ALLAND & ROBERT

Press book

2017

www.allandrobert.com

SUMMARY

1. BUSINESS PRESS COVERAGE

2. Diffusion of press release for general public and consumers

3. Social media coverage

1. PRESS COVERAGE

Food Marketing & Technology – January 2017

Full Acacia Fiber Range Including Organic References

Alland & Robert, the international gum Acacia expert, presented its full Acacia Fiber range at Hi Europe, the world's leading health and natural food ingredients event recently organized in Frankfurt. To meet all public and industry expectations Alland & Robert's variety of Acacia Fibers includes organic references: Seyal grade, Acacia Fiber 339 Organic, and Senegal grade, Acacia Fiber 399 Organic. These references have been specifically developed to serve the growing demand for organic products in mature markets such as Europe and North America. To ensure full traceability of the gum, Alland & Robert is not only organic certified for its manufacturing process, but is only working with African suppliers who deliver organic raw materials certified by local accredited organisms.

As a natural, allergen and GMO free food additive, Gum Acacia offers a high safety level to the food and beverage industry. Alland & Robert also guarantees a minimum fiber content of 90% for all products of the Acacia Fiber range that can be added to any product formulation to increase the percentage of fiber.

Acacia Fiber is odorless, tasteless and colorless and is highly soluble in water. It does not present usual disadvantages of other common fibers used in the food industry which include discomfort, side effects, unnatural synthetic additive and viscosity addition to the end product. Resistant to acidity and heat, it can undergo highly complex preparation methods and its PH is compatible with milk proteins. It can be added to any product formulation to increase the percentage of fiber including in bakery products, dairy products, beverages, nutritional products and meat. By presenting a low calorific value, Acacia Fibers are also ideal for use in dietary and other health products.

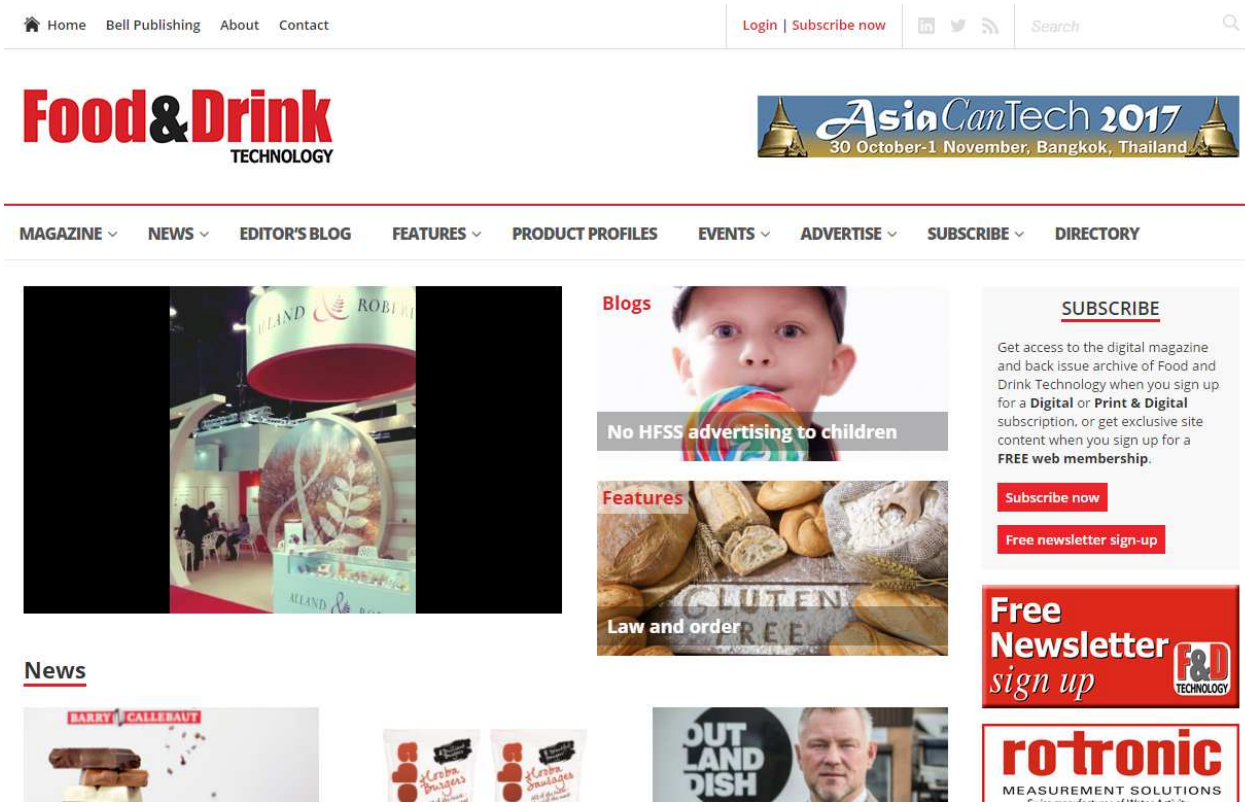
To respond to the needs of all clients, Alland & Robert's Acacia Fiber range is also certified halal and kosher and is suitable for vegetarians and vegans.

"While consumers' interest for dietary food and nutrition is increasing worldwide, the food and beverage industry faces a new challenge and needs to adapt by offering healthier and safe products to their customers. As such, Acacia Fibers are a real asset for these companies and, as an International expert of Gum Acacia, Alland & Robert accompanies them all along the process", comments Frédéric Alland, CEO of Alland & Robert. "From formulation to manufacturing, our Research and development team is dedicated to partner with our client and help them, thanks to their in depth expertise, develop the best product both in terms of taste and safety".

Harvested in the African Sahel, acacia fiber is an extremely safe food additive that comes from an exudation from Acacia. Alland & Robert is committed to the naturalness of the product and makes the most of its advantageous qualities whilst carrying out strict controls with suppliers throughout the production process and ensuring good working conditions for harvesters. This same level of control is also applied at the company factories. Acacia fibers remain additive-free from harvest to sale.

Key No. 89327

Food & Drink Technology – January 2017



RIA NEWS L'ESSENTIEL DE L'ACTUALITÉ DES ENTREPRISES AGROALIMENTAIRES

Lettre hebdomadaire n°646 – Jeudi 19 janvier 2017

L'Ania réclame un réveil de la filière

« **Redonner de la valeur à notre alimentation et à notre filière** », tel est le vœu principal formulé hier par le président de l'Ania devant un parterre de représentants du secteur agroalimentaire. Rappelant l'importance de ce dernier pour l'emploi et sa résilience dans un monde économique difficile – en y ajoutant l'agriculture et la distribution, il représente 2,5 millions d'emplois, 15 % du PIB et plus de 11 milliards d'excédent commercial –, Jean-Philippe Girard (notre photo) a insisté sur la nécessité de réoxygéner son rôle à la veille des futures échéances électorales.

« Peut-il attendre que nous soyons dans la même crise que l'agriculture pour réagir ? » a-t-il lancé. Il a aussi rappelé les trois grandes priorités de l'agroalimentaire : « **recréer du lien et de la valeur, stopper la guerre des prix et restaurer la confiance auprès des consommateurs** ». Voulant croire dans « les multiples atouts » du secteur, il conclut par ces mots : « J'espère en 2017 un réveil de la filière. Cessons de déplorer l'avenir ! »

Juste avant ces vœux ont été remis les premiers Prix de l'Agroalimentaire décernés par BT (ex-Entr'A). Le grand prix est revenu à Nutrition & Santé, pionnier de la diététique en France (Gerblé, Gerlinéa, Soy...), suivi des nominés Tessaire et de Compagnie Biodiversité (Lea Nature, Phytéis...). L'Huilerie Clauvel a remporté le prix de l'avenir, devant Merico et Allard & Robert. Enfin, le prix de l'engagement sociétal a distingué Nutrixo (produits contre la malnutrition), devant Bjorg, Bonneterre et Cie et Brocéliande (filiale charcutière de la Coopérl).

Crédit photo : Cabinet reportage

[illegible]

Les industriels charcutiers cherchent à rebondir

« **2016 aura été un nouvel millésime** », regrette Robert Vaux, président de la Fict (Fédération française des industriels charcutiers traiteurs). Pour la seconde année consécutive (voir RIA News n° 607), la consommation à domicile de charcuteries a reculé, de 0,6 % en volume. Et, depuis la diffusion de « Cash Investigation » pointant le nitrite au sel retiré (voir RIA News n° 628), les ventes de jambon cuit sont en recul de 4 %.

Alors que la flexitarisme fait des émules – même chez les charcutiers ! –, le contexte est donc peu porteur... La fédération a déterminé **six enjeux de combat** : redynamiser l'offre au consommateur, segmenter l'offre, consolider le lien au consommateur (avec une communication plus dynamique sur les réseaux sociaux), ouvrir de nouveaux marchés (RHD et export), améliorer la compétitivité et redresser la rentabilité.

« **En 2015, 28 % de nos entreprises étaient déficitaires. Elles seront sans doute plus nombreuses en 2016** », déplore Robert Vaux. Avec une hausse moyenne de leur matière première de 18 % (cette dernière représentant 50 % du coût de revient), le tarif

Food Bev – February 2017

Gallery: Inside Alland & Robert's acacia gum factory

Posted By: Claire Phoenix on: February 20, 2017 In: Beverage, Industries, Ingredients

Print Email

Acacia gum is widely misunderstood across the globe. Many of us are not too sure if it is natural and clean label and have no idea of its applications in the beverage industry.

Below is a selection of photos from Alland & Robert's acacia gum production factory in Senegal.

[show slideshow]

Food Bev – February 2017

Podcast: How do you find and use acacia gum?

Posted By: Claire Phoenix on: February 20, 2017
In: Beverage, FoodBev TV, Industries, Ingredients, Podcasts

Print Email

Acacia gum is widely misunderstood across the globe. Many of us are not too sure if it is natural and clean label and have no idea of its applications in the beverage industry.

Here, Frederic Alland, owner of Alland & Robert speaks from one of the plantations in Senegal, Africa about the sourcing, harvesting of this useful, calorie free and fibre rich crop.

00:00 03:29

Recorded, produced and hosted by: Claire Phoenix and Darren Wood

Food Navigator – February 2017

Will acacia gum finally get the clean-label recognition it wants?

By Louis Gore-Langton, 20-Feb-2017
Last updated on 21-Feb-2017 at 16:47 GMT

1 comment

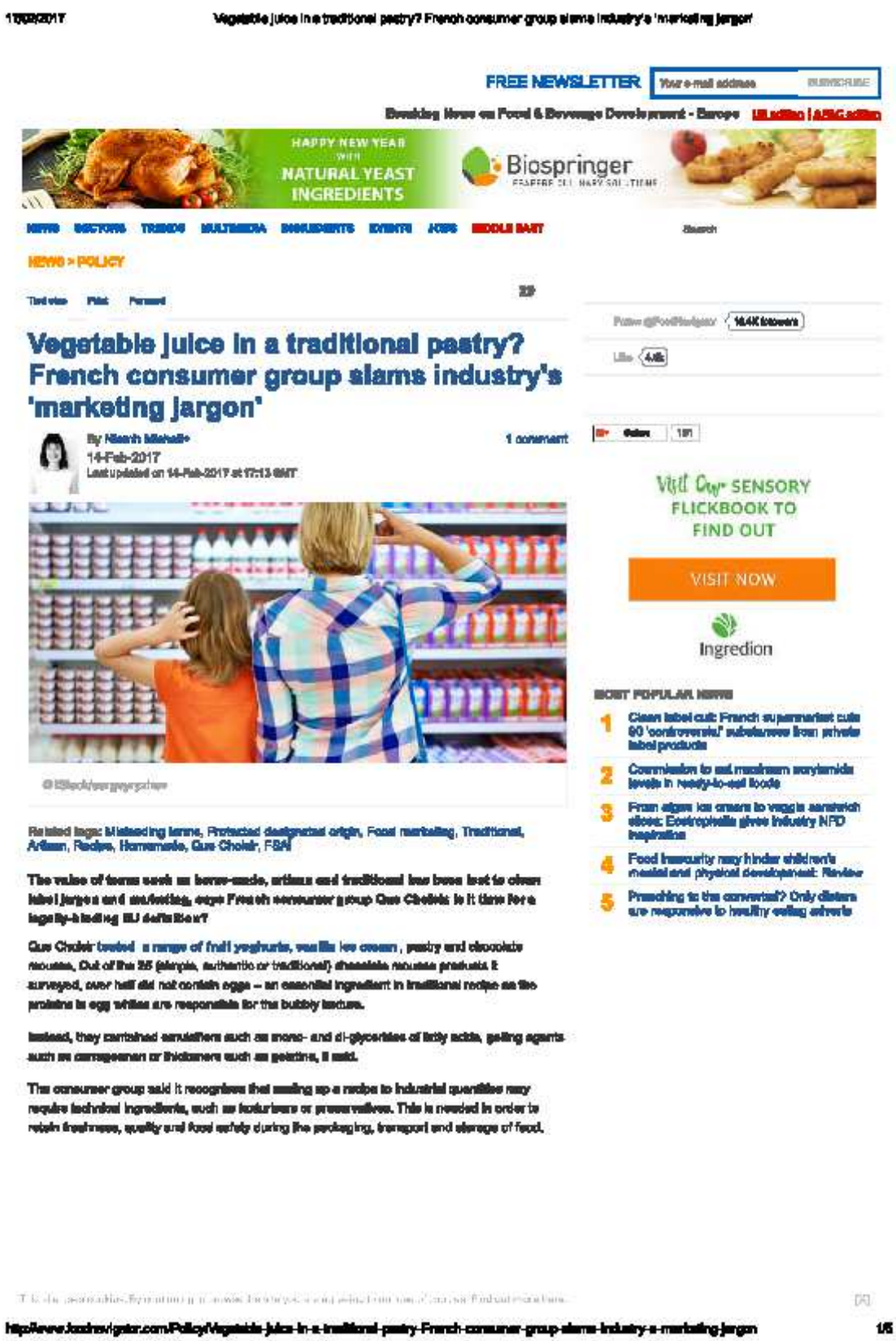
Acacia Gum has received bad press in the past, but producers are determined to show its multifaceted side ©iStock

Related tags: Senegal, Alland & Robert, CGIAR, Palm oil, Clean label, Organic, Sudan, Sustainability, Acacia gum, Coca-Cola, Gum arabic

Acacia gum is 100% natural, non-GMO, organic, gluten-free and applicable in almost every area of the food industry. Why does it have a chequered past, and how can it obtain the clean-label credentials it wants?

