Xanthan Gum

Product Description
A dry free-flowing powder suitable for use in food preparations as a stabilizer, thickener or emulsifier. It is vegetarian and contains no meat, dairy or egg products. Xanthan gum is ideal for thickening and emulsifying salad dressings and sauces. Made in the USA.

Product Usage
For best product performance, these usage instructions should be carefully followed:
Xanthan gum must be premixed with dry ingredients, such as salt, sugar and spices, before adding to water-based liquids. Always add the dry premix to water-based liquids (i.e. water or vinegar) first. When adding the dry premix to liquids, add gradually, while stirring vigorously with a whisk or electric mixer. Thickening will take several minutes. Once the premix has completely dissolved and thickened (5 minutes or more), oil may be added. To obtain a stable emulsion and avoid oil/water separation, we recommend whipping at high speed with an electric mixer for at least 5 minutes.

For a typical vinaigrette salad dressing, try starting with 2 level teaspoons of xanthan gum per gallon yield. The exact quantity will vary for each particular application.

Packaging Size and Product Yield
Packaged in BPA/Phthalate-free HDPE jars or pails. Each package has a lot code and "Best If Used By" date.
Product Number: 55500
Pack Size: 4/8 oz. jars
Yield: depends on usage

Storage Conditions and Shelf Life
Storage: Store in a cool, dry place.
Shelf Life: 12 months

Ingredient Statement
Xanthan Gum.

Nutritional Information

	Per 100 grams (mix)
Weight or Serving Size	100 g (dry)
Calories	328
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 g
Sodium	757 mg
Total Carbohydrates	77 g
Dietary Fiber	0 g
Total Sugars	0 g
Added Sugars	0 g
Protein	5 g
Vitamin D	0 g
Calcium	16 mg
Iron	1 mg
Potassium	3,530 mg

For Percentages of Daily Values, please refer to RC Nutritional Information Formats.

For Additional Product Information or Recipe Ideas contact:
RC Fine Foods • P.O. Box 236 • Belle Mead, NJ 08502
1-800-526-3953 • Fax 1-908-359-6957 • www.rcfinefoods.com

Revision Date: 5/3/2022 CE