



ZHENGZHOU OPAL BIOTECH. LIMITED.

Focus on Gums and Hydrocolloids...

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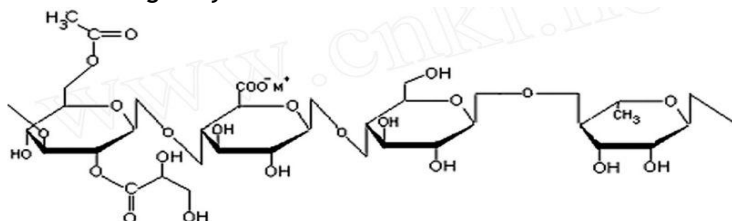
Product Data Sheet for Biogum Gellan BJ-GE201N

Commodity Name	:	Biogum Gellan
Synonyms	:	High Acyl Gellan Gum ; Natural Gellan Gum
Type Code	:	BJ-GE201N
Function	:	Stabilizer ; Thickener ; Gelling Agent
CAS. NO.	:	71010-52-1
E. NO.	:	E418
H.S. CODE	:	391390 ; 350699
Applications	:	Food Additives (Plant Based Beverages suspension...)
Origin Country	:	China.
Available Certificates	:	KOSHER, ISO, HALAL, FSSC22000.
Feeder Culture	:	Pea Protein. No soy protein presence.

Product Description :

High Acyl Gellan Gum is off-white to creamy white fine powder with 60-80mesh particle sizes. High acyl gellan gum is also called natural type gellan gum without deacylation, which is manufactured by fermentation from a carbohydrate source (glucose). BJ-GE201N Type High acyl gellan gum is tailored type noval gellan gum which is good in whiteness, stable in acid condition, and good protein combination by using special processing method. BJ-GE201N Type Gellan Gum High Acyl is targeted for premium quality market which has requirements on ETO, Allergen, Chlorates and purity. It's suitable to use in dairy drinks, fermentation yoghurt, milk, dessert fillings, as well as RTD foods / Drinks for elderness.

Structure of High Acyl Gellan Gum:



Specifications :

Appearance	:	Light Yellow to Off-White Fine Powder
Gellan Gum Content	:	85.0%-108.0%
*Assay / Purity	:	3.3%-6.8%
*Identification	:	PASS
*Suspension Test	:	PASS
*Gel strength	:	≥300g/cm ²
*Viscosity (0.1%, normal water) :	:	/
*Viscosity (0.05%, heating):	:	≥3500cps
Loss on drying	:	≤15.0%
Particle Size	:	60 Mesh Pass ≥95%
Ash	:	≤15%
pH(0.5% Solution)	:	5.0—8.0
Total Bacterium Account	:	≤10000CFU/g
Coliforms	:	≤30MPN/100g
Yeast and Maould	:	≤400CFU/g
Salmonella	:	0/10g
E. Coli.	:	0/5g
Soya Allergen	:	Free.
Nitrogen	:	≤3.0%
Solvents Residue(Ethanol/IPA)	:	≤750ppm
Chlorates	:	≤0.2mg/kg

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ETO. Status	:	≤0.1mg/kg
Heavy Metals	:	≤20mg/kg
Mercury	:	≤1mg/kg
Arsenic	:	≤2mg/kg
Cadmium	:	≤1mg/kg
Metal Detection Limits	:	Ferrous:2.5mm;NON-Ferrous:2.0mm;S/Steel:2.5mm.

Nutritional Information :

Total Carbohydrates	:	73.4g/100g (≤85%)
Energy (Kcal/100g)	:	357Kcal/100g
Energy(KJ/100g)	:	1494KJ/100g
Protein (N*6.25)	:	12.2g/100g (≤18.7%)
Total Fat	:	1.04g/100g
Saturated Fat	:	0.21g/100g
Polyunsaturated Fat	:	0.59g/100g
Sugars	:	0%
Total Dietary Fibre	:	0.7g/100g (≤85%)
Sodium	:	2490mg/100g
Calcium	:	262mg/100g
Potassium	:	223mg/100g
Magnesium	:	380mg/kg
Fe	:	145mg/kg
MUFA	:	0.23g/100g
Ash	:	5.9g/100g (≤15%)
Moisture	:	7.45g/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. Pea Protein.
3. Yeast Extract.

Typical Applications:

Premium Quality Dairy Drinks ; Plant Protein Beverages; Juices; Bakery Fillings; Fermentation Yoghurt...

Features & Benefits :

- 1.Prehydration/Heat Treated Material , low risks of bacteria contamination and non-enzyme status to avoid reaction between enzyme and protein in milk. Keep the milk fresh and prolong the shelflife of milk;
- 2.Under high temp. treatment, molecular chain of the material becomes longer to release high viscosity and gel. strength, easily forming stabilizing system;
- 3.Good dispersion in normal temp. water, to ensure viscosity in normal water without heating; for milk use , by homogenizing procedure and heat sterilization procedure, easily dissolved ; no need to pre-dissolve for gellan gum.

Application of High Acyl Gellan Gum :

1. Premium Quality Dairy Drinks: Yoghurt and Milk, 0.015%-0.03%, combine with CMC , keep stable, taste fresh;
2. Plant Based Protein Beverage (Neutral): 0.015%-0.04%, combine with CMC and other Emulsifier , provide fresh and good mouth feel as well as thickening performance ;
3. Juices: 0.015%-0.03%, combine with Xanthan Gum and Guar Gum , provide suspension system to keep insoluble fruit cubes as well as particles floating, also working as thickener to support a good mouth feel.
4. Jams and Bakery Fillings: 0.08%-0.3%, blend with Carrageenan, CMC and Xanthan Gum , provide strong and stable gelling system.



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Regulatory Information:

High Acyl Gellan Gum 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. Small Packages

For further information please contact:

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THE END