Food Ingredients First – February 2017

Food Navigator – February 2017 - 1/3



Vegetable juice in a traditional pastry? French consumer group slams industry's 'marketing jargon'

By Niamh Michail+
14-Feb-2017
Last updated on 14-Feb-2017 at 17:13 GMT

1 comment

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2 Commission to set maximum acrylamide levels in ready-to-eat foods
3 From algae ice cream to veggie sandwich slices: Ecotropelia gives industry NPD inspiration
4 Food insecurity may hinder children's mental and physical development: Review
5 Preaching to the converted? Only dieters are responsive to healthy eating adverts

Related tags: Misleading terms, Protected designation of origin, Food marketing, Traditional, Artisan, Recipe, Homemade, Que Choisir, FSA

The value of terms such as home-made, artisan and traditional has been tested to clean label jargon and marketing, says French consumer group Que Choisir. Is it time for a legally-binding EU definition?

Que Choisir tested a range of fruit yoghurts, vanilla ice cream, pastry and chocolate mousse. Out of the 25 (simple, authentic or traditional) chocolate mousse products it surveyed, over half did not contain eggs – an essential ingredient in traditional recipe as the proteins in egg whites are responsible for the bubbly texture.

Instead, they contained emulsifiers such as mono- and di-glycerides of fatty acids, gelling agents such as carrageenan or thickeners such as gelatine, it said.

The consumer group said it recognises that scaling up a recipe to industrial quantities may require technical ingredients, such as texturisers or preservatives. This is needed in order to retain freshness, quality and food safety during the packaging, transport and storage of food.

But it added: *"That does not justify the presence of certain substitute ingredients which have more to do with manufacturers' desire to lower costs than technical constraints. Moreover, adding vegetable juice in a pastry or milk in a dessert mousse that claims to have an authentic recipe is absurd!"*

Acacia gum: Additives can be traditional too

According to marketing manager at French acacia gum supplier Alland & Robert, Violaine Fauvarque, this cost-cutting or non-traditional argument does not apply to all food additives - take the case of acacia gum (also known as gum Arabic), she says.

"Acacia gum is actually an expensive hydrocolloid compared to other thickeners or compared to synthetic products like starch, so it is actually more of a quality guarantee to see that a manufacturer would use acacia gum rather than something else."

"As a natural, low processed ingredient coming from the acacia tree, [acacia gum] can absolutely be considered in traditional and artisan recipes, as it was already used thousands of years ago in Africa in food applications, before it started being used in Europe, and then all over the world," she told us, adding that it is the principle component in traditional gum drops.

"Consumers know that processed food, even traditionally made, do contain functional ingredients. Because products sold in supermarkets must maintain their texture and appearance during their shelf life," she added.

There is no EU definition of terms such as natural, traditional or artisanal although some member states have national legislation in addition to the EU's Food Information to Consumers (EUFIC).

In France, for instance, the legal definition of home-made is applicable to food service operators while the term artisan has a specific definition regarding bread.

There may also be cases of 'vertical legislation' that apply to specific terms for certain categories.

"This is the case for instance, of natural mineral water, extra-jam, extra-virgin olive oil and traditional farm-fresh turkey which are legal denominations established in EU law," said Sebastián Romero Melchor, partner at law firm Food Compliance International.

Clean, clear labels and careful reading

But according to Birte Day, policy advisor at UEAPME, the organisation which represents European crafts, trades and small businesses: *"It seems a possibility that consumers can get misled by 'false' claims."*

Day said a definition of terms such as traditional, natural or artisanal would be useful for the consumer as well as for micro, small and medium-sized food businesses. UEAPME has asked the European Commission for a definition of handcraft in the context of food but so far no legislative act has followed.

Que Choisir, for its part, advises consumers simply to carefully read the on-pack wording and ingredient lists: if you want a traditional chocolate mousse then make sure the product is called chocolate mousse, and steer clear of products called 'milk dessert', 'milk mousse' or 'dairy specialty'.

Food Navigator – February 2017 - 3/3

I'M TRYING TO TRICK SUPERMARKETS INTO CARRYING MY NEW LINE OF ADJECTIVE-ONLY FOODS

From XKCD, a webcomic of romance, sarcasm, math, and language. © xkcd.com

Luca Bucchini, managing director at Hybobates Consulting and food law expert, sits somewhere in the middle.

"I think a definition at the EU level would be useful given the growing interest of consumers and businesses in these claims. In fact, it would help traditional and artisanal manufacturers sell their wares across the EU in the same way as protected designation of origin labels (PDOs) have helped traditional producers," he said.

"However, it would be unwise to restrict the use of all terms that appeal to consumers - as the French consumer group suggests consumers have to read the list of ingredients to ensure the product meets their expectations."

Irish guidance notes 'a good way forward'

The Food Safety Authority of Ireland (FSAI) published a **guidance note** – produced in consultation with industry and consumer representatives – which advises food business operators how to use marketing terms in a way that is not misleading. The FSAI says it is intended to compliment the legislation on food information to consumers (EUFIC).

"An enforcement officer with concerns about the use of a marketing term covered by the guide would first take it up with the food business and see if changes can be made in a reasonable time-frame," said communications manager for the FSAI, Jane Ryder.

"If that process failed and the issue proceeded to prosecution, then it would be up to the courts to decide if consumers were being misled and they may or may not chose to consider the information in the guide."

According to Bucchini, the Irish guidance notes are *"a good example of a way forward"*.

"This is something that the European Parliament may think to mull over."

Bakery & Snacks – April 2017 -1/2

Acacia gum improves textu life of bread, says supplier

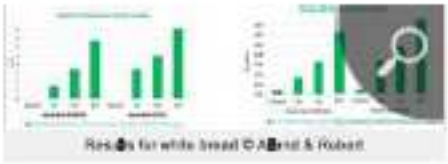
By Niamh Michail+
20-Apr-2017
Last updated on 20-Apr-2017 at 14:45 GMT

Related tags: Seyal, Acacia gum, Gum Arabic, Gluten-free, White bread, Softness, Shelf-life, Alland & Robert, Senegal, Hydrocolloid

Adding between one and 3% of acacia gum to either gluten-free or white bread can improve softness and extend shelf-life, according to French supplier Alland & Robert.

The company commissioned trials on two types of acacia gum - seyal and Senegal – at concentrations of 1%, 3% and 6% that were added to white sandwich bread and gluten-free bread. The sensory analysis and product testing was carried out by LEMPA1, an independent laboratory that specialises in testing bakery products.

Adding one to 3% of seyal acacia gum can result in gains of up to 25% softness as well as a 50% improvement in the short-term preservation of bread that typically has a shelf-life of a few days, said the Normandy-based company.

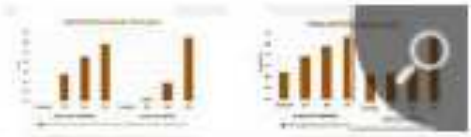

Results for white bread © Alland & Robert

Acacia gum, also known as gum Arabic, is a low cost hydrocolloid harvested from a particular variety of acacia tree in the African Sahel belt, known for its stabilising, emulsifying and thickening properties.

It is heat-stable and resists acidic pH levels, as well as packing in a fibre content of around 80% giving it prebiotic benefits. However, it is typically used in such small quantities that food

A sensory evaluation was carried out on a panel of 58 people with individuals asked to rate the breads on their taste, smell, colour and crustiness.

There was little difference in colour but the best taste for white sandwich bread was achieved with one to 3% acacia gum added while both the gluten free and white bread that contained 1% of soya/acacia gum performed better than the control for global ratings.



Results for gluten-free bread © Allend & Robert

Citing market figures from Mintel, marketing manager at the French firm Vicoline Fauvert said: "*Use of acacia gum in new product development of the bakery category accounts for an average of 10% of products in the most mature markets of western Europe and America. This is a very nice performance, taking into account the dynamism of this category right now and the high number of launches.*"

Mintel's global product database counts 2771 bakery products worldwide that contain acacia gum.

Combine with starches for a functional boost

In a study published last year in the peer-reviewed journal ***LWT - Food Science and Technology***, researchers found that adding acacia gum to cassava-derived tapioca starch can improve the starch's properties.

Commonly used in cakes, breads, cereals, beverages and sauces, tapioca starch is widely used thanks to its functional advantages; it's a clear paste with a bland taste and relatively high viscosity compared to other starches.

However, native (unmodified) tapioca starches suffer from low water holding capacity, retrogradation and syneresis (leaking liquids), and adding gums is a common solution.

Adding acacia gum improved rheological (consistency and flow) properties, viscosity and elasticity as well as swelling power and solubility index for native tapioca, the researchers said.

Acacia gum improves shelf life of bread

POSTED

Posted in **News**
on **20 April 2017**

TAGGED

bread | shelf life | testing

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Adding acacia gum to bread improves the shelf life and consumer experience, according to a new study commissioned by Alland & Robert.

The tests were conducted using two grades of acacia gum, acacia gum seyal and acacia gum senegal, with three different dosages of 1%, 3% and 6%. Trials were conducted on two different types of bread: white sandwich bread and gluten-free bread and the results were measured against a control bread which contained no acacia gum.

The research, which was conducted by LEMPA (Laboratory for the testing of food products), found that acacia gum improved the texture – a 25% increase in softness on white bread after four days. The addition of acacia gum was also shown to increase water retention in the breads leading to a higher final weight for identical original recipes, allowing for a heightened sensation of freshness.

Globally, the addition of acacia gum enhanced the shelf life of both types of breads, with a short term preservation gain of up to 50%. The sensory study also revealed that breads containing acacia gum are more appreciated by consumers, both in white sandwich and gluten-free bread. For acacia gum seyal or senegal, breads with added acacia gum received more positive feedback on taste, colour, smell and crustiness than the control sample.

On the trail of acacia gum: from Senegal to your ice cream cone

Acacia gum is an effective stabilizer and encapsulation medium. It forms films, builds texture, binds and coats.

Author Kim Decker (kneeling, in cap) traveled to Senegal to visit acacia tree plantations that supply acac Robert, Paris. To Kim's left is Myriam Brunel, the company's quality-assurance director. Behind Myriam Violaine Fauvarque. CEO Frédéric Alland (a fifth-generation Alland) is in the pink shirt and straw hat. A underwrote the travel expenses.

April 7, 2017

Kimberly Decker

Senegal had never been on the list of countries I was itching to visit. My passport bears stamps from eight African nations, but none from this country on the Atlantic Ocean.

Yet when the acacia gum specialists at Alland & Robert (Paris) invited Dairy Foods and several other journalists on a two-day Senegal "ride-along" to meet growers and suppliers, my first reaction was: "That's mad!" while my second was: "Quick, where's my passport?"

And that's how I ended up flying from San Francisco to Paris to Dakar, Senegal's coastal capital in February. I was giddy at the prospect of not only earning my ninth African passport stamp, but also of spending a whirlwind 51 hours on the ground learning where acacia gum comes from, and how it becomes the functional hydrocolloid found in ice cream, gum drops and mascara (to name just three of its many uses).

Welcome to Senegal, land of acacia

I couldn't have asked for a better set of acacia educators than my hosts Frédéric Alland, the company's CEO and a fifth-generation Alland; Myriam Brunel, the company's quality-assurance director; and Violaine Fauvarque, the marketing manager.

The four of us were on the same flight from Paris to Dakar. When we landed in the capital city, I appreciated their value as travel partners. For not only did their translation services come in handy (Senegal is a Francophone nation, and my French fits on the back of a bistro menu), but given that Frédéric and Myriam visit the country several times a year, they have the bureaucratic drill down and whisked me through customs in no time.

It was already pushing 10 p.m. by the time we hopped in our van and set out to the beachside bungalows where we'd be spending the night. After almost 24 hours in the air and/or wandering around Charles de Gaulle Airport, I was riding the waves to sleep within minutes of climbing under my mosquito net. I had a busy two days ahead.

Hitting the road to Senegal's 'acacia belt'

I woke the next morning to the scent of the sea and followed it to the hotel's cookhouse above the shore, where I was greeted by yet more enticing aromas: a suitably French breakfast of baguettes, croissants and coffee.

I was met by my fellow travelers. We numbered six, and save for the economics reporter from Radio Francie International, all of us wrote for food, beverage or nutrition publications. Everyone spoke excellent English (lucky for me!) and all were highly cool—which is a good thing to be when you're

stuck together in a van for two days exploring Senegal's "acacia belt."

We brushed the croissant crumbs from our laps and headed to Thies, not quite 50 miles east of Dakar. First stop: the facilities of Ferlo Gomme, Alland & Robert's sole supplier of acacia gum in Senegal. The drive there gave me time to soak in the sandy surrounding Sahel (complete with donkey carts and the occasional camel). I also had time for a quick refresher course on acacia gum.

A refresher course on just what is acacia gum

I was hardly a stranger to acacia gum before the trip, having been tested on it during my food-science studies at college, and writing about it professionally since then. But as I learned, there's a lot about acacia gum I had yet to learn.

