properties for 24months.

## For further information please contact:

**Mr. LIANG, TIANFEI (General Manager)**

**Zhengzhou OPAL Biotech. Limited.**

Tel: +86-371-55675271;

Mob.:+86-173-3570-1862

SKYPE: [OPALBIO@HOTMAIL.COM](mailto:OPALBIO@HOTMAIL.COM)

Email: [8001@opalbiotech.cn](mailto:8001@opalbiotech.cn)

Web.:[www.opalbiotech.com](http://www.opalbiotech.com)

THE END