

SYNDEO® natural stabilizer & texturing agent

Syndeo® is an innovative range of **blends of natural and vegetal hydrocolloids** that can be used as a functional additive in food and drinks. Thanks to Alland & Robert expertise and research on natural plant exudates, Syndeo® will bring **stabilizing and texturing properties** to food and beverages, fulfilling especially new needs regarding texture improvement.

The hydrocolloids used in Syndeo® are **natural plant exudates that are vegetal and clean label friendly**:

- 100% all natural and vegetal gum exudations coming from trees
- Non starch polysaccharides, GMO-free products with constant traceability
- Soluble fiber with no additives, preservatives or allergens
- The blends combine stabilizing, texturing and emulsifying properties for a multifunctional and efficient additive.

SYNDEO® BENEFITS

- **Transparent** aspect and neutral color
- Excellent **resistance** to micro-waves, freeze and thaw, ideal for ready-to-eat meals and sauces
- High **viscosity** for a significant texturant effect
- No texture modification **at 65°C**
- **Stable** on a wide pH range
- **No sugar** content, can be used in no-added sugar or sugar-free recipes
- Can be **dispersed** at both cold and hot temperatures.
- Provide great particulate **suspension** properties
- **Efficient** at very low dosage (less than 1%)

FUNCTIONAL PROPERTIES OF THE SYNDEO® RANGE



Stabilizing agent



Mouthfeel improver



Freeze/thaw stability



Thickening agent



Texturizing agent



Syneresis avoidance



Emulsifying agent



Moisture retention

USES IN THE FOOD & BEVERAGES INDUSTRIES



SPECIFIC USE OF SYNDEO® IN DAIRY-FREE BEVERAGES

Vegan, lactose-free, paleo... With the rise of specific diets all over the world, **the market for dairy-free beverages is growing fast**. Drinks based on soy, nut or rice are nowadays widely available, and need to meet consumers expectations for texture, sensory experience, and clean label requirements.

Thanks to the Research & Development performed by Alland & Robert, the **Syndeo®** range is perfectly designed to help product developers meet these expectations. Syndeo® is an **effective stabilizer**, and will bring **texture and mouthfeel improvement** to vegetable-based milk substitutes.



Great viscosity synergy has been established between Syndeo® and locust bean gum (which is a common ingredient of dairy-free drinks). Syndeo® can also be an effective replacement of gellan gum, and provides **great suspending properties** which are required to formulated dairy-free beverages.

Finally, some of the Syndeo® products provide **stable emulsion properties** in addition to their stabilization and texturing properties, allowing formulators not to use soy lecithin in some recipes.

WHO IS ALLAND & ROBERT ?

Created in 1884, Alland & Robert is a french family company. Alland & Robert is a **global leader in natural plant exudates with a strong focus on acacia gum**, a completely natural additive or ingredient used in the food, pharmaceutical and cosmetics industries. Alland & Robert is present in 69 countries worldwide via 37 distributors, and continues its development on every continent. The company is proud to offer its customers:

- A **strong expertise** on acacia gum thanks to a dedicated R&D and laboratoty team, investment in ultra modern equipments, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory reaching the **highest quality standards** through international certifications, including BRC and ISO certifications, HACCP procedures, social and societal commitment through a membership to the SEDEX.
- A strong will to develop the quality and safety of products through investments in **highly technical production equipments** on two different plants.
- Solid partnerships with an extensive **network of African suppliers** to ensure security of supply and work to develop local communities related to Gum Acacia.
- A focus on **sustainable development**, social investment and environmental awareness to maintain the naturality of products, a sustainable harvest of natural ressources and the respect of people and stakeholders.