

GUM ACACIA

& GUM DROP TEXTURING

HERBAL 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 herbal 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

9, rue de Saintonge - F-75003 PARIS
Tél. +33(0)1 44 59 21 31 / Fax: +33(0)1 42 72 54 38
www.allandetrobert.fr - info@allandetrobert.fr

GUM ACACIA

GUM DROP TEXTURING

HERBAL CANDY

COMPOSITION

Gum ACACIA 396i or 396A	28 kg
Sugar (sucrose)	24 kg
Glucose syrup 42 DE	23 kg
Water	23 kg
Citric acid (50% aqueous solution)	2 kg
Flavouring and colouring	Quantum Satis

MANUFACTURING PARAMETERS

Cooking system	Jet Cooker
DM before cooker	72 ° Bx
DM after cooker	69 ° Bx
Drying temperature	60 ° C
Structure	Long
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. 13 - 15 %).
5. Unmould the drops, eliminate the starch and sand with fine sugar.

ALLAND & ROBERT

9, rue de Saintonge - F-75003 PARIS
Tél. +33(0)1 44 59 21 31 / Fax: +33(0)1 42 72 54 38
www.allandetrobert.fr - info@allandetrobert.fr

© Alland & Robert - Strictly confidential - All rights reserved. No reproduction or diffusion without written authorization