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CERTIFICATE OF ANALYSIS

For Xanthan Gum Food Grade 80 Mesh

Product Description: FUFENG[®]80 E415

Batch No.:201908A-N45 Production Date: Aug.16,2019

Quantity:20000KGS/800BAGS Shelf Life: 24 Months

Parameters	Specs	Results
Appearance	White-Like or Light-Yellow Powder	Conform
Assay	Yields,on dried basis,not less than 4.2% and not more than 5% of CO2 corresponding to between 91% and 108% of xanthan gum	Conform
Particle Size (mesh)	100%through 60 mesh, not less than 95% through 80mesh	80
Viscosity (1% KCL, cps)	>1200	1550
Shear ratio	≥6.5	8.1
V1/V2	1.02~1.45	Conform
PH (1% solution)	6.0-8.0	6.86
Loss on Drying (%)	≤15	8.40
Ashes (%)	≤16	9.9
Pb (ppm)	≤2	Conform
Total Nitrogen(%)	≤1.5	Conform
Pyruvic Acid(%)	≥1.5	Conform
Total Plate Count(CFU/g)	≤2000	Conform
Escherichia coli	Absent in 5 g	Conform
Xanthomonas campestris	Viable cells absent in 1 g	Conform
Moulds/Yeasts(CFU/g)	≤100	Conform
Coliform (MPN/g)	≤0.3	Conform
Salmonella	Absent	Conform
Ethanol and propan-2-ol (mg/kg)	Not more than 500 mg/kg singly or in combination	Conform
Conclusion	This material corresponds to current BP standard and to EU reg.231/2012(E415)	