

ACACIA FIBER

A NATURAL FIBER ALTERNATIVE

A CLEAN LABEL INGREDIENT FOR DIETARY CLAIMS

A WIDE RANGE OF APPLICATIONS



ACACIA FIBER, A NATURAL FIBER ALTERNATIVE

Acacia Fiber is a high safety food additive also called Gum Acacia, which comes from an exudation of Acacia trees after the incision of their stems and branches.

This natural product is a complex mixture of glycoproteins and non starch polysaccharide.

Acacia Fiber is odorless, tasteless, colorless and is high soluble in water. It has a low calorific value which makes it ideal for use in dietary products.

As **all-natural and vegetal hydrocolloids** coming from acacia trees, Acacia Fibers are allergen and GMO free, and do not present other fibers usual disadvantages (discomfort, side effects, unnatural synthetic additive, viscosity addition to the end product).

The fiber content of Alland & Robert range of fibers is minimum 90%, guaranteed by the international method AOAC 985-29.

ACACIA FIBER, A SUSTAINABLE PRODUCT ORGANIC BY NATURE

At Alland & Robert, Acacia Fibers are carefully sourced in the “Gum belt”, located in the south of the Sahel, from Sudan to Senegal.

Acacia Fibers are sustainable, natural and vegetal ingredients, that:

- undergo no chemical treatment during harvest or at Alland & Robert factories.
- are not massively produced, as the harvest is hand made. Harvest technics often come from long traditional practices that have been developed by farmers for many years.
- do not damage acacia trees during the tapping, as it is a superficial cut. The harvest is part of an agro-ecological system, and the trees are useful to local population who can also use it as firewood or animal feeding.
- contributes to prevent desertification in Africa: acacia tree grows naturally in arid regions, contributing to slow down the advance of desert in Africa. When the trees are regularly harvested by farmers, the trees become an economic resource and will be better protected against deforestation, which causes decrease in land fertility, degradation of the ecosystem, disappearance of biodiversity...
- provides revenues and work to local population in Africa, in countries which can be the poorest in the world and areas that can be very remote. The gum acacia sector is a major growth opportunity, and will also allow to empower women who are involved in the business, while improving their contributions to family livelihood and well-being.

NATURAL AND GMO FREE PRODUCT

NO NATURE DAMAGE

NO CHEMICAL TREATMENT DURING PRODUCTION

PREVENT DESERTIFICATION OF AFRICAN REGIONS

LOW CARBON EMISSION

PROVIDE REVENUE FOR LOCAL POPULATION

NO USE OF PESTICIDE ON ACACIA TREES



HOW TO USE ACACIA FIBER ?

Acacia fiber can be added to any product formulation to increase the percentage of fiber. Products that may be fiber enriched include:



BAKERY PRODUCTS



DAIRY PRODUCTS



BEVERAGES



MEAT



NUTRITIONAL BARS



HEALTH PRODUCTS

LABELLING : Acacia gum or gum Arabic (Acacia fiber)

ACACIA FIBER BENEFITS

- Resistance to acidity and heat, which makes acacia fiber applicable for the formulation of many food products, including those produced in drastic conditions.
- No side effect, discomfort or stomach problems.
- Neutral taste with very low viscosity.
- Low calorific value that is ideal for dietary use and for weight management products.
- PH compatible with milk proteins, especially suitable for dairy applications
- Positive effect on rheology.
- Scientifically proven and recognized prebiotic effects.
- Non-cariogenic effect, with no conduction to caries, or tooth decay.
- Healthy ingredient with very low glycemic index that is perfect for diabetic people watching their diets.

ALLAND & ROBERT'S RANGE OF ACACIA FIBERS

Alland & Robert guarantees a **minimum fiber content of 90%** for all products of the Acacia Fiber range (international method AOAC 985-29).

3 granulometries are available: standard, medium (on request) or coarse (on request).

SEYAL GRADE REFERENCES



Acacia Fiber 381: A reference dedicated to fiber enrichment for all dietary purposes. Acacia Fiber 381 is a white or yellow-white powder, and may be added to product formulations to increase the fiber content.

Acacia Fiber 386: A reference that is slightly darker in color than Acacia Fiber 381. It can be used for fiber enrichment as well as for encapsulation purposes.

Acacia Fiber 339 Organic: A premium reference of high soluble fiber dedicated to enrichment for dietary applications (food, supplements, pharmaceuticals) and that is organic certified, .

SENEGAL GRADE REFERENCES



Acacia Fiber 396: A reference that can be used for both fiber enrichment and for emulsions. Acacia Fiber 396 is an alveolar structured spray dried powder insuring an easy flow, a good dispersibility and a quick dissolving at room temperature..

Acacia Fiber 399 Organic: A premium reference with the characteristics of Acacia Fiber 396 that is organic certified.

ALLAND & ROBERT GUARANTEE

Alland & Robert's Acacia Fibers are:

- GMO-free, allergen-free
- Halal and Kosher certified
- Suitable for vegetarian and vegan diets
- Shelf stable with a shelf life of 3 years

All products are available in 25kg paper bags, other packaging available on request.





AN EXCELLENT DIGESTIVE TOLERANCE

- No intestinal discomfort, no flatulence or abdominal cramps.
- Very slow fermentation: slight evolution of the acacia fiber content during the whole shelf-life of dairy products containing live lactic bacteria (to be compared to yoghurts formulated with inulin, FOS or GOS whose fiber content can rapidly decrease during storage).
- Minimal digestion in the small intestine combined with a slow fermentation in the colon.



ACACIA FIBER COMPARED TO OTHER COMMON SOLUBLE FIBERS

Disadvantages					
Common fibers used in the food industry	Discomfort	Side effects	Synthetic unnatural additive	Chemically treated	Viscosity addition to the end product
Acacia fiber					
Inulin/fructo/galacto-oligosaccharides	•	•			
Lactulose	•	•			
Polydextrose	•	•	•		
Resistant starches and Maltodextrins			•	•	
Pectins					•
Gellan/xanthan gum					•
Modified cellulose			•	•	•
Galactomannans (guar/locust/bean gum)					•
Alginates					•

ALLAND & ROBERT

WHO IS ALLAND & ROBERT ?

Created in 1884, Alland & Robert is a family company based in Normandy. The company is a global leader in Gum Acacia, a completely natural additive or ingredient used in the food, pharmaceutical and cosmetics industries.

In 2014, Alland & Robert had a turnover of 32 million euros, 86% of which was from the international market in 69 countries via 37 distributors. The company has tripled its turnover over 10 years, and continues its development on every continent. Alland & Robert has also made large investments in the installation of facilities to increase its production capacity (around 15 million euros over 10 years).

The company employs 65 people at 3 sites in France: 2 factories situated in Eure, Port-Mort and Saint-Aubin-sur-Gaillon, as well as a site in Paris where the management and sales teams are based.

Alland & Robert is proud to offer its customers:

- A strong expertise on acacia gum thanks to a dedicated R&D and laboratory team, investment in ultra modern equipments, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory that reach 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 naturalness of products, a sustainable harvest of natural resources and the respect of people and stakeholders.

ALLAND & ROBERT

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