

NovaXan[®] AF

Xanthan Gum



Product Description

NovaXan AF 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, NovaXan AF xanthan gum is a multi-functional 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 allows one to 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.

Ingredient

Xanthan gum

AAFCO Ingredient Definition

Xanthan gum

Directions for Use

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

Physical Characteristics

NovaXan AF xanthan gum is a creamy tan-colored, free-flowing powder.

General

- Viscosity (1.0% in 1.0% KCl) >1200 cP
- pH (1.0% Solution) 5.5 to 8.0

Standard Specifications

- Loss on drying 6-14%
- Ash between 6.5% and 16%
- 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
- Pyruvic acid not less than 1.5%
- Nitrogen not more than 1.5%
- Particle size min. 98% through USS 30 mesh, min. 95% through USS 45 mesh

Microbiological

- Total plate count not more than 50,000/g
- Yeast and molds not more than 100/g

WHY ADM NOVAXAN AF 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:	926580AJ
Packaging:	25 kg bag
Customer service:	877-236-2460
	or animalnutrition@adm.com

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