

**LABORATORY / QUALITY CONTROL DEPARTMENT**  
**PRODUCT SPECIFICATIONS**

<b>Product:</b>	Xanthan Gum <i>gluten free</i>			
<b>Product number:</b>	1599			
<b>Material Description:</b>	Xanthan Gum is a white flour-like substance made from the protective outer coating produced by the non-genetically modified microorganism, <i>Xanthomonas campestris</i> . Xanthan Gum is highly viscous when combined with liquid and is used as a thickener and emulsifier. Its unique ability to hold small particles of food together makes it the ideal substitute for gluten in gluten free baking. Our Xanthan Gum is processed and packaged in a separated, dedicated gluten free facility. It is routinely tested for cross contamination using ELISA testing protocol to ensure its gluten free status, and is manufactured in a kosher facility.			
<b>Appearance:</b>	Fine, white powder.			
<b>Aroma:</b>	Should possess a neutral aroma with no off odors.			
<b>Country or State of origin:</b>	France & Austria			
<b>Physical Properties:</b>	Moisture: 11% maximum. Particle size: 95% less than 80 mesh.			
<b>Shelf Life:</b>	Best kept in an air-tight container in a cool, dry place; preferably a refrigerator or freezer. Will keep up to 24 months when stored properly.			
<b>Nutrition: (nutrients per 9g serving – 1 Tbsp)</b>	Calories	30	Dietary Fiber	7.00g
	Calories from Fat	0	Sugars	0.00g
	Total Fat	0.00g	Protein	0.00g
	Saturated Fat	0.00g	Vitamin A	0.00%
	Trans Fat	0.00g	Vitamin C	0.00%
	Cholesterol	0.00mg	Calcium	0.00%
	Sodium	10.00mg	Iron	0.00%
	Total Carbohydrate	7.00g		
<b>Ingredients:</b>	Xanthan Gum			
<b>Misc:</b>				

**BOB'S RED MILL NATURAL FOODS, INC**

*Manufacturers of*

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Revised 8/16/2011