

GUM ACACIA – & COATING

HARD DRAGEES



Acacia gum is a natural ingredient used in the confectionery industry for coating. Due to its film-forming ability, gum acacia is suitable for the gumming operations.

The coating of the hard dragees is made of alternative layers of microcrystalline sucrose. These layers come from the evaporation of the water contained in the sucrose syrup which is slowly poured load by load on the centers in the coating pan. Acacia gum added to sucrose used for the main coating operation also acts as an interesting plasticizer.

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.
- Very good protection of the centers (corners, pointed and fragile parts) and smoothing of the surface.
- Prevention against far migrations from the center to the layer of sucre, and better fixation of the coating blend.

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.

ALLAND & ROBERT

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COMPOSITION

- Gum ACACIA syrup (396i or 396A – 30% in water)
- Sucrose syrup 65 - 80 DM
- Centers (hazelnuts, almonds, jellies, chocolate ...)
- Flavouring and colouring

MANUFACTURING PARAMETERS

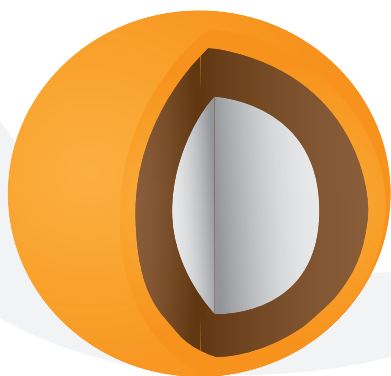
Residual moisture	1 – 3 %
Number of sucrose loads	80 - 120
Total coating time	6 – 8 hours
One sucrose loading time	4 - 6 min
Air drying temperature	40 - 60 °C

MANUFACTURING PROCESSES

The first coating operation must be carried out with a 30% solution of acacia gum to prepare and to surface the centres (almonds, hazelnuts etc...).

The sucrose syrup is then added layer by layer to obtain a very thin crystallisation. To polish the dragees, a last coating can be made with an aqueous solution of hydrocolloids (i.e. gum acacia), with an alcoholic solution of shellac or waxes.

ACACIA GUM ACTION ON DRAGEES



- Sucrose coating
- Gumming operation with pure gum acacia (mechanical protection, physical resistance, suppression of oil migration)
- Center (almond, nut, jelly, chocolate)

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