

GUM ACACIA

& GUM DROP TEXTURING

GUM PASTILLES



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 **396i** and **396A** are especially convenient for the production of sugar free gum drops characterized by a soft 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.
- A product that can be used in sugar free confectioneries thanks to its noncariogenic properties, and that has no impact on teeth.

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 396i or 396A	36.5 kg
Sorbitol (70% DM)	48.5 kg
Water	15 kg
Flavouring and colouring	Quantum Satis

MANUFACTURING PARAMETERS

Cooking system	Jet Cooker
DM before cooker	70 - 71 ° Bx
DM after cooker	68 - 69 ° Bx
Drying temperature	55 ° C
Structure	Long
Texture	Soft

MANUFACTURING PROCESSES

1. Heat the water and sorbitol up to 70 – 80 °C into an adapted cooking system.
2. Add the acacia gum under slow stirring until the complete dissolution of the gum.
3. Pump the mass to the jet cooker (cooking temperature: 104 – 106 °C).
4. Inject the flavouring and the colouring agents.
5. Place in dry starch and leave the starch trays in a ventilated room until the required texture is obtained (40 – 60 hours).
6. Unmould the drops, eliminate the starch and coat with a specific oil.

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