

HI EUROPE 2016

ALLAND & ROBERT PRESENTS A FULL ACACIA FIBER RANGE INCLUDING ORGANIC REFERENCES

Alland & Robert, the international gum Acacia expert, will presents its full Acacia Fiber range at HI Europe, the world's leading health and natural food ingredients event organized in Frankfurt from November 29th to December 1st 2016. To meet all public and industry expectations Alland & Robert's variety of Acacia Fibers includes organic references: Seyal grade, **Acacia Fiber 339 Organic**, and Senegal grade, **Acacia Fiber 399 Organic**. These references have been specifically developed to serve the growing demand for organic products in mature markets such as Europe and North America. To ensure full traceability of the gum, Alland & Robert is not only organic certified for its manufacturing process, but is only working with African suppliers who deliver organic raw materials certified by local accredited organisms.

As a natural, non-allergen and GMO free food additive, Gum Acacia offers a high safety level to the food and beverage industry. Alland & Robert also guarantees a minimum fiber content of 90% for all products of the Acacia Fiber range that can be added to any product formulation to increase the percentage of fiber.

Acacia Fiber is odorless, tasteless and colorless and is highly soluble in water. It does not present usual disadvantages of other common fibers used in the food industry which include discomfort, side effects, unnatural synthetic additive and viscosity addition to the end product. Resistant to acidity and heat, it can undergo highly complex preparation methods and its PH is compatible with milk proteins. It can be added to any product formulation to increase the percentage of fiber including in bakery products, dairy products, beverages, nutritional products and meat. By presenting a low calorific value, Acacia Fibers are also ideal for use in dietary and other health products.

To respond to the needs of all clients, Alland & Robert's Acacia Fiber range is also certified halal and kosher and is suitable for vegetarians and vegans.



“While consumers’ interest for dietary food and nutrition is increasing worldwide, the food and beverage industry faces a new challenge and needs to adapt by offering healthier and safe products to their customers. As such, Acacia Fibers are a real asset for these companies and, as an International expert of Gum Acacia, Alland & Robert accompanies them all along the process”, comments Frédéric Alland, CEO of Alland & Robert. “From formulation to manufacturing, our Research and development team is dedicated to partner with our client and help them, thanks to their in depth expertise, develop the best product both in terms of taste and safety”.

Harvested in the African Sahel, acacia fiber is an extremely safe food additive that comes from an exudation from Acacia. Alland & Robert is committed to the naturalness of the product and makes the most of its advantageous qualities whilst carrying out strict controls with suppliers throughout the production process and ensuring good working conditions for harvesters. This same level of control is also applied at the company factories. Acacia fibers remain additive-free from harvest to sale.

The Alland & Robert teams will be presenting the Acacia Fibers range and its various advantages at the HI Europe trade show in Frankfurt - Hall 3, stand F34.

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 2015, Alland & Robert carried out a turnover of 40 million euros, of which 86% globally in 69 countries through 37 distributors. The company’s turnover increased by more than 250% over the last ten years and Alland & Robert pursued its development to increase its production capacities (about 15 million euros invested 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 headquarters where the company’s leading and commercial teams are based. For more information, please visit www.allandrobert.com

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