



## XANTHAN GUM 200G (1 PC)

SKU: MSK-0501

Categories: [Ingredients](#), [Modern Gastronomy](#)

Tags: [cream white powder](#), [emulsifier](#), [stabilizer](#), [thickening agent](#), [xanthan gum](#)

Pack size 1 x 200g |

Cream white powder - an effective thickening agent, emulsifier, and stabilizer that prevents ingredients from separating.

## ALLERGY INFORMATION

### Allergen statement

N/A

### Contains:

Celery/celeriac	No
Lupin	No
Eggs	No
Fish	No
Soybeans	No
Milk	No
Mustard	No
Peanuts	No
Sesame seeds	No
Crustacea	No
Molluscs	No
Tree nuts	No
Gluten	No
Palm oil (RSPO)	No
Sulphur Dioxide	No

## DIETARY INFORMATION

Vegetarian	Yes
Vegan	Yes
Lactose intolerant	Yes
Coeliacs	Yes
Halal approved	No
Kosher approved	No

## NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100G)

kJ	1403
Calories	335.4
Fat (g)	0.1
Sat. fat (g)	0.01
Carbohydrate (g)	77.2
Sugar (g)	0
Protein (g)	6.64
Salt (g)	2.62

## INGREDIENTS

Xanthan gum 100%.