

Xanthan Gum

Reliable, multifunctional stabilisation
for modern food & beverage formulations



Description

Today's food and beverage manufacturers face increasing complexity: delivering stable, label-friendly products while managing process variability, ingredient reductions, and evolving sensory expectations. Achieving consistent viscosity, stable emulsions, dependable suspension, and appealing textures across challenging conditions—acidic systems, heat treatment, shear stress—can be difficult with conventional stabilisers.

Xanthan Gum offers a proven, highly efficient solution. With its unique rheology, robust stability, and excellent performance even at low inclusion levels, Xanthan helps formulators overcome the most common texture and stability challenges across beverages, culinary applications, dairy alternatives, and gluten-free systems.

Jungbunzlauer provides more than 30 specialised Xanthan Gum grades, all exceptionally pure and free from chlorate, ethylenoxid (ETO) and relevant enzyme activities. This broad, high-quality portfolio ensures reliable and consistent performance across applications, giving formulators the confidence to achieve everything from high-viscosity systems to the best clarity available on the market.

What makes Xanthan Gum unique?

Reliable Performance in Demanding Conditions

Performs consistently across pH 2–12, high temperatures, freeze–thaw cycles, shear, and long shelf-life — ensuring stable results from processing to final product.

Superior Suspension & Texture Building

Creates a stable matrix that suspends pulp, botanicals, proteins, or spices, while delivering smooth, cohesive textures across beverages, sauces, and more.


Efficient & Cost-Effective Functionality


Provides strong performance at low dosage, supporting clean flavour profiles, clean-label formulations, and cost-in-use efficiency.


Fermentation-Based, Pure & Label-Friendly


Vegan, non-allergen, plant-based, and produced via controlled fermentation and available in thirty exceptionally pure grades.

Key functional benefits

 **Precise viscosity and consistency**

 **Smooth texture and mouthfeel**

 **High compatibility with other ingredients**

 **Processing ease through shear-thinning**

Application Areas

Beverages



- Suspends pulp, botanicals, cocoa, or nutrients
- Stable in acidic juices, shakes, RTD beverages, and functional drinks
- Enhances body and mouthfeel in low-sugar or fortified formulas

Sauces, Dressings & Condiments



- Excellent emulsion stability in high- and low-fat systems
- Prevents water-oil separation
- Provides the ideal combination of pourability and cling

Dairy & Plant-Based Alternatives



- Adds creamy texture and viscosity
- Performs reliably in heat-treated and fermented systems
- Supports freeze-thaw stability in frozen desserts

Bakery & Gluten-free



- Replaces gluten's binding properties
- Improves dough handling, softness, and moisture retention
- Contributes to better crumb structure and extended shelf-life

Soups, & Ready Meals



- Smooth, uniform thickening without graininess
- Holds up under retort and hot-fill processes
- Maintains consistent quality during transport and reheating

Quality & certifications

All Jungbunzlauer xanthan gum grades are manufactured without GMO and only traceable non-GMO raw materials are used. Jungbunzlauer food grade xanthan gum fully meets the specifications of US and EU regulations and is certified for use in Kosher or Halal foods and is suitable for vegan diets.

To demonstrate our strict quality and food safety policy, the xanthan gum production facility Pernhofen is certified according to ISO 9001, FSSC 22000, GMP+ (feed) and Responsible Care schemes

- Non-GMO **Project Verified**
- Vegan: **Suitable**
- Kosher: **Certified**
- Halal: **Certified**



Labelling & regulatory information

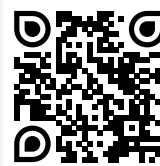
All Jungbunzlauer food grade xanthan gum types fulfil the purity requirements of all relevant food regulations.

In the European Union, xanthan gum (E415) is authorised as a food additive under Annex II of Regulation (EC) No 1333/2008 and may be used in many food categories following the quantum satis principle.

In the USA, the Food and Drug Administration (FDA) has affirmed xanthan gum as a safe food additive permitted for direct addition to food for human consumption (21 CFR § 172.695).

- INCI: **Xanthan Gum**
- EC No: **234-394-2**
- CAS No: **11138-66-2**
- E-No: **E 415**

Learn more about usage level and request a sample



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