

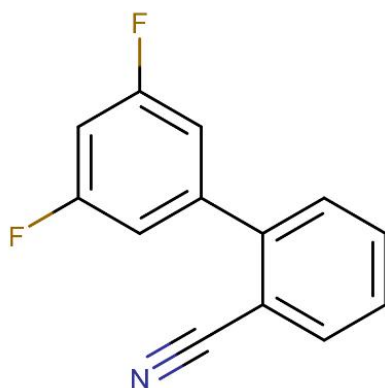


Unilong Industry Co., Ltd

Add: No.2000 Shunhua Rd, High-Tech Zone , Jinan City, Shandong Province, China
Contact: +86-18653132120

Product name: GELLAN GUM

CAS: 71010-52-1



Item	Standard
Content	85-108%
Solubility	Soluble in water to form viscous solution
Calcium ion test	Pass
Particle size	≥95% pass 60 mesh
Loss in drying	≤15.0%
Ph value	5.5-7.5
Residue of ethanol	≤750mg/kg
Gel strength(0.5% solution)	≥800g/cm ²



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Application:

The main function of gellan gum is as a gel, thickener, suspension agent or film forming food. Gellan gum can be combined with other colloids, such as xanthan gum, gelatin, and locust bean gum. Gellan gum is used similarly to xanthan gum. However, the biggest advantage of Gellan gum is that it can ensure that the gel is very clear, so it can be used as a substitute for xanthan gum when xanthan gum is not suitable. So far, gelatin has been used in bakery products, dairy products, fruit juices, milk drinks, sugar coatings, frosting, jams, meat products, and various desserts.

Package:

25kg/drum or according to customer requirements.

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