

NovaBlend™ AF 1500C

Xanthan Gum

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Product Description

NovaBlend AF 1500C xanthan gum is intended for use in pet food and animal feed applications as a thickener and rheology control agent. Produced through the fermentation of corn, NovaBlend AF 1500C xanthan gum is a multifunctional ingredient used to increase viscosity, control water, and suspend particulates.

Applications

Functions as a stabilizer, emulsifier, thickener, and suspending agent.

Important for water binding and texture in soft and canned foods, holds ingredients together to extend product shelf life.

Can be added to spray coatings on gravy-style pet foods to create quickly hydrating gravies. Using it in pet gravies lets one tailor finished products into high-quality sauces that meet the strict standards of consumers and pets alike.

Can help reduce processing time and increase production without changing the final product's stability.

In liquid feeds and milk replacers, it creates a thicker, more gel-like viscosity to help keep ingredients suspended in solution.

Ingredients

Xanthan gum, calcium carbonate

AAFCO Ingredient Definition

Xanthan gum

Directions for Use

0.25% or 5 lb per ton (use rates may vary with different applications).

Physical Characteristics

ADM NovaBlend AF 1500C xanthan gum is a creamy tan-colored, free-flowing powder.

General

Viscosity (1.0% in 1.0% KCl) >1000 cP

pH (1.0% Solution) 6.5 to 9.5

Standard Specifications

Loss on drying 15%

Arsenic not more than 3 ppm

Lead not more than 5 ppm

Heavy metals (as Pb) not more than 20 ppm

Isopropyl alcohol not more than 750 ppm

Particle size min. 100% through USS 60 mesh,
min. 95% through USS 80 mesh

Microbiological

Total plate count not more than 10,000/g

Yeast and molds not more than 100/g

WHY ADM NOVABLEND AF 1500C XANTHAN GUM

High viscosity at low concentrations — very efficient thickener.

Pseudoplastic flow behavior facilitates mixing, pumping, filling, and pouring.

Shear and heat resistant — no loss of functionality during processing/packaging.

Interacts constructively with other ingredients, thickeners, binders, and texturants.

Improves taste and mouthfeel.

Effective emulsion stabilizer that prevents separation and breakdown.

Modifies flow of sauces and gravies to enhance creaminess and provide stability.

Provides excellent suspension of particulates.

ADM Animal Nutrition™ — one source for virtually all your ingredient needs.

Storage & Handling

Thirty-six (36) months from the certificate of analysis test date.

Ordering Information

Product number:	E91700AJ
Packaging:	25 kg bag
Customer service:	877-236-2460 or animalnutrition@adm.com

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