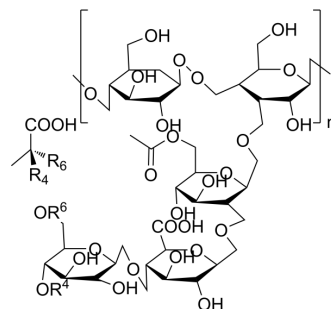


Xanthan gum

Cat. No.:	HY-A0103		
CAS No.:	11138-66-2		
Storage:	Powder	-20°C	3 years
		4°C	2 years
	In solvent	-80°C	6 months
		-20°C	1 month



SOLVENT & SOLUBILITY

In Vitro	H ₂ O : 2.5 mg/mL (Need ultrasonic)
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BIOLOGICAL ACTIVITY

Description

Xanthan gum is a microbial polysaccharide produced by *Xanthomonas campestris*. The structure of xanthan gum is based on a cellulose backbone of β -(1-4)-linked glucose units with a trisaccharide side of mannose-glucuronic acid-mannose attached to every other glucose unit in the backbone chain. Some terminal mannose units are pyruvated and some internal mannose units are acetylated. Due to its unique rheology and gelling properties, it is widely used as a food additive, thickener and stabilizer in the food and petroleum industries.

Caution: Product has not been fully validated for medical applications. For research use only.

Tel: 609-228-6898

Fax: 609-228-5909

E-mail: tech@MedChemExpress.com

Address: 1 Deer Park Dr, Suite Q, Monmouth Junction, NJ 08852, USA