



### Cuisine Tech

## 10178 - Xanthan Gum

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.



### \* Benefits

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 properties help to hold a cookie together while it bakes on a sheet in the oven, and they enable cakes and breads to hold onto the gas bubbles that form inside them - this allows them to rise and take shape. Xanthan gum helps replicate these properties in recipes that do not contain gluten

## Nutrition Facts

5 Servings Per Container

Serving size **100 g**

Amount per serving  
**Calories 175**

% Daily Value\*

**Total Fat** 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat

**Cholesterol** 0 mg **0%**

**Sodium** 4 mg **0%**

**Total Carbohydrate** 76 g **25%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugar **%**

**Protein** 5 g

Vitamin D 0 mcg **0%**

Calcium 0 mg **0%**

Iron 78 mg **433%**

Potassium 288 mg **6%**

\* The % Daily Value (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.

### Ingredients

Xanthan Gum

### ⚠ Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

### Handling Suggestions

Dry and cool (68-72F, 20-22C)

### Serving Suggestions

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

### Prep & Cooking Suggestions

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

### 📄 Product Specifications

Brand	Manufacturer
Cuisine Tech	PARIS GOURMET

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775003307	CT1017	10178			1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.5 lb	1 lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 in	8 in	6.5 in	0.38 ft3	11x8	275 days	60 °F / 77 °F



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### Nutrition Analysis - By Measure

Calories	175	Total Fat	0 g	Sodium	4 mg
Protein	5	Trans Fats		Calcium	0 mg
Total Carbohydrates...	76 g	Saturated Fat	0 g	Iron	78 mg
Sugars	0 g	Added Sugars	0 g	Potassium	288 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

