

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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