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Sosa Xanthan Gum - Information

SOSA began life in 1967 as a family business producing traditional Catalan cakes. Over the years their focus on innovation and pushing the boundaries of food experiences has seen them evolve into the go-to place for foodies who want to do something different and add a bit of flair. Let your creativity run riot.

- Use this xanthan gum powder as a thickening agent and emulsifier
- Neutral taste and dissolves in hot or cold liquid
- Designed to resist and remain effective even in high temperatures
- Freeze-thaw stable

TFS Product Code: 031280
Suppliers Product Code:
Information Last Updated: 02/04/2025
Date Produced: 12/11/2026



Allergy Information

Key: Contains | May Contain

Sesame	Gluten	Crustaceans	Eggs	Lupin	Nuts
Milk	Celery	Sulphur Dioxide	Soya	Cereal	Peanuts
Fish	Molluscs	Mustard			

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	180.00
Energy (kJ)	720.00
Protein (g)	7.00
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	75.00
Salt (g)	8.80

Dietary Information

Key: Suitable for

Kosher	Vegetarian	Halal	Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for changes to ingredients when products have been substituted.

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Ingredients

Thickener: xanthan gum (E415) (100%).

Handling Information

Directions for Use

Dissolves in cold or hot, mix with turmix. Exclusively for food grade. Any kind of liquid with water content higher than 80%. Resistant to heat and freezing, thermo irreversible. Sauces, raw coulis, false vinaigrettes, syrups and soups.

Storage Instructions

Storage in a dry place (humidity less than 60%). Temperature between 15°C and 25°C. Protect from light and odours.

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