

GUM ACACIA

& GUM DROP TEXTURING

FRUIT CANDY



Acacia gum is a natural ingredient used in the confectionery industry as a texturing agent. 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.

Alland & Robert references **INSTANT SOLUBLE ACACIA GUM 396i** and **SPRAY DRIED ACACIA GUM 396A** can be used to obtain a typical hard texture and long structure.

PRODUCTS BENEFITS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia gum, no additives added.
- Action as a thickening agent which gives a unique texture that is both firm and melting.
- Stabilization and improvement of the hardness of the final product.
- The combination of Gum acacia with sucrose and glucose associated with an anti-crystallisation effect significantly improves the texture of fruit candies.

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 396i or 396A	30 kg
Sugar (sucrose)	34 kg
Glucose syrup 42 DE	14 kg
Water	20 kg
Citric acid (50% aqueous solution)	2 kg
Flavouring and colouring	Quantum Satis

MANUFACTURING PARAMETERS

Cooking system	Jet Cooker
DM before cooker	74 ° Bx
DM after cooker	71 ° Bx
Drying temperature	60 ° C
Structure	Short
Texture	Hard

MANUFACTURING PROCESSES

1. Premix the gum acacia, the sugar and the glucose and hold at 60°C.
 2. Pump the mass to the jet cooker (cooking temperature: 104 – 106 °C)
 3. Inject the flavours, colours and citric acid.
 4. Deposit in dry starch and place the starch trays in a ventilated room until the required texture (40 – 60 hours) and end moisture (approx. 10 %).
 5. Unmould the drops, eliminate the starch and coat with a specific oil.
- Sanding with fine sugar, with or without acid is also a possibility.

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