

GUM ACACIA— & EMULSION

HIGH QUALITY ACACIA GRADES



Acacia gum is a natural ingredient used in the beverage industry to improve emulsions. Gum acacia is a 100% natural and vegetal hydrocolloid, coming from acacia trees. It presents many functional and active properties as an emulsifier that will be key to obtain a successful emulsion.

Alland & Robert references **INSTANT SOLUBLE GUM ACACIA 500I** or **SPRAY DRIED GUM ACACIA 500A** are dedicated to the stabilization of difficult oil in water emulsions (for instance with citrus, paprika or β -carotene).

PRODUCTS BENEFITS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia gum, no additives added.
- A product that reduces the surface tension between the dispersed and continuous phases of an emulsion.
- Contribution to the stabilization of dispersed droplets with electrostatic or steric effects.

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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HIGH QUALITY ACACIA GRADES

COMPOSITION

Gum ACACIA 500A and 500i	10 % w/w
Water	74.3 % w/w
Citric acid	0.5 % w/w
Sodium benzoate	0.2 % w/w
Oil phase (colourings and/or flavours)	7.5 % w/w
Estergum 8BG(weighting agent)	7.5 % w/w
Blend n°1	Blend n°2
- Gum acacia	- Oil phase
- Citric acid	- Estergum 8BG
- Sodium benzoate	
- Water	

MANUFACTURING PARAMETERS

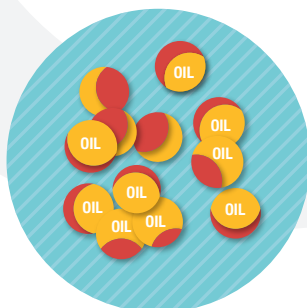
Blend n°1	high speed mixer (i.e. Ultra Turrax for 4 min.)
High-pressure homogenisation	NIRO SOAVI NS1001L 2 stages (400 Bars + 50 Bars)

MANUFACTURING PROCESSES

Disperse the gum acacia in the aqueous phase under stirring and wait for 3 hours at least the complete hydration of the gum. Add the blend made with essential oil(s) and weighting agent under stirring (with a Turrax or a Silverson for example). This premix phase is very important.

Homogenise the preparation with the high pressure homogeneizer, (NIRO SOAVI NS1001L – first stage: 270 Bars, second stage: 30 Bars). This o/w emulsion can be dosed in sucrose syrup (containing citric acid and preservatives) to make an aroma for soft drinks or spray dried to make encapsulation.

ACACIA GUM ACTION ON EMULSIONS



CONTINUOUS PHASES : WATER

Thickening agent = Gum Acacia



GUM ACACIA



DISPERSED PHASE: OIL

Tensioactive = Gum Acacia

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