

Adding Acacia Gum to bread improves the shelf life & consumer experience

Alland & Robert, international leader in Acacia Gum, appointed LEMPA¹ (Laboratory for the testing of food products), an independent French expert and professional laboratory specialising in bakery products, to conduct a study on the impact of acacia gum in breads (texture, water retention and preservation) as well as a sensory evaluation².

Acacia Gum improves Texture & Preservation of Breads

The tests were conducted using two grades of acacia gum - Acacia Gum seyal and Acacia Gum senegal - with three different dosages of 1%, 3% and 6%.

Trials were conducted on two different types of bread: **white sandwich bread and gluten free bread** and the results were measured against a control bread which contained no acacia gum.

The research conducted by LEMPA produced significant results with both white sandwich bread and gluten free bread.

In fact, by using specific dosages of either Acacia Gum seyal or Acacia Gum senegal for each type of bread, **acacia gum improved the texture (a 25% increase in softness on white bread after 4 days).**

Furthermore, the addition of acacia gum was also shown to **increase water retention** in the breads leading to a **higher final weight** for identical original recipes, allowing for a heightened sensation of freshness.

Globally, the addition of acacia gum enhanced the shelf life of both types of breads, with a short-term preservation gain of up to 50%.



Consumers are unanimous, breads with acacia gum taste better!

The sensory study has revealed that breads containing acacia gum are more appreciated by consumers, both in white sandwich and gluten free bread. In fact, for Acacia Gum seyal or senegal, breads with added acacia gum received more positive feedback on taste, color, smell and crustiness than the control sample.

And to top it off, Acacia Gum is a clean label ingredient and a soluble fiber

Alland & Robert guarantees a minimum fiber content of 90%. As a fiber, acacia gum offers several advantages such as:

- Resistance to acidity and heat
- No side effect, discomfort or bowel issues
- Low calorific value
- Very low glycemic index
- Scientifically recognized prebiotic effects

Depending on the country regulations, the addition of acacia gum will allow fiber enrichment nutritional allegations (“enriched in fibers”/ “source of fibers”).

LEMPA¹ : Laboratory for the testing of food products
The sensory evaluation² : it was conducted on a panel of 58 people

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 2016, Alland & Robert generated a turnover of 40 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 70 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.

For more information: www.allandrobert.com

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