

Specification

All analytical methods are in accordance with the latest requirements of the FCC or are equivalent. Specific test methods are available on request.

TayaGel® HA-D is specifically developed for use in dairy products.

Product name: Gellan Gum
EC No.: 275-117-5
CAS No.: 71010-52-1
E-No.: E 418

Parameters	Limits
Granulation:	
- through 60 mesh (< 0.250 mm)	min. 98%
- through 80 mesh (< 0.180 mm)	min. 92%
Gel strength (1% in standardized tap water):	
- Force	min. 450 g/cm ²
- Distance	min. 80%
Identification	
- CaCl ₂ -Test	pass
- NaCl-Test	pass
Appearance	white to off-white, uniform powder
Assay	3.3 – 6.8% CO ₂
Loss on Drying	max. 15.0%
pH (of 1% solution in DI water)	for information only
Isopropyl Alcohol	max. 750 mg/kg
Ash	max. 16.0%
Nitrogen	max. 3.0%
Arsenic	max. 3 mg/kg
Lead	max. 2 mg/kg
Mercury	max. 1 mg/kg
Cadmium	max. 1 mg/kg
Total Aerobic Microbial Count	max. 10'000 cfu/g
Escherichia coli	negative/5 g
Salmonella spp.	negative/10 g
Bile-tolerant gram-negative bacteria	negative/g
Pseudomonas aeruginosa	negative/g
Staphylococcus aureus	negative/g
Total Yeast and Mould Count	max. 400 cfu/g

The information contained herein has been compiled carefully to the best of our knowledge. We do not accept any responsibility or liability for the information given in respect to the described product. Our product has to be applied under full and own responsibility of the user, especially in respect to any patent rights of others and any law or government regulation.