Molecularly speaking, the gum consists of a polysaccharide fraction comprising arabinose, galactose, rhamnose and glucuronic acid—collectively called arabinogalactose—and a protein fraction made up of arabinogalactan. While the polysaccharide portion is hydrophilic, the arabinogalactan protein is hydrophobic. This makes acacia gum amphiphilic—and the way in which the water-loving polysaccharide branches envelop the lipid-loving protein core renders the gum an excellent emulsifier, able to lower the surface tension at oil-in-water and air-in-water interfaces such that the two immiscible phases can peacefully coexist.

But that's not all acacia gum does. It's an effective stabilizer and encapsulation medium. It forms films, builds texture, binds and coats. At as much as 90% soluble prebiotic fiber on a dry-weight basis, it's a handy nutritional ingredient, too. All that and it's colorless, tasteless, odorless, water-soluble, non-hygroscopic and stable across a range of pH, temperature and shear values.

No wonder it's in everything from soda pop and gum drops to mascara and gel caps. In the dairy case, you'll find it in ice creams—where its air-holding ability boosts overrun—and in frozen desserts, yogurts and beverages, where it might replace synthetic emulsifiers, enhance mouthfeel, impede ice-crystal formation, improve freeze-thaw stability and even protect probiotics.

Inside a warehouse of gum and doing the 'acacia dance'

But before acacia gum does any of that, it has to get out of the acacia tree and into the hands of Ibrahim Ka, the general manager of Ferlo Gomme. When we arrived at the company's gum-sorting facilities, Monsieur Ka—a tall, slim gentleman decked in a blue boubou, Senegal's traditional ankle-length robe—met us with yet more croissants, as well as sweet Senegalese tea lightly thickened with -- you guessed it -- acacia gum.

The sorting complex was a tidy collection of whitewashed administrative buildings and larger warehouses flanked by a garden of fruiting and flowering trees where employees can take meditative breaks. That humane touch reflects the care the company bestows its workers—and, it turns out, its acacia gum.

That gum arrives at the facility from any of the 20,000-plus hectares of proprietary plantations planted around the country by Asilya Gum, the agriculturally oriented sibling of the trading-oriented Ferlo. (Ibrahim ably manages both.) Once at the facility, the rocklike "nodules" of gum rest in a warehouse

until at a moisture level suitable for further sorting. (At one point, Frédéric impressed us with his skill at gauging the gum's moisture simply by listening to the sound it made as he walked across a sack. We dubbed his smooth moves the "acacia dance.")

The scene within the warehouse where the gum rested was a sight to behold, as its floor appeared to be carpeted in a layer of amber- and coral-colored geodes—the drying acacia nodules. They ranged in size from pebbly to as big as a fist, and they were so pretty that you wanted to take some home with you as souvenirs. (I did, and my nodule is sitting on a shelf right next to my laptop right now, still flecked with authentic Senegalese dirt and leaf matter.)

After resting sufficiently in the warehouse, the nodules get carted to another workspace next door, scooped into a hopper and deposited onto a conveyer belt. A team of local ladies in colorful headscarves and plastic gloves inspects the nodules as they travel down the belt, weeding out the good from the not-quite according to quality standards that Alland & Robert helped Ferlo implement. Those nodules that make the cut then get bagged into sacks and shipped, eventually, to Alland & Robert's two plants in Normandy, France.

On the trail of acacia gum: Part 2. A visit to the orchard

The acacia tree can produce 250 grams (a little more than one-half pound) of gum annually.

After a harvester makes a superficial "scrape" along the trunk and branches, a tree's defense system exud
own bodies would send immune chemicals to the site of a new wound.

April 14, 2017

Kimberly Decker

[Editor's note: Alland & Robert invited Dairy Foods Ingredients Editor Kimberly J. Decker to visit its acacia gum supplier in Senegal. In Part One, Kim described her 24-hour journey from San Francisco to Dakar, Senegal, and then on to the town of Thies, where she visited Ferlo Gomme, Alland & Robert's sole supplier of acacia gum in Senegal. Then she visited Asilya Gum, a grower of acacia trees. Her story continues.]

That Asilya Gum even cultivates acacia on so large a scale is a minor marvel, as acacia trees have historically resisted attempts at agriculture. Not unlike finicky wine grapes, they languish if planted too close, or if denied just the right levels of water, nutrients, sunlight and other growth factors.

Alas, both Ibrahim Ka, the general manager of Ferlo Gomme, and Frédéric Alland, the CEO of Alland & Rebort, confirmed that climate change is already introducing novel challenges to acacia farming in the form of unpredictable weather extremes and hardy new pests. Nevertheless, the Asilya crew soldiers on, proud of the fact that they're the first growers in West Africa to farm acacia gum successfully.

After a dinner of chicken and goat, we resume the tour

We visited one such farm on our second full day in country. After a night in the town of Dahra—and a dinner of chicken tagine and stewed goat at the home of Anouar, Aslilya's Moroccan orchard manager—we awoke the next morning to the sound of three separate muezzins calling us to prayer (or, more accurately in our case, to breakfast).

That snapped us out of our slumber and into the team van en route to the farm's "main house." Once there, we boarded a convoy of trucks and off-roaded it to the orchards themselves.

On the way, I learned that acacia is one of the strongest trees in the Sahel, its roots reaching as far as 30 feet down, where they hold onto soil and stave off desertification. On average, the Acacia senegal trees that Asilya grows can produce 250 grams (a little more than one-half pound) of gum per year. The trees aren't generally tapped until they're six years old, but after that, they can produce for 20 more years, if tended properly.

And careful tending is critical, both to the trees' health and to the quality of the gum they yield. So how do Asilya's workers harvest with care? In short, they make a superficial "scrape" along the trees' trunks and branches, which prompts the trees' defense systems to exude the gum just as our own bodies would send immune chemicals to the site of a new wound.

Gemlike gums are sorted in the warehouse

Over time, this exudate collects and hardens into the translucent, gemlike nodules that we saw spread across Ferlo's sorting-warehouse floor. And when those nodules get to just the right size and hardness on the tree, harvesters carefully excise them, making sure not to cut too deeply and damage the trunks. The process neither harms nor weakens the acacias any more than the tapping of maples for syrup, Frédéric assured us. And given that the orchards are the foundation of the community's livelihood, all the workers involved have a stake in keeping them in prime producing order.

Next week: I learn the similarities between growing acacia trees and wine grapes; Alland & Robert tells me it can trace acacia gum to specific plots; and I conclude that the more we learn about acacia gum, the more we realize how much more there is to learn.

On the trail of acacia gum: Part 3. How is an acacia orchard like a vineyard?

Alland & Robert can trace the ingredient to the plot where the gum was harvested.

A collector of gum takes a break from harvesting in the acacia tree plantation in Senegal.

April 21, 2017

Kimberly Decker

[Editor's note: Alland & Robert invited Dairy Foods Ingredients Editor Kimberly J. Decker to visit its acacia gum supplier in Senegal. In Part One, Kim described her 24-hour journey from San Francisco to Dakar, Senegal. In Part Two, she observed how harvesters carefully scrape the tree trunks and branches, which prompts the acacia to exude the gum. In the final part of her blog, she learns that the gum's emulsifying capacity depends, in part, upon terroir.]

After selecting and harvesting the crude gum, the workers collect the nodules and carry them back to the farmhouse for the subsequent steps of kibbling—breaking apart larger chunks into smaller ones—light cleaning of field debris and preliminary sorting and drying before shipment to the sorting facility that we'd visited the previous day.

Tracing the gum back to the plot

And at every step in the process—from collection in the orchard to bagging at the final facility—the Asilya and Ferlo crew tracks each particular of the gum's path. As Myriam Brunel, the company's quality director, explained, maintaining a complete and fully traceable account of details like the plot where the gum was harvested, the harvest date and the prevailing weather conditions at the time is essential because such details influence how the gum performs functionally in applications.

For example, back in France at Alland & Robert's R&D lab, a team of food scientists led by Isabelle Saouen, the company's lab director, works with universities and research institutions to elucidate what makes acacia gum special, and how its growth and harvest conditions affect its functionality.

Among the insights they've gained is that a gum's emulsifying capacity depends, in part, on its country of origin and the soil composition in which it grew. Gum from Senegal's sandy soils, it turns out, maintains emulsion stability better than gum from trees growing in clay-based soil. The lesson is that by knowing the path a gum followed from farm to factory, Alland & Robert can better predict what sort of ingredient it'll be.

Acacia gum quality is linked to *terroir*

Anyone who's read even lightly on viticulture will observe that similar conditions influence the quality of wine grapes—sandy soils versus clay; sunny slopes versus shady ones. It's all about the terroir, right? And sure enough, Asilya growers even selectively graft high-performing rootstock onto trees to improve output, much as wine-grape growers do. So it seemed rather fitting that a parallel would emerge between France's iconic wine grapes and this agricultural product that a French firm now sources from African partners.

> I reflected on all this as I flew back to SFO, my shiny nodule of acacia gum tucked deep within my carry-on bag so as not to attract the prying eyes of the Customs and Border Protection officers. And I thought about something, else, too: Violaine Fauvarque, Alland & Robert's marketing manager, mentioned that the more we learn about acacia gum, the more we realize how much more there is to learn. After spending two days in Senegal getting a small taste of what's out there, I can't wait to find out more.

Food News Latam – April 2017

La goma de acacia mejora la textura, suavidad y vida útil del pan

EDITOR (/COMPONENT/CONTACT/CONTACT/4-UNCATEGORISED/4.HTML) / PAÍSES (/PAISES.HTML) / 17 ABRIL 2017

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Alland & Robert, líder internacional en goma de acacia, nombró a LEMPA1 (Laboratorio para la prueba de alimentos), un experto francés independiente y un laboratorio profesional especializado en productos de panadería, realizó un estudio sobre el impacto de la goma de acacia en panes (textura, retención de agua y preservación) así como como una evaluación sensorial.

Las pruebas se llevaron a cabo utilizando dos grados de goma de acacia - goma de acacia Seyal y Acacia Gum senegal - con tres dosis diferentes de 1%, 3% y 6%. Los ensayos se llevaron a cabo en dos tipos diferentes de pan: Pan blanco para sándwich y pan sin gluten, los resultados se midieron frente a un control que no contenía goma de acacia.

La investigación realizada por LEMPA produjo resultados significativos con Pan de sándwich blanco y pan sin gluten.
De hecho, mediante el uso de una dosis específica de Acacia Gum seyal o Acacia Goma de senegal para cada tipo de pan, **la goma de acacia mejoró la textura, aumentó del 25% la suavidad en el pan blanco después de 4 días.**
Además, la adición de goma de acacia también aumentó la retención de agua en los panes, lo que permite una sensación de frescura. **La adición de goma de acacia aumentó la vida útil de ambos panes.**
Tipos de panes, con una ganancia de conservación a corto plazo de hasta el 50%.

El estudio sensorial ha revelado que los panes que contienen goma de acacia son más apreciados por los consumidores, tanto en el pan blanco sándwich y pan sin gluten. Los panes con goma de acacia recibieron más retroalimentación positiva en gusto, color, olor y crustiness que la muestra de control.

Dependiendo de las regulaciones del país, la adición de goma de acacia permitirá el enriquecimiento de la fibra nutricional ("enriquecido en fibras" / "fuente de fibras").
La goma de Acacia es un ingrediente de etiqueta limpia y una fibra soluble, Alland & Robert garantiza un contenido mínimo de fibra del 90%. Como fibra, la goma de acacia ofrece varias ventajas como:

- No hay efectos secundarios, molestias o problemas intestinales

- Efectos prebióticos científicamente reconocidos LEMPA1: Laboratorio de ensayo de productos alimenticios

Alland & Robert creada en 1884, es una empresa familiar con sede en Normandía. La compañía es líder internacional en el mercado de la goma arábiga, un aditivo o ingrediente totalmente natural utilizado principalmente en la industria agroalimentaria. En 2016, Alland & Robert generó una facturación de 40 millones de euros, el 86% a nivel mundial en 69 países a través de 37 distribuidores.

Food Ingredients First – April 2017

Acacia Gum Improves Texture and Shelf Life of Breads: Study

07 Apr 2017 -— A sensory study commissioned by acacia gum manufacturer Alland & Robert(http://www.foodingredientsfirst.com/Supplier-Profiles/Alland-Robert.html) has revealed that breads containing acacia gum are more appreciated by consumers. Trials involving a panel of 58 people were conducted on two different types of bread: white sandwich bread and gluten free bread, using two grades of acacia gum — Acacia Gum seyal and Acacia Gum senegal — with three different dosages of 1%, 3% and 6%.

The results were measured against a control bread which contained no acacia gum and the research produced significant results with both white sandwich bread and gluten free bread.

By using specific dosages of either Acacia Gum seyal or Acacia Gum senegal, acacia gum improved the texture in each type of bread, leading to a 25% increase in softness in white bread after 4 days, the study showed.

The addition of acacia gum was also shown to increase water retention in the breads, leading to a higher final weight for identical original recipes and allowing for a heightened sensation of freshness. Breads with added acacia gum received more positive feedback on taste, color, smell and crustiness than the control sample, according to the study.

The study was conducted by LEMPA (Laboratory for the testing of food products), an independent French laboratory specialized in bakery products, and sought to measure the impact of acacia gum in breads in terms of texture, water retention and preservation, as well as sensory evaluation.

As a fiber, acacia gum offers a number of benefits as it is resistant to acidity and heat, has a low calorific value as well as a very low glycemic index. In addition to this, acacia gum has scientifically recognized prebiotic effects and its use has no side effects, such as bowel issues.

Acacia gum is a multifunctional additive that can be used as a coating for confectionery or pharmaceuticals, an emulsifier, a stabilizing agent, or a fiber. Acacia gum is found in small doses in a large number of everyday products, including wine, candy, cosmetics, soft drinks, flavorings, paint and pharmaceuticals, Frédéric Alland, CEO of Alland & Robert, told ***FoodIngredientsFirst***.

