



NOVAXAN™ XANTHAN GUM - E415

WHAT A DIFFERENCE THE FLOW MAKES

NovaXan™ xanthan gum is one of the most effective and versatile rheology modifiers available today – providing stability and improving textural qualities, pouring characteristics and ‘cling’.

So, for companies looking to create products with high quality textural characteristics, stability and aesthetic appearance, look no further than xanthan gum – the polysaccharide of distinction.

NovaXan™ xanthan gum offers the benefits of a unique flow behaviour. It gives you the benefits of instantaneous, reversible shear-thinning and high viscosity, even at low concentrations.

SALAD DRESSINGS, MARINADES AND SAUCES:

- Long-lasting emulsion stability
- Pourability with improved cling
- Creamy texture, clean mouthfeel and good flavour release
- Excellent long-term stability even in high acid and salt systems
- Stability to the natural enzymes often found in herbs and spices
- Stable to UHT and canning processes

BENEFITS

- Unique flow behaviour
- Instantaneous, reversible shear-thinning
- High viscosity at low concentration

NovaXan xanthan gum has a high resistance to the effects of:

- Heat
- pH
- Enzymes
- Shear
- Ionic strength

Novaxan™



BAKED GOODS

- Improved volume, texture and stability of refrigerated doughs
- Superior moisture retention
- Longer shelf life
- Consistent air cell volume
- Easy release from baking pans
- Good, even suspension of nuts, fruits and chocolate chips
- Improves handling and stability of bakery fillings
- Helps prevent drying and cracking of icings and frostings

DAIRY PRODUCTS

- Stable, uniform structure in frozen desserts, protecting against ice crystal growth
- Excellent 'cling' in dips
- Improved body, moisture control and spreadability
- Extended functionality when combined with guar gum, LBG or carrageenan

FOOD INGREDIENTS

BAKED PRODUCTS

BEVERAGES

CONFECTIONERY

DAIRY & DAIRY ALTERNATIVES

DRESSINGS & SAUCES

PROCESSED MEATS AND ANALOGUES

OTHER PROCESSED FOODS



ADM offers more than 700 high-quality ingredients and the skill to combine them with any food or beverage. **RESOURCEFUL BY NATURE™**

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BEVERAGES

- Provides texture in fruit flavoured beverages, both in ready-to-drink and dry mix forms
- Can thicken beverages containing up to 50% alcohol
- Can add a creamy texture to dry mix instant hot beverages (eg cappuccino coffee and drinking chocolate)

LOW-CALORIE FOODS

- Substitution for starches and oils
- Substantial calorie reductions

OTHER APPLICATIONS

- Convenience foods – frozen, microwaveable and ambient
- Syrups, toppings and yogfruits
- Batters
- Dry mixes
- Juice drinks

ADM NOVAXAN FOOD GRADE

- | | |
|----------------------------------------------|----------|
| • NovaXan 80 Xanthan Gum | (174910) |
| • NovaXan 200 Xanthan Gum | (174920) |
| • NovaXan 80 T Xanthan Gum
(transparent) | (174930) |
| • NovaXan 200 T Xanthan Gum
(transparent) | (174940) |
| • NovaXan Dispersible* | (174950) |

* transparent and agglomerated



ADM – THE NATURAL CHOICE

ADM's xanthan gum joins an established portfolio of food and industrial additives including citric acid, citrates, lactates, GDL and lecithins.

ADM's dedicated xanthan plant is part of its huge fermentation complex in Decatur, Illinois. It benefits from the Company's unique level of vertical integration and energy co-generation. ADM is able to monitor and control every stage from crop processing and raw material selection right through to the finished product, assuring quality throughout.

MEETING EUROPEAN DEMAND

In the European additives market which is large, dynamic, complex and highly regulated, our customers' purchasing function must be able to rely on the timely supply of products, fully complying with the required specifications and at competitive prices.

ADM subsidiaries and distributors are located throughout Europe ensuring that ADM's customers – from the largest to the smallest – receive the service they need. With 'local' supplies, technical support and timely deliveries, ADM offers a dependable supply of top quality products.

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