

Xanthan Gum: Nature's Stabilizer

Xanthan gum is a versatile stabilizer in many food applications. Our partners appreciate its diverse qualities in food processing, including excellent particulate suspension, emulsion stability, viscosity, moisture retention and freeze-thaw stability. Xanthan gum is also known for its unique pH tolerance, making it one of the most useful ingredients available to manufacturers.

Learn more about our range of xanthan gum products and let our technicians customize a formulation to meet your unique needs. Contact us today for samples, product information, and learn more about our customer support services.

Product Highlights:

- **Packaging**

Twenty-five kilogram bags.
(Exception: Quik-Xan is packaged in 20 kg bags)

- **Storage and Shelf-Life**

Re-certify specifications after 2 years. Store properly sealed in a cool, dry environment.

- **Regulatory**

21 CFR - 172.695. Xanthan gum is approved for general use in food products.

- **Technical Service**

For assistance with this or any Tilley product, please contact our technical service representative at 1-800-628-3166.

Learn how Tilley Distribution can play a role in your company's success. Contact us at: orders@tilleydistribution.com



Xanthan Gum Product List

Tilley Distribution offers a broad range of xanthan gums for many applications. Our xanthan gums are kosher certified and meet FCC specifications. Listed below are the products available along with typical use levels.

	Application	Usage Level
Xanthan 40: A coarse, low dust product that is easy to disperse, thus improving environmental safety and making it easy to use where minimal agitation is available.	Salad Dressing and Sauces	...0.15% to 0.50%
Xanthan 80: A standard mesh product that is easy to disperse and hydrates rapidly.	Salad Dressing and Sauces Beverage Desserts Batters	...0.15% to 0.50% ...0.10% to 0.25% ...0.10% to 0.30% ...0.10% to 0.40%
Xanthan 8020: A specialty 80 mesh product with controlled "fines". Xanthan 8020 exhibits minimal dust, excellent dispersion, and rapid hydration.		
Xanthan 200: A fine mesh product with very rapid hydration making it suitable for dry mix formulations.	Bakery Salad Dressings and Sauces Dry Mix Beverages, Gravies, Desserts, and Seasoning Mixes	...0.10% to 0.30% ...0.15% to 0.50% ...0.10% to 0.25%
Quick-Xan: An agglomerated product that provides a combination of easy dispersion, rapid hydration, and very low dust.	Salad Dressings and Sauces Beverages	...0.15% to 0.50% ...0.10% to 0.25%
Xanthan CG: Xanthan that meets the specifications set forth in NF/USP and is suitable for cosmetic and personal care applications.		