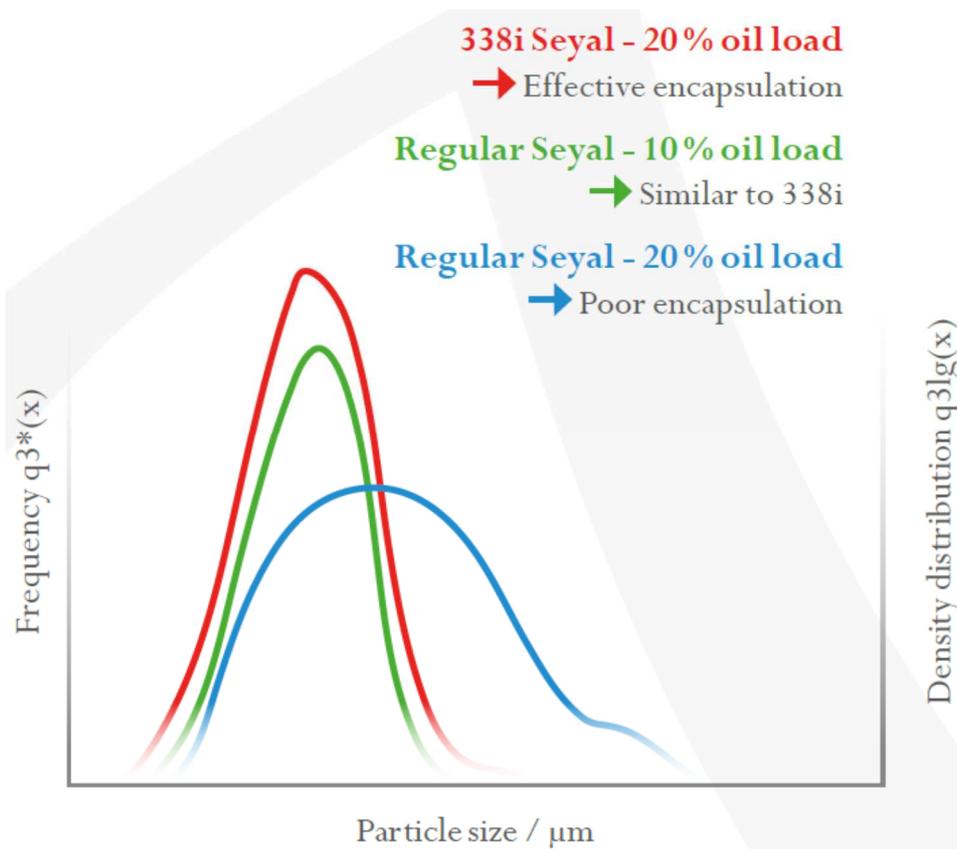


ALLAND & ROBERT INTRODUCE « INSTANT SOLUBLE GUM ACACIA 338i », ITS LATEST ENCAPSULATION REFERENCE

In order to meet the needs of the agri-food industry, international expert in Gum Acacia Alland & Robert developed its latest reference Instant Soluble Gum Acacia 338i, dedicated to the encapsulation of flavors, oleoresins or colors in powder form.

Encapsulation is an essential and commonly used process in the agricultural industry. Instant Soluble Gum Acacia 338i is particularly effective for essential oils, sensitive and volatile compounds, and it provides excellent protection against oxidation. Studies completed by Alland & Robert shown that Instant Soluble Gum Acacia 338i offers more effective stabilisation of oil in water emulsion for longer periods of time, compared to other seyal Gum Acacia products. It therefore offers the best protection against external conditions, including light and oxygen, to avoid aroma deterioration.

Comparison of oil in water emulsions: 338i vs Regular Seyal





“Poor quality encapsulation can have a significant impact on the quality of the final product due to reduction of aromatic strength, a change in flavor and oxidation” comments Frédéric Alland, CEO of Alland & Robert. *“Instant Soluble Gum Acacia 338i was developed following extensive research into different aspects of encapsulation, and for companies in this sector this product presents an option which, as well as being a natural product, is more practical and effective, and which guarantees the aroma quality of their products.”*

During spray drying operations, Instant Soluble Gum Acacia 338i will also allow food technologists to use less powder while maintaining the same oil percentage in their formulations. Increasing the oil load provides manufacturers with economic savings as there is less water to be evaporated.

Harvested in Africa’s Sahel region, Gum Acacia is 100% natural, as it is derived from the gum exudation of the Acacia tree. Odorless, colorless, tasteless and extremely soluble in water, Gum Acacia is very low in calories, and guaranteed to be allergy free, GMO free and pesticide free. Certified organic, halal and kosher, Gum Acacia is perfectly suited for use in food products, including those for vegetarian and vegan diets.

About Alland & Robert

Created in 1884, Alland & Robert is a family company based in Normandy. The company is a global leader in gum acacia, an additive or completely natural ingredient used in the food, pharmaceutical and cosmetics industries. In 2014, Alland & Robert had a turnover of 32 million euros, 86% of which was from the international market in 69 countries via 37 distributors. The company has tripled its turnover over 10 years, and continues its development on every continent. Alland & Robert has also made large investments in the installation of facilities to increase its production capacity (around 15 million euros over 10 years). The company employs 65 people at 3 sites in France: 2 factories situated in Eure, Port-Mort and Saint-Aubin-sur-Gaillon, as well as a site in Paris where the management and sales teams are based. To find out more: www.allandetrobert.com

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