

ALLAND & ROBERT HAS DEVELOPED « INSTANT SOLUBLE ACACIA GUM 500I », ITS LATEST EMULSION REFERENCE

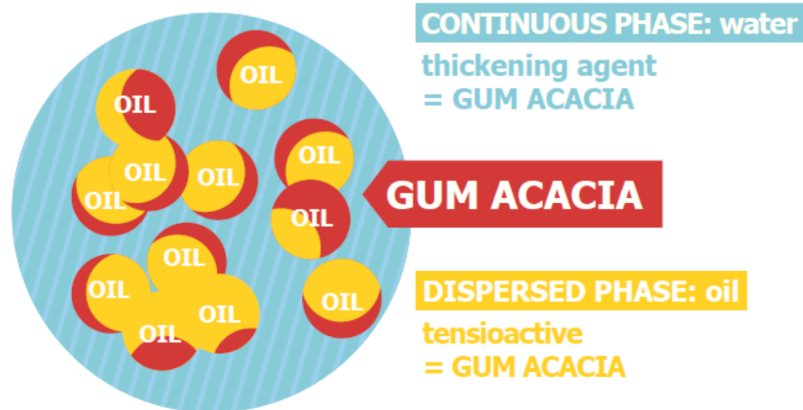
In order to meet the needs of the beverage industry, international expert in Acacia gum Alland & Robert has set up its latest reference “*Instant Soluble Acacia gum 500i*”, dedicated to the stabilization of complex oil emulsions in aqueous solutions, in particular with citrus fruits, paprika and beta-carotene, ingredients frequently used in the production of fruit sodas, sports drinks and other beverages.

The scientific approach of the research and development activities Alland & Robert has lead allowed to identify and to confirm the key indicators measuring the emulsifying power of the acacia gum. The researchers found that the surface tension and the gum’s emulsifying capacity can, inter alia, depend on the originating country and on the soil composition. For example, a acacia gum originating from Senegal and from sandy soils will have a better emulsifying capacity than a gum from trees having grown on clay soils.

“An incorrect emulsion has a significant impact on the quality of the final product because it provokes an alteration of taste, of texture and of sensations for the consumer”, comments Frédéric Alland, CEO of Alland & Robert. *“Instant Soluble Acacia gum 500i has been developed following an in-depth study of the different phases of emulsion, and especially its long-term stability”. Its use represents for this sector’s companies a guarantee of success for the emulsions in their beverages. It is a product supported by our greatest customers, which made its proofs and contributed to the success of new drinks proposed on the market, especially because the colors, the textures and flavors were perfect”.*

The emulsions are essential and sensitive processes to produce in the agri-food industry, and more especially in the beverage industry. “*Instant Soluble Acacia gum 500i*” is particularly efficient to succeed in and stabilize the emulsions. The acacia gum is a natural hydrocolloid, natural fiber, which reduces the surface tension between dispersed and continued phases of an emulsion. Its use contributes to the stabilization of scattered droplets with electrostatic and steric effects, which facilitates the emulsions and guarantees her success.

Action of the acacia gum on the emulsions



Beyond the benefits of the “*Instant Soluble Acacia gum 500*” for the success of emulsions, the acacia gum presents interesting nutritional properties. 100% natural as it arises from acacia exudates, it is painless, colorless, tasteless and soluble in water. Rich in fibers, it however presents a weak calorific power. Guaranteed without allergen, free of GMOs and pesticides, it is organic, halal and kosher certified, and perfectly suits with a use in food products including for vegetarian and vegan diets.

About Alland & Robert

Created in 1884, Alland & Robert is a family company based in Normandy. The company is an international leader on the acacia gum market, an entirely natural additive or ingredient mainly used in the agri-food industry, the pharmaceutical company and the cosmetics. In 2014, Alland & Robert carried out a turnover of 32 million euros, of which 86% globally in 69 countries through 37 distributors. The society tripled its turnover in 10 years, and pursued its progression to increase its capacities (about 15 million euros in 10 years). The company employs 65 people on 3 sites in France : 2 factories located in the departments of the Eure, in Port-Mort and Saint-Aubin-sur-Gaillon, and its Parisian site where are based the company’s leading and commercial teams. To know more : www.allandrobert.com

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