

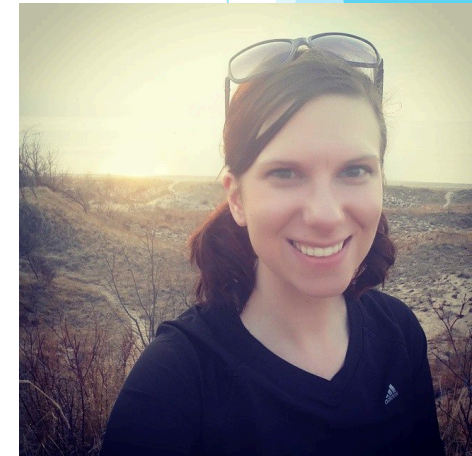
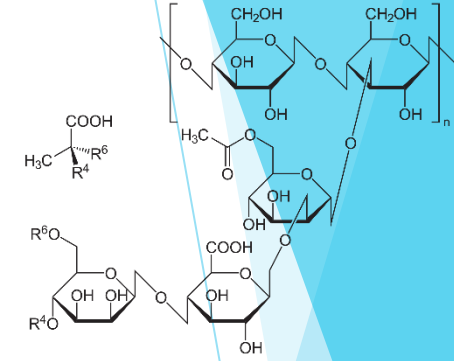
Xanthan Gum: Harmful or Harmless?

Jasmine Griggs, 24, is a biochemistry major at Andrews University. She is from Dowagiac, MI and plans to attend a graduate school such as Loma Linda to pursue a masters as a pathologist assistant after she graduates in May of 2016.

Xanthan Gum is a well known natural polymer that is used as thickening agent in variety of industries including food chemistry. It was approved for use by the FDA in 1964, and is widely used in food that we daily consume.

Xanthan Gum is used as a thickening agent in a gel called SimplyThick and in past recent years has been in news, for causing health and safety issues in premature infants.

During this presentation we will be looking at how this natural polymer is produced on an industrial level, its properties, applications and what kind of health and safety issues it can cause.



Jasmine Griggs

**Andrews University Department of Chemistry & Biochemistry
Halenz Hall Chemistry Amphitheatre**

April 23, 2014, 4:30 P.M.