Since acacia gum has no flavor, it has an impact on the texture (making the bread softer), but not on the flavor directly, Alland said, adding that the use of acacia gum in bread products is "definitely a growing trend."

Depending on country regulations, the addition of acacia gum will allow fiber enrichment nutritional claims ("enriched in fibers" and "source of fibers").

TYPE: Food Ingredients News **SOURCE:** Food Ingredients First

Food Navigator – April 2017

Acacia gum improves texture and shelf-life of bread, says supplier

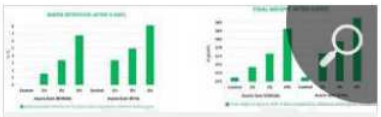
By Niamh Michail+
20-Apr-2017
Last updated on 20-Apr-2017 at 14:45 GMT

Post a comment

Adding between one and 3% of acacia gum to either gluten-free or white bread can improve softness and extend shelf-life, according to French supplier Alland & Robert.

The company commissioned trials on two types of acacia gum - seyal and Senegal – at concentrations of 1%, 3% and 6% that were added to white sandwich bread and gluten-free bread. The sensory analysis and product testing was carried out by LEMPA1, an independent laboratory that specialises in testing bakery products.

Adding one to 3% of seyal acacia gum can result in gains of up to 25% softness as well as a 50% improvement in the short-term preservation of bread that typically has a shelf-life of a few days, said the Normandy-based company.



Results for white bread © Alland & Robert

Acacia gum, also known as gum Arabic, is a low cost hydrocolloid harvested from a particular variety of acacia tree in the African Sahel belt, known for its stabilising, emulsifying and thickening properties.

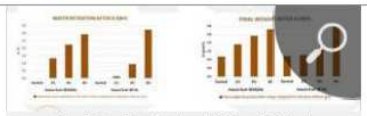
It is heat-stable and resists acidic pH levels, as well as packing in a fibre content of around 90% giving it prebiotic benefits. However, it is typically used in such small quantities that food formulators cannot make any prebiotic health claims in Europe.

A sensory evaluation was carried out on a panel of 58 people with individuals asked to rate the breads on their taste, smell, colour and crustiness.

There was little difference in colour but the best taste for white sandwich bread was achieved with one to 3% acacia gum added while both the gluten free and white bread that contained 1% of seyal acacia gum performed better than the control for global ratings.

Citing market figures from Mintel, marketing manager at the French firm Violaine Fauvert said:

of 10% of products in the most mature markets of western Europe and America. This is a very nice performance, taking into account the dynamism of this category right now and the high number of launches."



Results for gluten-free bread © Alland & Robert

Mintel's global product database counts 2771 bakery products worldwide that contain acacia gum.

Combine with starches for a functional boost

In a study published last year in the peer-reviewed journal ***LWT - Food Science and Technology***, researchers found that adding acacia gum to cassava-derived tapioca starch can improve the starch's properties.

Commonly used in cakes, breads, cereals, beverages and sauces, tapioca starch is widely used thanks to its functional advantages; it's a clear paste with a bland taste and relatively high viscosity compared to other starches.

However, native (unmodified) tapioca starches suffer from low water holding capacity, retrogradation and syneresis (leaking liquids), and adding gums is a common solution.

Adding acacia gum improved rheological (consistency and flow) properties, viscosity and elasticity as well as swelling power and solubility index for native tapioca, the researchers said.

Company insight > Clean label & natural ingredients

Better bread with acacia gum

From wines and sweets to soft drinks and bakery products, acacia gum is found in plenty of day-to-day food items. Frédéric Alland, CEO of **Alland & Robert** – a global leader in the field – gives the low-down on its benefits, and how his company is going out of its way to drive social and economic benefits for its African gum suppliers.

How has the acacia gum market changed in recent years?

Frédéric Alland: We've seen new applications for acacia gum emerge, in addition to the traditional applications such as confectionery, flavouring and drinks. Today, acacia gum is booming in dietary products for fibre enrichment, but we also see great interest for it in baked products and breads. Globally, the trend for clean label has pushed acacia gum forward, because food manufacturers are looking for multifunctional ingredients, and wish to satisfy consumers' requests for healthy and natural products with fewer additives.

There is also currently a huge focus on green labels and sustainable ingredients. Natural and sustainable ingredients like acacia gum help food manufacturers achieve their objectives of creating natural and environmentally friendly products. Acacia gum is naturally harvested and processed with no chemical treatment, respecting the environment at all production steps.

> "We have recently focused on building infrastructures in African villages where the acacia harvest is an important part of life."

How does Alland & Robert make itself as environmentally friendly as possible?

We believe in taking responsibility for our employees and stakeholders, and respecting the environment.

This is evidenced by the efforts we've made to reach several certifications – including BRC and ISO – and ensuring we meet the highest quality standards for food and pharmaceutical industries. Since 2009, we have been members of SEDEX, an organisation dedicated to driving improvements in responsible and ethical business practices in global supply chains.

Does that also go for social benefits?

We do a lot of work with our African suppliers. We build trusting, long-term relationships, and we help them with several aspects of business: material and technical assistance, building of installations when necessary, and help with bacterial analysis. We also audit them once a year so that we can ensure traceability of the gum, and they must sign our chart, which includes safety, ethical, environmental and societal standards.

In partnership with some of our suppliers, we also help acacia-gum-related communities. We have recently focused on building infrastructures in African villages where the acacia harvest is an important part of life. We are also investing in helping the rehabilitation of acacia gum forests in the Sahel.

What kind of emphasis do you place on R&D?

Alland & Robert has invested a lot in this domain annually, with our R&D efforts centring on two areas.

The first is fundamental research – in which we work with scientific and academic partners to develop new applications and competence relating to the structure, behaviour, mechanisms and techno-functional properties of acacia gum.

The second is research resulting from suggestions by customers and market intelligence, which we use to move ahead of trends and meet the requirements of the various departments in the company.

We also recently acquired steric exclusion chromatography equipment and a quadruple detector – used to study and classify polymers – for our research laboratory, making us the only company in the industry with this equipment.

Are there any recent company developments you are able to reveal?

One of the recent developments we can share is the result of our first independent study conducted with LEMPA – an independent French expert and professional laboratory specialising in bakery products – on the impact of acacia gum in breads on texture, water retention and preservation.

Trials were conducted on two different types of bread (white sandwich bread and gluten-free bread), producing significant results. Using specific dosages of acacia gum seyal or senegal – the two grades of acacia gum – for each type, there was a 25% increase in softness on white bread after four days. Furthermore, the addition of acacia gum was also shown to increase water retention in the bread, leading to a higher final weight for identical original recipes, offering a heightened sensation of freshness. The addition of acacia gum also enhanced the shelf life of both types of breads, with a short-term preservation gain of up to 50%.

A further sensory study revealed that breads containing acacia gum are more appreciated by consumers, in white sandwich and gluten-free bread alike. Breads with added acacia gum received more positive feedback on taste, colour, smell and crustiness than the control sample. ■

Further information
Alland & Robert
www.allandrobert.com

Ingredients Networks – April 2017

HOME › NEWS › STUDY: ADDING ACACIA GUM TO BREAD IMPROVES IT

Study: adding acacia gum to bread improves it

12 Apr 2017

A study commissioned by Alland & Robert found that adding acacia gum to bread improves both shelf life and consumer experience.

Adding acacia gum to bread improves the shelf life and consumer experience, claims a study Alland & Robert commissioned on the impact of acacia gum in breads (texture, water retention and preservation) as well as a sensory evaluation.

The tests were conducted using two grades of acacia gum – acacia gum seyal and acacia gum senegal – with three different dosages of 1%, 3% and 6%. Trials were conducted on two different types of bread - white sandwich bread and gluten free bread - and the results were measured against a control bread which contained no acacia gum.

The research, conducted by LEMPA, produced significant results with both white sandwich bread and gluten free bread. In fact, by using specific dosages of either acacia gum seyal or acacia gum senegal for each type of bread, acacia gum improved the texture (a 25% increase in softness on white bread after four days). Furthermore, the addition of acacia gum was also shown to increase water retention in the breads leading to a higher final weight for identical original recipes, allowing for a heightened sensation of freshness.

Globally, the addition of acacia gum enhanced the shelf life of both types of breads, with a short-term preservation gain of up to 50%.

The sensory study has revealed that breads containing acacia gum are more appreciated by consumers, both in white sandwich and gluten free bread. In fact, for acacia gum seyal or senegal, breads with added acacia gum received more positive feedback on taste, colour, smell and crustiness than the control sample.

Nutraceutical Business Review – April 2017 – 1/2

nutraceutical
BUSINESS REVIEW

The rose gold of Africa

By Kevin Robinson 10-Apr-2017

INGREDIENTS

Alland & Robert is an international leader in gum acacia, an all-natural additive or ingredient with applications in the food, pharmaceutical and cosmetics industries. Dr Kevin Robinson travelled with the company to Senegal to learn more about how the raw material is produced, harvested and used

Acacia gum or gum Arabic has long been used in traditional medicine and in everyday applications.

The Egyptians used the material as a glue when embalming mummies and as a pain reliever. Arabic physicians treated a wide variety of ailments with the gum, resulting in its popular name.

Today, it is widely used in the pharmaceutical and cosmetic industries as a substance that relieves irritation, in the food industry to give body and texture to processed foodstuffs, as well as in as well as in technical applications (such as paper-making and paints) to stabilise emulsions.

Gum Arabic is classified as a multifunctional food additive (E414). It is used as a glazing agent for sweets and pharmaceutical products, an emulsifier (in oils and lotions), a stabiliser (in drinks such as wine, mascara, eye liner and other products), a carrier (flavourings) and as dietary fibre (diet products).

And, thanks to ongoing research, the number of possible applications is set to rise. For example, acacia gum could be used as a texturing agent, providing an alternative to the animal-based ingredients used in certain products.

In chemical terms, Acacia gum is a brittle, odourless and generally tasteless material that contains a number of neutral sugars, acids, calcium and other electrolytes.

The main component of the gum is arabin, the calcium salt of the polysaccharide Arabic acid. The structure of the gum is complex and has not yet been fully elucidated. Yet, a comprehensive analysis, including NMR spectra for 35 samples of gum Arabic, has been published to serve as the basis for international standardisation of acacia gum.[1]

The gum is built upon a backbone of D-galactose units with side-chains of D-glucuronic acid with L-rhamnose or L-arabinose terminal units. The molecular weight of the gum is large, with estimates in the range of 200,000–600,000 Daltons.

It is very soluble in water, but does not dissolve in alcohol. Gum Arabic is guaranteed to be 100% plant-based, GMO, pesticide and gluten free, odourless, colourless and very low in calories: needless to say, it has a very rosy future!

Uses and pharmacology

Acacia gum has no significant systemic effects when ingested. And although related gums have been shown to be hypocholesterolaemic when ingested, there is no evidence for this effect with acacia. However, some animal studies suggest that the ingestion of acacia gum may increase serum cholesterol levels in rats.

Whole gum mixtures of acacia have been shown to inhibit the growth of periodontic bacteria, including *Porphyromonas gingivalis* and *Prevotella intermedia* in vitro when added to culture medium in concentrations ranging from 0.5–1%, although this has not been corroborated with animal data.

At a concentration of 0.5%, acacia whole gum mixture also inhibited bacterial protease enzymes, suggesting that it may be useful in limiting the development of periodontal disease. In addition, chewing an acacia-based gum for 7 days has been shown to reduce mean gingival and plaque scores compared with a sugar-free gum; the total differences in these scores was significant between groups, suggesting that acacia gum primarily inhibits the early deposition of plaque.[2]

In other uses, Acacia gum is a demulcent and soothes irritated mucous membranes. Consequently, it is widely used in topical preparations to promote wound healing and as a component of cough and some gastrointestinal preparations.

Nutraceutical Business Review – April 2017 – 2/2

Natural and reliable

Acacia gum is an unmodified vegetable fibre, a dried exudate of the sap derived directly from acacia trees. It can flow either naturally or as a result of an incision made in the trunk or branches of the tree.

Not only is the product itself 100% natural, harvesting methods are 100% natural too. Unlike the majority of products used in the food industry, gum Arabic is not harvested from industrialised plantations, but solely from trees growing in the wild, the majority of which are located in the southern Sahel, in Africa.

Acacia gum production plays a key role in protecting the environment because it is guaranteed to be free from pesticides and GMOs. It is a natural way of protecting countries in the southern Sahel from desertification, making it both economically and environmentally beneficial, and reinforcing its natural qualities. A proportion of the acacia gym that reaches the market is certified organic.

Alland & Robert, a small French company with a long history of guaranteeing the long-term, safe supply of gum Arabic, it is expected to become a major market player in the future.

The company has adopted strict norms and practices to guarantee hygiene and quality throughout the production process. Producing a natural product is very important to Alland & Robert, which works to preserve the qualities of the product by conducting strict supplier audits at all stages of the production process, and ensuring that the working conditions of the gum tappers, harvesters and processors are appropriate.

This same level of control is also operated in the company's gum acacia processing factories. The product remains perfectly natural, right through to the point of sale, as its composition is not modified at any stage of the process. From harvesting through to sale, nothing is added.

NBR spoke to Myriam Brunel, Alland & Robert's Quality Assurance Director, to find out more. "Traceability is key," she says: "I come to the factories every year to audit all our gum acacia suppliers, looking at hygiene issues to ensure that the gum we receive has a low bioburden and minimal microbial contamination, that it has been dried to an acceptable level and is free from debris and dirt. We also examine the plant facilities to ensure that the employees have access to fresh water to wash their hands, that the toilets — if available — are clean, and that any machinery is in full working order."

