



## Material Safety Data Sheet (MSDS)

### Food Grade Xanthan Gum (E415)

#### 1. Product Identification

**Product Name:** Food Grade Xanthan Gum

**Synonyms:** Xanthan Gum, E415, Xanthan Polysaccharide

**Product Type:** Food-grade hydrocolloid / thickening agent

**Recommended Use:** Food thickener, stabilizer, suspending agent, texture modifier

**Supplier:** Basekim

#### 2. Hazard Identification

Food Grade Xanthan Gum is generally not classified as a hazardous substance under normal handling conditions.

#### Main potential hazards:

- Dust may cause temporary irritation to eyes.
- Inhalation of excessive airborne powder may irritate the respiratory tract.
- Wet powder may create slippery surfaces.
- Repeated exposure to high concentrations of dust should be avoided.

#### Emergency Overview:

Fine, white to cream-colored powder with low acute hazard under normal industrial and food-processing conditions.

#### 3. Composition / Information on Ingredients

| Component            | Typical Content                      |
|----------------------|--------------------------------------|
| Xanthan Gum          | Predominantly xanthan polysaccharide |
| CAS Number           | 11138-66-2                           |
| Food Additive Number | E415                                 |
| Physical Form        | Powder                               |

#### 4. First Aid Measures

##### Eye Contact:

Rinse carefully with clean water for several minutes. Remove contact lenses if easy to do. Seek medical attention if irritation continues.

**Skin Contact:**

Wash affected skin with soap and water.

**Inhalation:**

Move the affected person to fresh air. Seek medical attention if coughing, discomfort, or breathing difficulty continues.

**Ingestion:**

Food Grade Xanthan Gum is intended for food applications. However, if excessive accidental ingestion causes discomfort, rinse the mouth and seek medical advice if necessary.

## 5. Fire-Fighting Measures

**Suitable Extinguishing Media:**

- Water spray
- Foam
- Dry chemical powder
- Carbon dioxide

Like many organic powders, finely dispersed dust may form combustible dust concentrations in air.

Avoid generating unnecessary airborne dust near ignition sources.

Firefighters should use appropriate protective equipment where required.

## 6. Accidental Release Measures

Avoid generating excessive dust.

Sweep, vacuum, or collect spilled powder using suitable industrial equipment.

Place recovered material into a suitable container.

Clean remaining residue carefully because xanthan gum becomes slippery when wet.

Prevent uncontrolled discharge into drains where large quantities may affect flow conditions.



## 7. Handling and Storage

### Handling:

- Minimize dust generation.
- Use suitable ventilation in powder-handling areas.
- Avoid unnecessary inhalation of airborne powder.
- Keep containers closed when not in use.
- Maintain good hygiene in food-processing areas.

### Storage:

Store in a cool, dry, clean, and well-ventilated location.

Protect from:

- Moisture
- High humidity
- Direct sunlight
- Excessive heat
- Contamination
- Strong odors

Keep packaging tightly sealed.

## 8. Exposure Controls / Personal Protection

Under normal food-processing conditions, standard industrial hygiene measures are generally sufficient.

**Eye Protection:** Safety glasses recommended where airborne dust may occur.

**Respiratory Protection:** Use suitable particulate protection when high dust concentrations cannot be adequately controlled.

**Hand Protection:** Protective gloves may be used for prolonged industrial handling.

**Ventilation:** Provide adequate local or general ventilation in powder-handling operations.



## 9. Physical and Chemical Properties

| Property             | Typical Description                          |
|----------------------|----------------------------------------------|
| Appearance           | White to cream-colored powder                |
| Odor                 | Nearly odorless / characteristic             |
| Physical State       | Solid powder                                 |
| Solubility           | Dispersible in water                         |
| pH                   | Typically near neutral, grade dependent      |
| Bulk Density         | Grade dependent                              |
| Viscosity            | Grade dependent                              |
| Flash Point          | Not typically applicable                     |
| Flammability         | Organic powder may burn                      |
| Explosive Properties | Dust cloud may present combustible dust risk |

## 10. Stability and Reactivity

Food Grade Xanthan Gum is stable under recommended storage and handling conditions.

### Conditions to Avoid:

- Excessive heat
- Moisture
- High humidity
- Strong ignition sources in dusty environments

### Hazardous Decomposition Products:

Thermal decomposition may produce carbon monoxide, carbon dioxide, and other combustion products.

## 11. Toxicological Information

Food Grade Xanthan Gum has low expected acute toxicity under normal conditions of use.

Possible effects of excessive exposure include:

- Temporary eye irritation from dust
- Mild respiratory irritation from airborne powder
- Gastrointestinal discomfort after excessive ingestion



## 12. Ecological Information

Xanthan gum is an organic polysaccharide.

No significant environmental hazard is expected from normal quantities used in food production.

Avoid releasing large quantities directly into drains or surface water.

## 13. Disposal Considerations

Dispose of unused product and contaminated packaging according to local regulations.

Where permitted, non-contaminated material may be handled as non-hazardous industrial waste.

## 14. Transport Information

Food Grade Xanthan Gum is generally not regulated as dangerous goods for standard transport.

**UN Number:** Not typically applicable

**Transport Hazard Class:** Not classified

**Packing Group:** Not applicable

## 15. Regulatory Information

Food Grade Xanthan Gum is widely used as food additive **E415**.

Compliance requirements vary by destination market. Buyers should confirm that the supplied grade meets the applicable food regulations and customer specifications for the intended country of use.

## 16. Other Information

This MSDS provides general safety information for Food Grade Xanthan Gum.

Exact specifications, regulatory status, handling requirements, and classifications may vary by producer, manufacturing site, country, and individual product grade.



Users should refer to the supplier-specific SDS, Certificate of Analysis, and regulatory documentation before commercial use.