

cuisineinnovation

Science et technologie au service de la création culinaire

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Xantha

Ingredients

Xanthan gum (E415)

Culinary data

Xantha is a thickening and a stabilizing agent. It can be used for many various hot and cold preparations (sauces...)

Technological data

Dissolution

The amount usually used ranges from 2 to 10g/L depending on the desired result.

Storage / Traceability

Store in a closed hermetic packaging, in a cool and dry place.

Origin: Europe

Packaged in a workshop which is ISO9001 certified

Sensory properties

Off white powder

Neutral taste and smell



Energy value	714 kJ 170 kcal
Fats	< 1g
Of which saturates	< 1g
Carbohydrates	75g
Of which sugars	0g
Dietary fibres	0g
Proteins	5g
Salt	0g

HALAL

VEGAN

CASHER

SANS
OGM

SANS
CONTAMI-
NANTS

SANS
ALLER-
GÈNES

