



FASTir® Xanthan EC

FASTir® Xanthan EC is a food grade xanthan gum that undergoes a patent pending agglomeration process that makes the product disperse readily in water even under low shear. It dissolves and thickens more quickly than both standard agglomerated xanthan or powdered xanthan.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)	6	14	%
Odor (Typical)	Odorless		-
pH (1.0%)	5	8	pH
Powder Color (Visual)	Cream		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	2000	cps
Viscosity (End Use Salad Dressing)	175		cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	<10 cfu		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	60	100	%

Nutritional Data/100g

Calories	180.90
Total Fat (g)	0.08
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.05
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.98
Water (g)	10.01
Ash (g)	6.47
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	3781.65
Calcium (mg)	1074.62
Iron (mg)	1.00
Potassium (mg)	322.38

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing 50# Bags, 750# per pallet
Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life

Shelf-Life 2 years

Usage Levels

Typical Usage Level
Solubility Cold Water Soluble
Suggested Uses Xanthan Gum, suspension, stabilization, relish, salad dressings, sauces, pulp suspension in beverages

Regulatory Data

CAS #	11138-66-2
INS #	415
HS Tariff #	3913.90.2015
Country of Origin	Product of China
GMO Status	NGMO
USDA (BE) Status	Not a Bio- Engineered Food
United States	
FDA Regulation	GRAS - GRN. 121
Label Declaration	Xanthan Gum

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Next Review Date: May 4, 2026

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