

GUM ACACIA — & ENCAPSULATION

SEYAL GRADES



Acacia gum is a natural ingredient used in the ingredient industry to encapsulate liposoluble substances, essential oils, vitamins, flavors and colourings.

Alland & Robert references **INSTANT SOLUBLE GUM ACACIA 381I** or **386I** and **SPRAY DRIED GUM ACACIA 381A** or **386A** are convenient for the stabilization of oil in water emulsions before a spray drying operation.

PRODUCTS BENEFITS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia gum, no additives added.
- A formulation that allows film forming, protection and retention of flavors.
- Unique properties that will improve functionalities, achieve flavor retention and release, and increase stability.
- Protection from external factors like moisture and cross contamination.

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 A Gum Acacia 386 I or A	20 % D.M. w/w
Water	64.3 % w/w
Citric acid	0.5 % w/w
Sodium benzoate	0.2 % w/w
Oil phase (colourings and/or flavours)	15 % w/w
Blend n°1	Blend n°2
- Gum acacia - Citric acid - Sodium benzoate - Water	- Oil phase

MANUFACTURING PARAMETERS

Blend 1 + 2	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 at least 3 hours for the complete hydration of the gum.

Add the blend made with oil substances **under stirring** (with a high shear mixer, a Silverson for example). This premix phase is very important. Homogenise the preparation with the high pressure homogenizer.

Spray dry the emulsion in the upcoming hours in a spray drying tower.

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