Myriam explains that in Chad and Senegal, for example, the production process is not 100% manual and the suppliers have installed automated conveying and sorting systems. In Sudan, the entire process is manual. She continues: "There are generally quite a lot of people working in the sorting rooms and I take care of their health and well-being. An absolutely critical issue is ensuring the appropriate age of all the workers. We won't tolerate child labour!"

"In Senegal, the regulations regarding age and working conditions are exactly the same as those in France, so I know that there is no problem there. In Sudan, however, conditions can be different and I make sure to read the register and, even then, if I see a lady who appears to be very young, I ask for their date of birth," she says.

Traceability testing is quite thorough, she adds: "We look at a certain batch number and location number, and I ask the supplier to provide evidence of every step in the procedure, from the harvest date, collection sack and plantation name to the sorting plant. At the facility itself, I check to make sure the building is well maintained, clean and that any pest control measures are in place and effective."

Myriam goes as far as checking ventilation grids and access points to ensure that unwanted birds and the local fauna are kept out and the raw materials remain uncontaminated. "Controlling the quality of our products and our manufacturing process is not enough," she adds: "we must anticipate and prevent issues, and that also involves training and education."

"The audit is an essential tool that ensures that our requirements are met. It's are also a time to explain to our suppliers what our goals are, and help them build their own quality management system, in line with our requirements and values, We wish to sustain our business and, for that, we care about the future of the gum harvest and the people who depend on it. It is our policy to share knowledge with our suppliers and help them sustain their own business. Quality assurance is the framework for organising, structuring and monitoring the improvement of this exchange with our suppliers," she concludes.

All over the world, regulatory bodies such as the US Food and Drug Administration (FDA) have certified gum Arabic to be safe. It is recognised as having no negative impact on health and no maximum daily intake has been set. Alland & Robert do everything possible to preserve the stability and natural properties of gum acacia by operating to strict standards and ensuring the entire production process, from the tree to the end product, is traceable.

Revista Alimentaria – April 2017

Descubre un aditivo natural y multifunción

Fuente: Alland & Robert |

Un ingrediente natural que está cobrando cada vez más importancia es la goma arábiga, que cumple diversas funciones y satisface las expectativas de los consumidores, que buscan productos alimentarios naturales y sostenibles. Como recuerdan desde la empresa Alland & Robert, especializada en este ingrediente, los consumidores están cada vez más concienciados de la influencia de la dieta en su salud. Algunas de las tendencias que estamos observando son el incremento de las dietas vegetarianas, la búsqueda de la naturalidad y la comida orgánica, o el rechazo de los OGM (Organismos

Entre las preocupaciones de los consumidores destacan los aditivos, que pueden suscitar miedos, y por eso la tendencia es a minimizar los productos con demasiados aditivos. Sin embargo, desde Alland & Robert recuerdan que algunos aditivos son naturales, seguros y ecológicos. Es el caso de la goma arábiga, o E414, que consiste en una exudación natural extraída tras una incisión en una acacia. El hombre la utiliza desde hace milenios, y hoy se emplea en productos muy diversos, como vinos, caramelos, cosméticos, refrescos y harinas. Se puede usar como...

Candy Industry – May 2017 – 1/3

Special Report: On the trail to acacia gum from Senegal to confections

Acacia gum is an effective stabilizer, encapsulation medium.





May 23, 2017

Kimberly Decker

[*Editor's note: Alland & Robert invited Contributor Kimberly Decker to visit its acacia gum supplier in Senegal. In the article, Kim described her 24-hour journey from San Francisco to Dakar, Senegal, and then on to the town of Thies, where she visited Ferlo Gomme, Alland & Robert's sole supplier of acacia gum in Senegal. Kims caps her acacia journey by visiting Asilya Gum, a grower of acacia trees.*]

Senegal had never been on the list of countries I was itching to visit. My passport bears stamps from eight African nations, but none from this country on the Atlantic Ocean.

Yet when the acacia gum specialists at Alland & Robert (Paris) invited *Candy Industry* and several other journalists on a two-day Senegal "ride-along" to meet growers and suppliers, my first reaction was: "That's mad!" while my second was: "Quick, where's my passport?"

And that's how I ended up flying from San Francisco to Paris to Dakar, Senegal's coastal capital in February. I was giddy at the prospect of not only earning my ninth African passport stamp, but also of spending a whirlwind 51 hours on the ground learning where acacia gum comes from, and how it becomes the functional hydrocolloid found in gum drops, caramel and toffee, gum and other foods and beverages.

Welcome to Senegal

I couldn't have asked for a better set of acacia educators than my hosts Frédéric Alland, the company's ceo and a fifth-generation Alland; Myriam Brunel, the company's quality-assurance director; and Violaine Fauvarque, the marketing manager.

The four of us were on the same flight from Paris to Dakar. When we landed in the capital city, I appreciated their value as travel partners. For not only did their translation services come in handy (Senegal is a Francophone nation, and my French fits on the back of a bistro menu), but given that Frédéric and Myriam visit the country several times a year, they have the bureaucratic drill down and whisked me through customs in no time.

It was already pushing 10 p.m. by the time we hopped in our van and set out to the beachside bungalows where we'd be spending the night. After almost 24 hours in the air and/or wandering around Charles de Gaulle Airport, I was riding the waves to sleep within minutes of climbing under my mosquito net. I had a busy two days ahead.

Hitting the road to the 'acacia belt'

I woke the next morning to the scent of the sea and followed it to the hotel's cookhouse above the shore, where I was greeted by yet more enticing aromas: a suitably French breakfast of baguettes, croissants and coffee.

I was met by my fellow travelers. We numbered six, and save for the economics reporter from Radio Francie International, all of us wrote for food, beverage or nutrition publications. Everyone spoke excellent English (lucky for me!) and all were highly cool — which is a good thing to be when you're stuck together in a van for two days exploring Senegal's "acacia belt."

We brushed the croissant crumbs from our laps and headed to Thies, not quite 50 miles east of Dakar. First stop: the facilities of Ferlo Gomme, Alland & Robert's sole supplier of acacia gum in Senegal. The drive there gave me time to soak in the sandy surrounding Sahel (complete with donkey carts and the occasional camel). I also had time for a quick refresher course on acacia gum.

Acacia Gum 101

I was hardly a stranger to acacia gum before the trip, having been tested on it during my food-science studies at college, and writing about it professionally since then. But as I learned, there's a lot about acacia gum I had yet to learn.

Molecularly speaking, the gum consists of a polysaccharide fraction comprising arabinose, galactose, rhamnose and glucuronic acid — collectively called arabinogalactose — and a protein fraction made up of arabinogalactan. While the polysaccharide portion is hydrophilic, the arabinogalactan protein is hydrophobic. This makes acacia gum amphiphilic — and the way in which the water-loving polysaccharide branches envelop the lipid-loving protein core renders the gum an excellent emulsifier, able to lower the surface tension at oil-in-water and air-in-water interfaces such that the two immiscible phases can peacefully coexist.

But that's not all acacia gum does. It's an effective stabilizer and encapsulation medium. It forms films, builds texture, binds and coats. At as much as 90 percent soluble prebiotic fiber on a dry-weight basis, it's a handy nutritional ingredient, too. All that and it's colorless, tasteless, odorless, water-soluble, non-hygroscopic and stable across a range of pH, temperature and shear values.

No wonder it's in everything from gum drops and soda pop to mascara and gel caps.

A warehouse of gum and the 'acacia dance'

But before acacia gum does any of that, it has to get out of the acacia tree and into the hands of Ibrahim Ka, the general manager of Ferlo Gomme. When we arrived at the company's gum-sorting facilities, Monsieur Ka — a tall, slim gentleman decked in a blue boubou, Senegal's traditional ankle-length robe — met us with yet more croissants, as well as sweet Senegalese tea lightly thickened with — you guessed it — acacia gum.

The sorting complex was a tidy collection of whitewashed administrative buildings and larger warehouses flanked by a garden of fruiting and flowering trees where employees can take meditative breaks. That humane touch reflects the care the company bestows its workers — and, it turns out, its acacia gum.

That gum arrives at the facility from any of the 20,000-plus hectares of proprietary plantations planted around the country by Asilya Gum, the agriculturally oriented sibling of the trading-oriented Ferlo. (Ibrahim ably manages both.) Once at the facility, the rocklike "nodules" of gum rest in a warehouse until at a moisture level suitable for further sorting. (At one point, Frédéric impressed us with his skill at gauging the gum's moisture simply by listening to the sound it made as he walked across a sack. We dubbed his smooth moves the "acacia dance.")

The scene within the warehouse where the gum rested was a sight to behold, as its floor appeared to be carpeted in a layer of amber- and coral-colored geodes — the drying acacia nodules. They ranged in size from pebbly to as big as a fist, and they were so pretty that you wanted to take some home with you as souvenirs. (I did, and my nodule is sitting on a shelf right next to my laptop right now, still flecked with authentic Senegalese dirt and leaf matter.)

After resting sufficiently in the warehouse, the nodules get carted to another workspace next door, scooped into a hopper and deposited onto a conveyer belt. A team of local ladies in colorful headscarves and plastic gloves inspects the nodules as they travel down the belt, weeding out the good from the not-quite according to quality standards that Alland & Robert helped Ferlo implement. Those nodules that make the cut then get bagged into sacks and shipped, eventually, to Alland & Robert's two plants in Normandy, France.

Candy Industry – May 2017 – 3/3

Visiting the orchard

That Asilya Gum even cultivates acacia on so large a scale is a minor marvel, as acacia trees have historically resisted attempts at agriculture. Not unlike finicky wine grapes, they languish if planted too close, or if denied just the right levels of water, nutrients, sunlight and other growth factors.

Alas, both Ibrahim Ka, the general manager of Ferlo Gomme, and Frédéric Alland, the ceo of Alland & Rebort, confirmed that climate change is already introducing novel challenges to acacia farming in the form of unpredictable weather extremes and hardy new pests. Nevertheless, the Asilya crew soldiers on, proud of the fact that they're the first growers in West Africa to farm acacia gum successfully.

We visited one such farm on our second full day in country. After a night in the town of Dahra — and a dinner of chicken tagine and stewed goat at the home of Anouar, Aslilya's Moroccan orchard manager — we awoke the next morning to the sound of three separate muezzins calling us to prayer (or, more accurately in our case, to breakfast).

That snapped us out of our slumber and into the team van en route to the farm's "main house." Once there, we boarded a convoy of trucks and off-roaded it to the orchards themselves.

On the way, I learned that acacia is one of the strongest trees in the Sahel, its roots reaching as far as 30 feet down, where they hold onto soil and stave off desertification. On average, the Acacia Senegal trees that Asilya grows can produce 250 grams (a little more than one-half pound) of gum per year. The trees aren't generally tapped until they're six years old, but after that, they can produce for 20 more years, if tended properly.

And careful tending is critical, both to the trees' health and to the quality of the gum they yield. So how do Asilya's workers harvest with care? In short, they make a superficial "scrape" along the trees' trunks and branches, which prompts the trees' defense systems to exude the gum just as our own bodies would send immune chemicals to the site of a new wound.

Over time, this exudate collects and hardens into the translucent, gem-like nodules that we saw spread across Ferlo's sorting-warehouse floor. And when those nodules get to just the right size and hardness on the tree, harvesters carefully excise them, making sure not to cut too deeply and damage the trunks.

The process neither harms nor weakens the acacias any more than the tapping of maples for syrup, Frédéric assured us. And given that the orchards are the foundation of the community's livelihood, all the workers involved have a stake in keeping them in prime producing order.

Even acacia orchards have terroir

After selecting and harvesting the crude gum, the workers collect the nodules and carry them back to the farmhouse for the subsequent steps of kibbling — breaking apart larger chunks into smaller ones — light cleaning of field debris and preliminary sorting and drying before shipment to the sorting facility that we'd visited the previous day.

And at every step in the process — from collection in the orchard to bagging at the final facility — the Asilya and Ferlo crew tracks each particular of the gum's path. As Myriam Brunel, the company's quality director, explained, maintaining a complete and fully traceable account of details like the plot where the gum was harvested, the harvest date and the prevailing weather conditions at the time is essential because such details influence how the gum performs functionally in applications.

For example, back in France at Alland & Robert's R&D lab, a team of food scientists led by Isabelle Jaouen, the company's lab director, works with universities and research institutions to elucidate what makes acacia gum special, and how its growth and harvest conditions affect its functionality.

Among the insights they've gained is that a gum's emulsifying capacity depends, in part, on its country of origin and the soil composition in which it grew. Gum from Senegal's sandy soils, it turns out, maintains emulsion stability better than gum from trees growing in clay-based soils. The lesson is that by knowing the path a gum followed from farm to factory, Alland & Robert can better predict what sort of ingredient it'll be.

Anyone who's read even lightly on viticulture will observe that similar conditions influence the quality of wine grapes — sandy soils versus clay; sunny slopes versus shady ones. It's all about the terroir, right? And sure enough, Asilya growers even selectively graft high-performing rootstock onto trees to improve output, much as wine-grape growers do. So it seemed rather fitting that a parallel would emerge between France's iconic wine grapes and this agricultural product that a French firm now sources from African partners.

I reflected on all this as I flew back to SFO, my shiny nodule of acacia gum tucked deep within my carry-on bag so as not to attract the prying eyes of the Customs and Border Protection officers. And I thought about something, else, too: Violaine Fauvarque, Alland & Robert's marketing manager, mentioned that the more we learn about acacia gum, the more we realize how much more there is to learn. After spending two days in Senegal getting a small taste of what's out there, I can't wait to find out more.

Food & Beverage International – May 2017 – 1/2

Fibre

Weight management and digestion

When it comes to functional ingredients, fibre is gaining in popularity, as it can be used to replace fat or sugar in baked products and is known to improve digestion, maintain normal blood cholesterol and help consumers feel fuller for longer. A number of companies such as Campden BRI, Tate & Lyle, Taiyo, and acacia gum manufacturers Alland & Robert, have carried out research into how it can be used in both foods and drinks, while optimising flavour and mouthfeel.

