

# GUM ACACIA – & COATING

## CHOCOLATE DRAGEES



Acacia gum is a natural ingredient used in the confectionery industry for coating. Its exceptional properties will improve the stability of sucrose systems, their texture, adhesion and viscosity. Acacia gum is used in a wide variety of confectionery products.

The coating of dragees is made of alternative layers of chocolate (white, black or milk). These layers are dried with cold and dry air blowing. The cold air allows the crystallization of the cocoa butter and the coating operation. Acacia gum will provide film forming functionalities, and will make the properties of coated sweet products more effective.

## PRODUCTS CHARACTERISTICS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia gum, no additives added.
- A formulation that provides great texture, maximizes film-forming abilities and makes hard coating layers extremely effective.
- Stabilization and improvement of the hardness of the final product.

## ALLAND & ROBERT SERVICES

- A strong expertise on acacia gum thanks to a dedicated R&D team, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory that reach the highest quality standards through international certifications.
- A commitment to develop the quality of products through sustainable development, social investment and environmental awareness.
- Solid partnerships with an extensive network of African suppliers to ensure security of supply.

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## CHOCOLATE DRAGEES

### COMPOSITION

- Gum ACACIA syrup (396i or 396A – 30% in water).
- Chocolate at 36-38°C with or without hydrocolloids (i.e. 5 – 10 % of gum acacia).
- Centres (hazelnuts, almonds ...) at 20-22°C.
- Surfacing agents (cocoa powder, shellac, gum acacia...).

### MANUFACTURING PARAMETERS

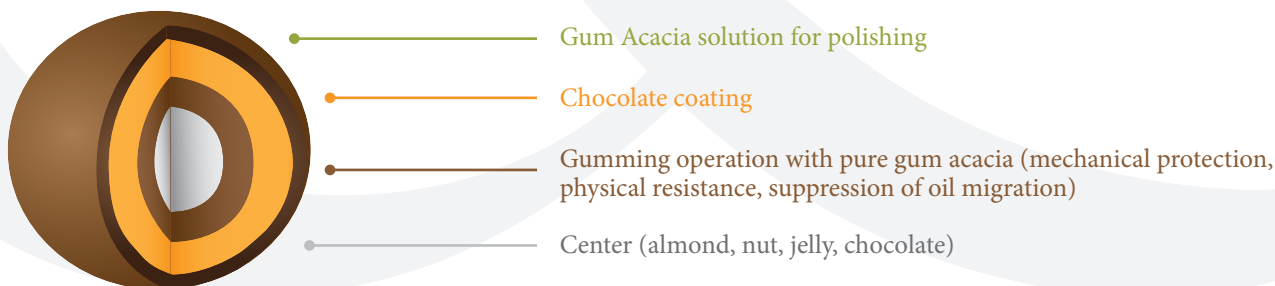
|                            |           |
|----------------------------|-----------|
| Residual moisture          | <1%       |
| Number of chocolate loads  | 20-25     |
| Total coating time         | 40-75 min |
| One chocolate loading time | 2-3 min   |
| Air drying temperature     | 14-16°C   |
| Air moisture               | 40 – 50 % |

### MANUFACTURING PROCESSES

The first coating operation must be carried out with a 30% solution of gum acacia to prepare and to surface the centres (almonds, hazelnuts etc...). This operation has a protective effect on the centres and avoids water and fat migrations.

The blend chocolate/ acacia gum is then added layer by layer to obtain a very thin crystallisation. To polish the dragees and improve the aspect, a last coating can be made with a solution of hydrocolloids (gum acacia), with an alcoholic solution of shellac or waxes.

### ACACIA GUM ACTION ON DRAGEES



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