

GUM ACACIA – & COATING

SUGAR FREE CHEWING GUMS



Acacia gum is a natural ingredient used in the confectionery industry for coating.

Acacia gum associated with polyols will provide superior properties for coating. The right polyol should be chosen according to several organoleptic criteria: the taste of the final product (neutral, fruity, refreshing...), the sweetening power and the crispy effect for example.

Acacia Gum is also used as a film forming agent, and makes properties of coated sweet products more effective. It is used in a wide variety of confectionery products, including pastilles, gum drops, chewing gums, toffees, dragees, coated almonds and chocolate or nut centers.

PRODUCTS BENEFITS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia gum, no additives added.
- No surface cracks, protective effect against moisture and oxidation, pleasant organoleptic sensory.
- A product that can be used in sugar free confectioneries thanks to its noncariogenic properties, and that has no impact on teeth.
- A product that provides great texture, maximizes film-forming abilities and makes soft or 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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COMPOSITION

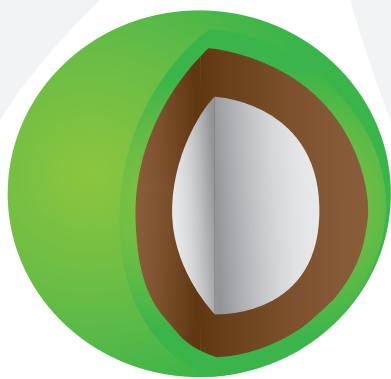
- Gum ACACIA 381i or 381A
- Polyol (sorbitol, xylitol or maltitol)
- Water
- Flavouring and colouring

MANUFACTURING PROCESSES

The first coating operation must be carried out with a 30% pure solution of gum acacia to prepare and to surface the centres.

The gum acacia/polyol syrup is then added layer by layer to obtain a very thin crystallisation. To polish the dragees, 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 CHEWING GUMS



Blend of polyol/gum acacia coating

Gumming operation with pure gum acacia (mechanical protection, physical resistance, suppression of oil migration)

Center (Gum base)

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