The term dietary fibre includes polymers such as polysaccharides, oligosaccharides and lignin. It is also associated with plant substances such as whole-grain cereals, fruit and vegetables. With new sources of fibre becoming available and increased research into the functionality of fibre during baking, it is possible to develop new products appealing to health conscious consumers without the negative perceptions of a high fibre product. For instance, Campden BRI trials have found that levels of fat and sugar in baked products, such as cookies and cake, can be reduced using functional fibres like alginate and inulin.

Fibre can be used to replace fat or sugar in baked products and is known to improve digestion

"It is also possible to add up to 20% fibre when making bread, although it may have some negative effects on bread quality. "Campden BRI's said Nicole Meyer. Other methods for improving the quality of high fibre products are currently being investigated by them, such as additional ingredients and treatment of wheat and oat bran.

Oat beta-glucan permits blood cholesterol claim

Research indicates that dietary fibre may have a prebiotic effect of promoting healthy bacteria in the gut. It also stimulates the production of short-chain fatty acids which minimise harmful fermentation of food in the large intestine. Several studies have shown that increasing intake of viscous soluble fibres such as beta glucan can help reduce low-density lipoprotein (LDL), otherwise known as the bad cholesterol, when consumed as a part of a healthy diet. Too much LDL can collect in the walls of blood vessels, where it can cause narrowing or blockages.

Manufacturers can help consumers by adding oat beta glucan products such as Tate & Lyle's promOat to their products. Importantly, EFSA (European Food Safety Authority) and the EU approved the article 14 claim states: "Oat beta-glucan has been shown to lower/reduce blood

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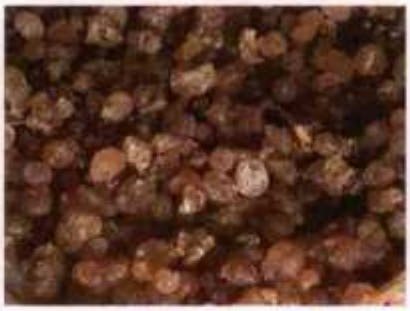
cholesterol. High cholesterol is a risk factor in the development of coronary heart disease." EFSA recommends usage of 3g a day and manufacturers who add 1g per serving have the ability to make the claim on their product package, or in their marketing communication.

Looking at emerging fibre blends, Skoulikas Bedford/TA Sunita launched its new Tahini beta glucan recently at London's Natural Food Show. Produced using light tahini, with added oat beta glucan soluble fibre, this can help prevent excess cholesterol in the body.



Guar gum benefits

Fortifying foods and beverages with dietary fibre is an important approach to improving the fibre intake of consumers worldwide. The Japanese company, Taiyo, has pioneered dietary fibre research for more than 20 years; its ingredient, Sunfiber, provides a simple way to increase everyday fibre consumption and combines an excellent taste profile with health-boosting properties. It is made from the naturally occurring raw material guar, and is suitable for use in a variety of foods and beverages. The ingredient has no organoleptic impact on the flavour, colour, consistency or aroma of the products, to which it is added.

Emulsifying and fibrous acacia gum

Multifunctional acacia gum, is used by the multi-national beverage companies and allows formulators to have additional benefits when they add acacia gum, without increasing the ingredients list. "For example if acacia gum is added to a drink, it will act as an emulsifier, but at the same time increase the fibre content, which can, depending on the dosage and country regulation, allow nutritional allegations such as source of fibre," said Alland & Robert owner and CEO Frédéric Alland. Acacia Gum is a natural exudate that isn't modified in any way, from its harvest to its use by food manufacturers. Consumers are now looking for more authentic products, and natural ingredients and additives. Using acacia gum also helps the African economy, through helping soil fertilisation and preventing desertification in the Sahel region.

Rice bran ingredients

Growth in use of energy bars for breakfast and snacking occasions has prompted interest in ingredients such as rice bran. For instance, Proryza Gold, from Arizona-based, RiceBran Technologies contains 25% protein and 50% dietary fibre. Newly patented, stabilised RiceBran ingredients are being used in wellness beverages and added to protein drinks, and are being included in meatless meat, healthy snacks and baked goods, bars and cereals. As apparently just 8% of the rice kernel, rice bran has 25 times the dietary fibre and four times the protein of white rice. ●

ADM oat bar

Many fibre ingredients have a dual functionality. For instance, Wild Flavors & Specialty Ingredients, part of Archer Daniels Midland (ADM) offers Fibersol resistant maltodextrin – a soluble fibre obtained from corn (maize) that as well as enhancing fibre content, can add some sweetness and act as a humectant. ●

Acacia Gum – A Multifunctional Food Product

A natural and safe additive yesterday, today and tomorrow

by Ian Healey

Acacia gum has been used since 2650 BC, at the time of ancient Egypt, when it was used in the manufacture of bandages for mummies. Acacia gum is commonly known in the industry under various names: Gum Acacia, Gum Arabic, Acacia Fiber, E414. This natural product is multi-functional. It can be used in the food industry, in the pharmaceutical and cosmetic industries as well as for technical needs.

It is natural, healthy and without any negative impact for our Health. Acacia gum has been used for many centuries. Egyptians were already using it in the 17th century B.C. Gum acacia had its own hieroglyph, translated as "Kani", which gave the word "Koum" and finally "Gum". We started to call it "Gum acacia" from the time Arabia exported it. Acacia gum was finally brought to Europe in the Middle-Ages by Italian merchants.

Alland & Robert, a family business based in Normandy, founded 133 years ago, is today an international leader in Acacia gum, an all-natural additive or ingredient mainly used in the food industry. In 1884, the chemist Francisque Alland and his partner, Alfred Robert, created a company to market acacia, which was primarily used in the textile industry at the time. Five generations and many developments later, Alland & Robert registers a 40.6 million Euro turnover (2016), employs 70 people and contributes to the livelihood of several million people living in Sahelian Africa where acacia-producing countries lie.

Frédéric Alland, CEO of the company, travels several times per year to the Gum Belt countries where the farmers are and he has close links with local communities, in order to guarantee sustainability and quality of the supply of raw materials and to ensure an ethical and clean production process.

Ian Healey accompanied him on the latest trip to Senegal

Over the years, Alland & Robert has developed a unique network of reliable and skilled suppliers through the "Gum belt", the region of Acacia gum, which extends from Senegal to Eritrea, giving the company faultless traceability of its production. Frédéric Alland, CEO of the company, travels several times per year to these countries where the farmers are and he has close links with local communities, in order to guarantee sustainability and quality of the supply of raw materials and to ensure an ethical and clean production process.

Indeed, the aim of Alland & Robert in Africa is to develop a sustainable partnership with the suppliers and to ensure that its social and safety practices, but also its ethic and the environmental compliance, are applied in the same way as they are in France. The company implemented an ethical charter to ensure this. It was updated in 2015 and must be signed by the African suppliers every 5 years.

Alland & Robert has built 3 spray drying towers in France, respectively in 2002, 2007 and the latest in 2013. This highly technical equipment provides production of instant soluble and spray dried grades of gum acacia. Located in two different plants, Alland & Robert manufacture more than 13 000 tons of Acacia gum annually.

Use of additives in food and why Acacia gum is a safe

Acacia gum is classified as a multifunctional food additive (E414). It is used as a glazing agent for sweets and pharmaceutical products, an emulsifier (in oils and lotions), a stabilizer (in drinks including wine, mascara, eye liner and other products), a carrier (flavorings) and as dietary fiber (diet products). According to current research, the number of possible applications is set to rise. For example, Acacia gum could be used as a texturing agent, providing an alternative to the animal-based ingredients used in certain products.

Tiny amounts of Acacia gum are found in a multitude of day-to-day products. Its many functions ensure it has a wide array of uses

and Alland & Robert continues to innovate with Acacia gum to meet its customers' demands. Guaranteed to be 100% plant-based, GMO-free, pesticide-free, odorless, colorless, very low-calorie and gluten-free, Acacia gum has a bright future ahead of it! Neither the American FDA nor the Joint JEFCA (FAO/WHO Expert Committee on Food Additives) has set a maximum daily intake (ADI - Acceptable Daily Intake).

General characteristics of food additives

Additives are added to food products in order to improve their shelf life, color, taste or appearance. Additives may be natural or chemical in origin, such as modified starches. Under conventional labeling rules, additives are indicated with an E-number. The number that appears immediately after describes what the food additive does:

- 1 indicates a dye
- 2 indicates a preservative
- 3 indicates an antioxidant
- 4 indicates a thickener or stabilizer
- 5 indicates a pH regulator or anti-caking agent
- 6 indicates a flavor enhancer
- 9 indicates a wax, packaging gas or sweetener.

Acacia gum is a solidified exudate that is extracted directly from Acacia trees. It flows naturally after an incision is made in a tree's trunk or branches.

Over the years, Alland & Robert has developed a unique network of reliable and skilled suppliers

The aim of Alland & Robert in Africa is to develop a sustainable partnership with the suppliers. A tree nursery ensures the future.

E414: Acacia gum, a natural, multipurpose additive

While the term 'additive' on its own can arouse fears, it is nevertheless important to distinguish between products based on their source and their impact on health. In fact, some additives are completely natural, absolutely safe for the body and eco-friendly. Such is the case for Acacia gum, a completely safe additive that has many functional properties.

Benefits of acacia gum in agrifood applications

An unmodified natural plant fiber, Acacia gum is a solidified exudate that is extracted directly from Acacia trees. It flows naturally after an incision is made in a tree's trunk or branches. In addition to being a fully natural product, its harvest is also 100% natural. A rarity in the agrifood business, acacia gum can only be harvested from wild trees, the majority of which are found in Africa, in the southern Sahel.

Alland & Robert strongly believes in the naturalness of the product and helps preserve its qualities by conducting strict audits of its suppliers throughout the whole production process and ensuring harvesters have good working conditions. This same level of control also applies in the company's plants that process the acacia gum, which remains natural until it is sold because its composition is not altered at any time. No additives are introduced from harvest to sale.

Régis Peltier, agroforestry expert in the Center for International Cooperation in Agronomic Research for Development (CIRAD), notes that "gum farming generates a cash income for farmers that can sometimes represent up to half of their monthly incomes. It allows them to pay their children's school fees, buy drugs or different supplies for example." He adds that this additional income is vitally important for these sub-Saharan populations, with many of them just about surviving.

According to Nora Berrahmouni, forest expert at the FAO:
"Acacia is a tree that offers many advantages. It nourishes the soil by capturing basic nitrogen which restores fertility it offers shelter and shade to farmlands; it produces the gum Arabic which has an international market, making this tree profitable for the economy. It also supplies fodder for stock and food for local collectivities."

The tree therefore acts as a barrier to desertification while nourishing soils, making it more fertile. As a result, Acacia gum farming is doubly beneficial because it generates both an income for the farmer and productivity growth for other crops.

Acacias are used to reforest deserts and play a role in preserving biodiversity, in addition to being a major socio-economic boon to local populations. Finally, Acacia trees feed the soil and restore its fertility, lend shade to crops, provide fodder for livestock and help feed local communities.

Acacia gum has the characteristics of a polysaccharide with very particular properties: this molecule is notably used to emulsify and stabilize essential oils. For the team working under Professor Sanchez at the IATE (Agropolymer Engineering and Emerging Technologies) laboratory at Montpellier SUPAGRO, "It also has the characteristics of a fiber, which gives it valuable nutritional properties."

Thus acacia gum is a multifunctional additive that can be used as a coating for confectionery or pharmaceuticals, an emulsifier (oils, lotions), a stabilizing agent (drinks like wine, as well as mascara and eyeliner), a medium (aromas) or a fiber (dietetic products). Acacia gum is found in small doses in a large number of everyday products, including wines, candies, cosmetics, soft drinks, flavorings, paint and pharmaceuticals. It can also be employed as a texturizing alternative to the animal-based ingredients used in some products.

Key No. 90229

La Terre de chez nous – May 2017

TOUT SUR

Gomme d'acacia, le secret du boulanger

La gomme d'acacia est un additif alimentaire, employé principalement comme émulsifiant et épaississant. Il permet de lier une préparation et de lui apporter de la texture. Elle se présente sous forme de cristaux ou en poudre. Elle s'utilise beaucoup et surtout en confiserie, notamment pour la confection des guimauves, dragées ou pâtes de fruits.

Mais la pâtisserie n'est pas son seul domaine de prédilection ! La gomme d'acacia est aussi un bon additif pour améliorer la texture du pain. En effet, grâce à la gomme arabique, le pain blanc serait 25 % plus moelleux, même après plusieurs jours de conservation. Cela s'explique par la capacité de la gomme d'acacia à augmenter la rétention d'eau, ce qui contribue à garantir plus longtemps la fraîcheur du pain. C'est en tout cas le résultat d'une étude sur le sujet, menée par le Laboratoire indépendant français spécialisé dans les produits de boulangerie pour l'enseigne Alland & Robert, spécialiste de la gomme arabique.

Texturants : les gommes pal

Les gommes de guar, de caroube, d'acacia ou de xanthane sont de plus en plus utilisées dans les produits alimentaires pour se substituer à d'autres ingrédients.

LE DUO GOMME DE GUAR ET CAROUBE EST UTILISÉ DANS DES PRODUITS NE CONTENANT PAS DE GLUTEN. La gomme d'acacia montre aussi des propriétés de substitution intéressantes, notamment dans le pain.

