BOB'S RED MILL

004941 - **Gum Xanthum**

Bob's Red Mill Xanthan Gum is made from the outer layer of a tiny, inactive bacterium called Xanthomonas campestris. It is an excellent all-purpose thickener for dressings, gravies and sauces. Its unique binding ability makes it the ideal substitute for gluten in gluten-free baking.

Benefits

Case of Five, 8 oz. bags
Gluten Free; Vegan; Vegetarian; High in Fiber; Kosher Pareve
Manufactured in a dedicated gluten free facility; R5-ELISA tested gluten free
All-purpose thickener for baking
Gluten free pantry staple

Ingredients

Xanthan Gum

Allergens

May Contain:

sesame, soy, tree nuts

Free From:

crustaceans, eggs, fish, milk, peanuts, wheat

Nutrition Facts

Servings per Container	**25**
Serving size	**1tbsp(9g)**
Amount per serving	
Calories	**30**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 350mg	**15%**
Total Carbohydrate 7g	**3%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes Added Sugar	**%**
Protein 1g	
Vitamin D 0mcg	**0%**
Calcium 5mg	**0%**
Iron 0mg	**0%**
Potassium 0mg	**0%**

* 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.

Handling Suggestions

Store in a cool, dry place. Keeps best sealed for freshness.

Serving Suggestions

It is an excellent all-purpose thickener for dressings, gravies and sauces.

Prep & Cooking Suggestions

Bake

Product Specifications

Brand	Manufacturer	Product Category
BOB'S RED MILL	BOB'S RED MILL NATURAL FOODS INC	Grocery

MFG #	SPC #	GTIN	Pack	Pack Desc.
P101460	004941	20039978035558	5	5 / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
3.06lb	2.5lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.5in	5.25in	8.25in	0.24ft3	38x8	730DAYS	32°F / 71°F

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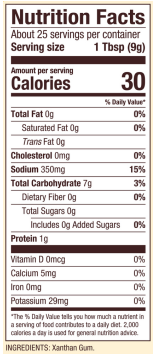
Nutrition Analysis - By Serving

Calories	30	Total Fat	0g	Sodium	350mg
Protein	1	Trans Fats	0g	Calcium	5mg
Total Carbohydrates•••	7g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images



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