Cuisine Tech

10178 - Xanthan Gum

Xanthan Gum is an essential ingredient for gluten free baking. It acts as an emulsifier and a binder, and adds volume to gluten free breads, cookies, cakes, and other baked goods. In the world of gluten-free baking, xanthan gum plays the crucial role of imitating gluten. In baking, gluten is what makes dough "doughy." It gives the dough elasticity, as well as viscosity. Those p...



MARKETING

It is an effective thickening agent and stabilizer to prevent ingredients from separating. When xanthan gum powder is added to a liquid, it quickly disperses and creates a viscous and stable solution. This makes it a great thickening, suspending and stabilizing agent for many products.

Nutrition Facts

5 Servings per container

Serving Size **100.0 GR**

Amount Per Serving

Calories **175**

	% Daily Value*
Total Fat 0 g	**0%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 4 mg	**0%**
Total Carbohydrates 76 g	**25%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 78 mg	433%
Potassium 288 mg	6%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
CT1017	00837775003307	1/1 LB

Brand	Brand Owner	GPC Description
Cuisine Tech	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
1.5 LBR	1 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.5 INH	8 INH	6.5 INH	0.38 FTQ	11x08	237 Days	60 FAH / 77 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

Dry and cool (68-72ºF, 20-22ºC)---UNIT UPC: 837775003307---

ALLERGENS

C *= 'Contains' ;* ***MC*** *= 'May Contain' ;* ***N*** *= 'Free From' ;* ***UN*** *= 'Undeclared' ;* ***INII*** *= 'Intentionally nor Inherently Included';* ***50*** *= 'Derived from Ingredients' ;* ***60*** *= 'Not Derived From Ingredients' ;* ***NI*** *= 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

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PREPARATION & COOKING SUGGESTIONS

Can be simply added to dry mixes to add volume and stability to recipes.

SERVING SUGGESTIONS

Add to many Gluten Free recipes to mimic gluten and add elasticity.

MORE INFORMATION