Depuis quelques années maintenant, de nombreux produits sans gluten apparaissent dans les linéaires. Ce qui n'est pas sans poser des difficultés pour le remplacer, notamment en boulangerie. En effet, « le gluten permet la levée de la pâte en retenant le gaz carbonique produit par les levures. Son absence interfère sur la tenue de la pâte. Elle est alors liquide et difficile à façonner, ce qui nécessite une cuisson en moule. Les propriétés sensorielles du pain sont affectées, ainsi que la conservation, car le phénomène de rassissement est accéléré » (source : Syfab).
Pour compenser l'absence de gluten, la gomme d'acacia s'avère adaptée pour améliorer la texture et la durée de conservation du pain, selon des essais réalisés au Lempa. Alland & Robert, fournisseur de gomme d'acacia, a demandé au laboratoire indépendant français spécialisé dans les produits de boulangerie, à Rouen (Seine-Maritime), de mener une étude sur les effets de la gomme d'acacia sur le pain (texture, rétention d'eau et conservation), ainsi qu'une analyse sensorielle.

Des retours sur la texture et le goût positifs

Les tests ont été effectués avec la gomme d'acacia seyal et la gomme d'acacia senegal, sur du pain blanc et du pain sans gluten, avec des dosages de 1, 3 et 6 %. Les résultats obtenus ont été comparés à un pain de référence sans gomme d'acacia. Les résultats de l'étude sont significatifs pour les deux types de pain. En fonction des dosages de la gomme d'acacia seyal ou senegal, l'étude révèle que « la gomme d'acacia améliore nettement la texture (le pain blanc est 25 % plus moelleux après quatre jours). De plus, l'ajout de la gomme d'acacia augmente la capacité de rétention d'eau, contribuant à un poids final plus important et à une plus grande sensation de fraîcheur. L'ajout de la gomme d'acacia allonge ainsi la durée de conservation des deux types de pain, jusqu'à 50 % à court terme ».
Que ce soit pour le pain blanc ou sans gluten, l'analyse sensorielle montre que « le pain contenant de la gomme d'acacia (seyal ou senegal) est davantage apprécié des consommateurs. L'étude indique des retours plus positifs sur le goût, la couleur, l'odeur et le croustillant des deux types de pain par rapport à celui de référence, sans acacia ».
Selon le règlement (UE) n° 231/2012 de la Commission européenne, la gomme d'acacia (ou arabique) est une exsudation séchée obtenue à partir des tiges et des branches des souches d'*Acacia senegal* (L.) Willdenow ou d'espèces apparentées d'acacia (famille des Leguminosae). Elle est constituée essentiellement de polysaccharides de poids moléculaire élevé, ainsi que de leurs sels de calcium, de magnésium et de potassium, qui donnent par hydrolyse de l'arabinose, du galactose, du rhamnose et de l'acide glucuronique. Son code est le E414.

Associations

Pour compenser l'absence de gluten, on retrouve également dans de nombreux produits le

Un pouvoir de **substitution** étendu

Cette recette sans huile est composée d'un mélange de gomme xanthane, de gomme arabique et d'amidon de riz.

Le xanthane peut être utilisé pour fabriquer des sauces allégées comme la mayonnaise. Traditionnellement, la recette contient environ 80 % d'huile. Si on souhaite en réduire la proportion, on peut utiliser de l'eau avec du xanthane. Par son pouvoir de suspension, il bloque les gouttelettes d'huile dans l'eau, de façon à obtenir une structure homogène. L'ajout d'amidon permet ensuite de donner du corps à l'ensemble.

Cette propriété est mise en application dans la Sauce Salade Crudités Sans Huile bio de Jardin d'Orante, développée en partenariat avec le chef Marc Veyrat. Grâce à l'effet combiné du xanthane avec de la gomme arabique et de l'amidon de riz, cette gamme affiche une teneur en lipides réduite de 95 % par rapport aux autres sauces du marché. Les lipides sont apportés par des ingrédients comme la moutarde. Cet allégement n'est pas compensé par l'ajout de sel ou de sucre.

lient l'absence de gluten

Bob Gauthier/Photononstop

duo gomme de guar et gomme de xanthane. Mais ce n'est pas leur seule utilisation. On en trouve aussi dans des produits laitiers, des sauces, des plats cuisinés. Le duo gomme de caroube et xanthane est aussi utilisé fréquemment dans les crèmes glacées. Ils peuvent aussi s'employer seuls. Autre possibilité bien connue : gomme de caroube et carraghénanes, extraits de certaines algues, dont la combinaison permet de former de gels dans les flans.

Le règlement (UE) n° 231/2012 de la Commission européenne définit la gomme de guar ou la farine de graines de guar comme l'endosperme broyé de graines de souches du guar *Cyamopsis tetragonolobus* (L.) Taub. (de la famille des Leguminosae). Elle consiste essentiellement en un polysaccharide hydrocolloïdal de poids moléculaire élevé, composé principalement d'unités de galactopyranose et de mannopyranose combinées par des liaisons glycosidiques. La gomme peut être partiellement hydrolysée, soit par traitement thermique, soit par traitement acide doux ou oxydation alcaline afin d'agir sur sa viscosité. Son code est le E412.

Sa structure est proche de celle de la gomme de caroube, qui consiste également principalement en un polysaccharide hydrocolloïdal de poids moléculaire élevé, composé d'unités de galactopyranose et de mannopyranose combinées par des liaisons glycosidiques. La gomme ou farine de graines de caroube est l'endosperme broyé de graines de souches du caroubier *Ceratonia siliqua* L. Taub. (de la famille des Leguminosae). Son code est le E410.

Propriétés rhéofluidifiantes

« Les polysaccharides constitutifs des farines de caroube et de guar ont des structures de type galactomannane, qui leur confèrent des propriétés "rhéofluidifiantes", c'est-à-dire qu'elles deviennent plus fluides dès que l'on y applique une force, explique Marc Desprairies dans le livre *La Chimie et l'alimentation : pour le bien-être de l'homme*, de Marie-Josèphe Amiot-Carlin et Monique Axelos, paru en 2011. Ainsi, guar et caroube sont des molécules déformables : au repos, elles sont enchevêtrées, recroquevillées, et quand un courant s'installe, elles s'allongent dans le sens du courant. Plus celui-ci est fort, plus elles sont allongées : la viscosité diminue quand le courant augmente, ceci étant parfaitement réversible. Dans la chaîne du guar, les galactoses sont nombreux. Ces macromolécules sont solubles à froid. Dans celle de la caroube, certaines zones ne comportent pas de galactose. Ces zones "lisses" confèrent aux molécules des propriétés sensiblement différentes. En particulier, elles ne sont solubles qu'à chaud. »

Les galactomannanes, bien que de structure générale similaire, se distinguent principalement par leur degré de ramification en galactoses, la distribution des unités galactose le long de la chaîne et par la méthode d'extraction, comme l'explique l'étude « Influence de la teneur en galactose sur les interactions moléculaires et sur les propriétés physico-chimiques des galactomannanes en solution », de Patrick Aubin Dakia, Bernard Wathelet, Michel Paquot parue en 2010 dans la revue belge *Base* (Biotechnologie, agronomie, société, environnement). Il ressort de cette revue bibliographique que « les chaînes de galactomannanes fortement ramifiées (avec un rapport mannose sur galactose M/G bas) interagissent préférentiellement avec l'eau, tandis que les chaînes peu ou pas ramifiées interagissent entre elles ou avec d'autres biopolymères par le biais des zones non substituées.

En outre, les galactomannanes sont rarement utilisés

Un marché de la **gomme de guar** en croissance

Elle est utilisée dans différentes industries, même autres qu'alimentaires.

Selon un rapport du cabinet d'analyses Markets and Markets, le marché de la gomme de guar devrait atteindre 9,7 milliards de dollars d'ici à 2019, contre près de 2,2 milliards en 2012. La substance est utilisée dans différentes industries telles que le pétrole et le gaz – dont la demande croissante a fait exploser le marché –, l'alimentation et les produits pharmaceutiques. Ce rapport propose des analyses et des projections de la taille du marché pour tous les secteurs, selon les applications en termes de valeur et de volume.

Depuis la constatation, en 2007, de la contamination de lots de gomme de guar, extraite de la graine de la légumineuse *Cyamopsis tetragonoloba [notre photo]*, originaires ou en provenance d'Inde, des contrôles à l'importation sont mis en œuvre dans les États membres de l'Union européenne. Les lots étaient contaminés par du PCP (fongicide interdit dans les denrées alimentaires) et des dioxines (formées à partir de pentachlorophénol lors du procédé de transformation). Dans ce cadre, la DGCCRF procède chaque année à des contrôles sur cet additif utilisé dans l'agroalimentaire comme épaississant dans les sauces, soupes, crèmes glacées et sorbets, produits de boulangerie et de pâtisserie, poudres, etc.

seuls pour obtenir des textures gélifiées ou des solutions visqueuses. La force des interactions dans ces mélanges augmente avec la diminution de la teneur en galactose dans le galactomannane.
Ainsi, la gomme de caroube (M/G = 4) interagit mieux que le guar (M/G = 2) avec les carraghénanes pour former des gels plus consistants et plus élastiques. Cette association avec les carraghénanes est développée pour fabriquer des substituts de gélatine. La gomme de caroube et le xanthane réagissent en synergie pour donner des gels thermoréversibles qui restent stables à la congélation. »
La gomme de xanthane est, elle aussi, un polysaccharide de poids moléculaire élevé mais, contrairement aux deux précédentes, elle est obtenue par fermentation avec des souches de *Xanthomonas campestris*. Elle contient des hexoses, principalement des unités de D-glucose et de D-mannose, ainsi que de l'acide D-glucuronique et de l'acide pyruvique et elle est préparée sous forme de sels de sodium, de potassium ou de calcium. Son code est le E415.
« La molécule de xanthane possède dans sa structure une partie anionique : dès qu'elle s'associe avec des cations comme le sodium, le potassium ou le calcium, elle devient rigide. Si bien que les bâtonnets qui en résultent sont capables de maintenir en suspension certains objets, explique Marc Despraiies. La chaîne principale du xanthane est constituée d'unités glucose. Une chaîne latérale anionique est branchée tous les deux glucoses. Elle ne cherche qu'à se lier à des cations. Ainsi, en présence de sel (comme NaCl), la molécule devient une sorte de bâtonnet rigide. Au repos, les bâtonnets sont disposés dans tous les sens. Puis, quand le courant s'installe, les bâtonnets s'orientent dans le sens du courant. Mais, pour faire s'écouler le xanthane, il faut "casser" la structure au repos et apporter une certaine force afin de dépasser le "seuil d'écoulement". Celui-ci détermine le pouvoir de suspension du xanthane. »
Plusieurs fournisseurs proposent guar et/ou caroube et/ou xanthane : Ingredion, qui vient d'acquérir Tic Gums, Danisco, Cargill, CP Kelco, Tate & Lyle, Kalys, Jungbunzlauer, Qumidis, Roeper (distribué par Adivec), AGI (Alliance Gums et Industries), Ter France...

SYLVIE RICHARD

Quatre modes de **dégustation** analysés

Ingredion démontre que nous sommes définis par notre façon de manger.

Ingredion explore le comportement des consommateurs lorsqu'ils mangent, ainsi que l'influence de cette attitude sur leurs préférences alimentaires et leurs niveaux de satisfaction. Les résultats de l'étude font l'objet d'un nouveau rapport, « Les Styles de dégustation – Un guide complet sur notre amour inexprimé de la nourriture ». Ingredion a analysé différents travaux de recherche conduits pendant de nombreuses années. Certaines recherches indépendantes avaient déjà identifié quatre groupes distincts et universels.

Croqueurs : mangent leurs aliments avec force et bruyamment, et souvent rapidement. Les recettes à l'attention de ce groupe devraient avoir un minimum de croquant.

Mâcheurs : mâchent un peu ou beaucoup. Leur aliment ne doit pas s'effriter dans leur bouche mais plutôt procurer une sensation de mâcher longue et intense.

Écraseurs : mangent lentement. Leurs aliments doivent être mous et capables de se décomposer et d'être conservés durablement en bouche.

Suceurs : s'affairent à extraire toute la saveur d'un aliment avant de le mâcher. Ils mangent généralement lentement.


Photononstop

« Chacun a ses propres préférences en termes de nourriture, tout particulièrement lorsqu'il s'agit de la façon de manipuler les aliments une fois en bouche, et celles-ci affectent nos niveaux de satisfaction et de plaisir, explique Séverine Bensa, responsable marketing texture Europe pour Ingredion. Nous savons depuis des années que le goût et les tendances culinaires stimulent les comportements d'achat des consommateurs, mais c'est seulement au cours de la dernière décennie que les chercheurs se sont intéressés à l'influence des autres sens. De nombreuses études indépendantes ont démontré le rôle majeur de la texture sur l'appréciation d'un produit, mais nous savons également que les consommateurs ont des difficultés à exprimer leurs préférences en termes de texture, et tout particulièrement à expliquer pourquoi ils aiment ou n'aiment pas un produit. »

Ce rapport montre que les styles de dégustation déterminent l'appréciation d'un produit, ce qui a pour conséquence d'influencer le choix des consommateurs et l'attitude d'achat. Ces observations démontrent que les produits alimentaires peuvent être développés avec des attributs sensoriels et de texture afin d'améliorer leur attrait auprès des consommateurs, que ce soit en réalisant le souhait d'une texture crémeuse ou douce ou en optimisant l'expérience ressentie en croquant dans un aliment croustillant.

« Il ne s'agit pas seulement de la formulation, poursuit Séverine Bensa. Étonnamment, nos groupes de discussion sur les styles de dégustation des consommateurs ont également montré à quel point il est important de retrouver l'expérience sensorielle vantée sur l'étiquetage. Nous avons constaté que si une personne est attirée par une promesse de texture et la retrouve en mangeant, elle sera plus encline à racheter le produit et à rester loyale à la marque. »

› OPINION EDGE

Sustainable Strategy:

Supply Chain Clarity

Key suppliers offer their thoughts on transparency. What is driving the demand for clearer labels and what role can ingredients suppliers play?

