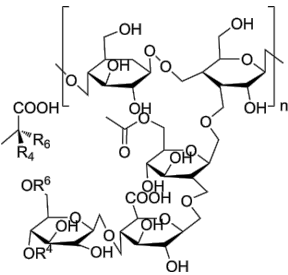


Xanthan gum

货号: **B28348**



产品信息

生物活性	Xanthan gum is a microbial polysaccharide produced by <i>Xanthomonas campestris</i> . The structure of xanthan gum is based on a cellulose backbone of β-(1-4)-linked glucose units with a trisaccharide side of mannose-glucuronic acid-mannose attached to every other glucose unit in the backbone chain. Some terminal mannose units are pyruvated and some internal mannose units are acetylated. Due to its unique rheology and gelling properties, it is widely used as a food additive, thickener and stabilizer in the food and petroleum industries.
CAS	11138-66-2
中文名称	汉生胶
分子量	1107.11
体外研究	
体内研究	
形式	
运输条件	Room temperature in continental US; may vary elsewhere.
保存条件	Please store the product under the recommended conditions in the Certificate of Analysis.
溶解性	
纯度	