ELODIE PARRE, TEREOS
CSR MANAGER

On traceability challenges and minimizing process waste...

"Our mission at Tereos is to offer the best plant-based raw materials to meet the world's growing demand for food. The Tereos model is mainly based on direct supply from our agricultural partners. It covers more the 90% of our needs.

This gives us strong legitimacy on issues of traceability, the origin of processed agricultural products and the sustainability of production methods in farms.

Tereos is also committed to guaranteeing the sustainability and effectiveness of our production methods and the quality of our products across its entire value chain. We have defined 5 sustainable development pillars to guide our efforts in this area: Sustainable Agriculture, Positive Industry, Product Guarantee, Local Development and Nutrition.

Consumers have shown a growing concern for the traceability and origin of products, while also preferring more natural products.

Companies in the food processing sector must meet the demands and expectations of this increasingly vocal public, by constantly reworking their products, keeping in mind that the demand may also be affected by factors such as the market, or public health challenges.

As ingredients suppliers, our role is to support our clients in their efforts to achieve their sustainable consumption goals. For example, our research & development teams accompany clients with clear and adapted advice in helping them to improve the nutrition profile of their products, in accordance with their consumers' expectations.

Our raw materials are rare and precious, so we monitor the entire process from the field to the consumer: 99% of Tereos raw materials are recovered through a circular economy logic. Nothing is wasted, everything is processed!

For example, our sugar cane processing factories in Brazil, Mozambique and Reunion are energy self-sufficient during the crop processing.

Green electricity is produced from bagasse, the fibrous residue from crushed sugar cane. It is burnt in high-yield boilers and provides electricity for our facilities. Excess electricity can also be fed into the public network. In Brazil, Tereos supplies a public network with enough electricity to power a city of 1.3 million inhabitants."

FRÉDÉRIC ALLAND,
ALLAND & ROBERT, CEO

On the demand for clearer labels and "free from" foods...

"The demand for clearer labels and transparency is being driven strongly by more eco-conscious and environmentally minded consumers. Consumers are also better informed as to the health benefits of certain ingredients and products, thanks to increased media coverage within the food industry and access to new technologies. This allows consumers to instantly check the qualities of a product. However, clean label doesn't just necessarily refer to the health benefits of a product, but also the ethical grounds in which it was manufactured and produced. This is where traceability and transparency within the supply chain and manufacturing processes are key for suppliers. Ensuring an open and honest policy is the best way to gain consumers' trust. Clarity in the supply chain reassures consumers that claims of products containing (or not containing) certain ingredients are backed up. The rise of 'free from' foods has therefore driven the need for suppliers to be more transparent about their production processes. At Alland & Robert we have great clarity about all the stages in the supply chain. This year, we invited a group of journalists to Senegal to provide more clarity to our customers about each and every stage, from the harvesting of our acacia gum, right through to production. This is not only beneficial in providing reassurance to our customers, but also helps us ensure that the product they are buying is of the highest quality possible."

La solución perfecta para las bebidas no lácteas de Alland Robert

EDITOR (/COMPONENT/CONTACT/CONTACT/4-UNCATEGORISED/4.HTML) / PAÍSES (/PAISES.HTML) / 26 JUNIO 2017

PREVIOUS ARTICLE
Empresas se asocian para crear nuevo pisco a nivel mundial (/paises/82-estados-unidos/7105-empresas-se-asocian-para-crear-nuevo-pisco-a-nivel-mundial.html)

NEXT ARTICLE
Cubriendo #IFT17 Food Expo en las Las Vegas (/paises/82-estados-unidos/7107-cubriendo-ift17-food-expo-en-las-las-vegas.html)

En el primer día de #IFT17 nos encontramos con el novedoso producto de **Alland & Robert,** líder internacional en Goma Acacia, quien en Las Vegas se encuentra lanzando la innovadora gama Syndeo®. La gama se basa en una mezcla de hidrocoloides naturales y vegetales que se pueden utilizar como aditivo funcional en alimentos y bebidas, incluyendo bebidas no lácteas.

Con más de 130 años de experiencia e investigación de vanguardia la nueva gama Syndeo® de Alland & Robert aportará propiedades estabilizantes y texturizantes a una amplia gama de aplicaciones de alimentos y bebidas.

Alland & Robert presente en la feria IFT en Las Vegas lo pueden visitar en el stand de su exclusivo distribuidor americano FARBEST BRANDS.

La gama Syndeo® cumple con todos estos requisitos, ofreciendo múltiples beneficios tanto para los fabricantes como para los consumidores:

- 100% natural y sin OGM.
- Mejora la sensibilidad en la boca y mejora la retención de humedad.
- Una fibra soluble sin aditivos, conservantes o alérgenos.
- Un agente estabilizante, espesante y emulsionante que aporta alta viscosidad y es eficaz a dosis muy bajas (<1%)
- Una excelente resistencia a microondas, congelación y descongelación
- Sin contenido de azúcar, por lo que se puede utilizar en recetas de azúcar sin azúcar o sin azúcar

Es la solución perfecta para las bebidas sin productos lácteos. Para obtener más información sobre Syndeo®, visite Alland & Robert en IFT17 en el stand de su distribuidor estadounidense FARBEST BRANDS, stand n ° 1423.

hidrocoloides (/component/tags/tag/1713-hidrocoloides.html) | nuevos productos (/component/tags/tag/1946-nuevos-productos.html) | aditivos (/component/tags/tag/2159-aditivos.html) | aditivos naturales (/component/tags/tag/3366-aditivos-naturales.html) | goma acacia (/component/tags/tag/4899-goma-acacia.html) | Alland & Robert (/component/tags/tag/4900-alland-robert.html) | IFT17 (/component/tags/tag/5194-ift17.html) | FARBEST BRANDS (/component/tags/tag/5254-farbest-brands.html)

Food Bev Media – June 2017

Alland & Robert reaffirms clean label commitment

Posted By: News Desk on: June 23, 2017 In: Industries, Ingredients

Alland & Robert, an international leader in acacia gum, is launching the Syndeo range, a blend of natural and vegetal hydrocolloids that can be used as a functional additive in food and drinks, including dairy-free beverages.

Multi-functional, efficient and natural, the Syndeo range increases the company's portfolio of clean label products and natural foods with the benefits being 100% natural and GMO-free, plus with no sugar content the Syndeo range can be used in no-added sugar or sugar-free recipes

The Syndeo range brings texture and stabilisation to a wide range of food and beverages including: salad dressings, prepared meals, fillings, dietary products, desserts and ice creams.

Food Ingredients First – June 2017

Alland & Robert Launches Clean Label Hydrocolloid Solution

21 Jun 2017 -- Alland & Robert(http://www.foodingredientsfirst.com/Supplier-Profiles/Alland-Robert.html), a company with over 130 years of expertise and research on natural plant exudates, is an international leader in acacia gum. Now it is adding something new to the clean label products and natural foods marketplace by launching the Syndeo range.

The Syndeo range is based on a blend of natural and vegetal hydrocolloids that can be used as a functional additive in food and drinks, including dairy-free beverages. The range is GMO-free and is said to improve mouthfeel and enhance moisture retention. Its blend is made of a soluble fiber with no additives, preservatives or allergens, and it contains no sugar so it can be used in no-added-sugar or sugar-free recipes.

How does this range fit in with industry trends? "It is based on a completely natural blend of hydrocolloids, so it's really responding to all the requests for natural and clean label products," says Violaine Fauvarque, Alland & Robert's Marketing Manager. "It's very multifunctional and allows companies to use one additive instead of two; so it's very much in line with what the food industry is asking for."

Syndeo promises to meet additional demands in the beverage market, too. Thanks to the rise of vegan, paleo, gluten free and other specialist diets all over the world, the market for dairy-free beverages, in particular, is growing rapidly. Soy, nut and rice-based alternatives to popular drinks are now widely available. These drinks, however, must also please consumers when it comes to texture, sensory experience and clean label requirements.

"The market for beverages for people on specialist diets is increasing at a great pace, and Syndeo is perfect for that," Fauvarque adds. "We are doing research and development to establish synergy between the Syndeo range and the products used in the milk. The Syndeo range is also used to stabilize the texture of the soy or nuts that will be used to create the milk."

Alland & Robert believes that it has devoted enough time to R&D to ensure that the new Syndeo range is already very useful in this market. Fauvarque points out that it acts as an effective suspending particulate agent, stopping beverages from separating and ensuring optimum taste, and it is said to bring texture and mouthfeel improvement to vegetable-based milk substitutes.

The company is eyeing numerous future opportunities for acacia gum. "We always go where food trends take us," insists Fauvarque. "We are always looking for new applications for acacia gum. Everywhere we are seeing new products that could benefit, like dairy-free beverages, vegetable butters and oil-free dressings. People keep asking for healthier, safer products," she concludes.

Alland & Robert continues to respond to growing "clean label" market demand with Syndeo range

21-Jun-2017

INGREDIENTS

Alland & Robert, an international leader in acacia gum, is launching the innovative Syndeo range

The range is based on a blend of natural and vegetal hydrocolloids that can be used as a functional additive in food and drinks, including dairy-free beverages.

With more than 130 years of expertise and cutting-edge research on natural plant exudates, Alland & Robert's new Syndeo range will bring stabilising and texturing properties to a wide range of food and beverage applications.

Alland & Robert will be present at the IFT trade show in Las Vegas from 26 June on the booth of their exclusive American distributor, FARBEST BRANDS.

Multifunctional, efficient and natural

With the popularity of clean label products and natural foods showing no signs of waning, food and beverage manufacturers are keen to leverage food ingredients that can meet consumer demand for an ethical, healthy and tasty product.

The Syndeo range meets all of these requirements, offering multiple benefits for both manufacturers and consumers:

- 100% natural and GMO-free
- mouthfeel improver and enhances moisture retention
- a soluble fibre with no additives, preservative or allergens
- a stabilising, thickening and emulsifying agent that brings high viscosity and is efficient at very low dosage (<1%)
- an excellent resistance to microwaves, freeze and thaw
- no sugar content, so can be used in no-added sugar or sugar-free recipes.

The Syndeo range will bring texture and stabilisation to a wide range of food and beverages, including salad dressings, prepared meals, fillings, dietary products, desserts and ice creams.

Syndeo: the perfect solution for dairy free beverages

With the rise of specific and specialist diets all over the world (vegan, paleo, gluten-free), the market for dairy free beverages, in particular, is growing rapidly with soy, nut and rice-based alternatives now widely available.

These drinks, however, must also meet consumer expectations for texture, sensory experience and clean label requirements.

Thanks to Alland & Robert's extensive R&D, the new Syndeo range ticks all of these boxes. It acts as an effective stabiliser and brings texture and mouthfeel Improvement to vegetable-based milk substitutes.

It also provides excellent suspending properties, which are essential for dairy-free beverages to ensure optimum taste.

Nutraceutical Business Review newsletter publication – June 2017

View in browser

29 June 2017

nutraceutical BUSINESS REVIEW nbr ALERTS e-news

The rose gold of Africa

Alland & Robert is an international leader in gum acacia, an all-natural additive or ingredient with applications in the food, pharmaceutical and cosmetics industries. Dr Kevin Robinson travelled with the company to Senegal to learn more about how the raw material is produced, harvested and used.

Acacia gum or gum Arabic has long been used in traditional medicine and in everyday applications. The Egyptians used the material as a glue when embalming mummies and as a pain reliever. Arabic physicians treated... >>

PureCircle produces first stevia antioxidant for food and beverages

PureCircle has developed the first commercially viable stevia antioxidant product providing food and beverage companies new access to health and wellness ingredients for their consumers >>

Ingredients

Food Bev Media – June 2017

Alland & Robert reaffirms clean label commitment

Posted By: News Desk on: June 23, 2017 In: Beverage, Dairy, Industries, Ingredients

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The Syndeo range brings texture and stabilisation to a wide range of food and beverages including: salad dressings, prepared meals, fillings, dietary products, desserts and ice cr

Food Ingredients First Red Book Suppliers – July 2017

Supplier Directory

Red Book 2017
The Suppliers

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For more than a century, the people of Archer Daniels Midland Company (NYSE: ADM) have transformed crops into products that serve the vital needs of a growing world. Today, we're one of the world's largest agricultural processors and food ingredient providers, with more than 32,300 employees serving customers in more than 160 countries.

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ALLAND & ROBERT

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Established in 1884, Alland & Robert is a French family company and a major supplier of acacia gum worldwide with two factories located in Normandy. Acacia gum is a natural ingredient used in a wide range of products in the dietary, food, cosmetic and pharmaceutical industries.

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Quality starts here: Arla Foods Ingredients is a global leader in natural whey ingredients for products in a range of categories - from sports nutrition, beverages, bakery, dairy and ice cream to clinical and infant nutrition. Drawing on our portfolio of functional and nutritional whey proteins, milk minerals, lactose and permeate, our expert team delivers solutions that bring new food products quickly and efficiently to market.

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AstaReal is a pioneer and expert in natural astaxanthin cultivation, R&D and clinical science. With a range of proven health benefits and a product range that exceeds market standards, AstaReal is a favorite ingredient used by leading supplement and cosmetic brands globally.

Dairy Food – August 2017 – 1/2

Prebiotics may help reduce weight and inflammation

Natural prebiotic ingredients can add health and functional benefits to ice cream, yogurt and dairy beverages.

August 3, 2017

Sharon Gerdes

KEYWORDS dairy nutrition / functional dairy / prebiotics / probiotics

Reprints

Today's health-conscious shoppers want to know more about the ingredients that they consume. Are they natural? Are they sustainable? What health benefits do they provide?

Food formulators ask a different set of questions: What's the ingredient functionality and usage level? How much does it cost? What's the regulatory status?

Prebiotic ingredients, including acacia gum and chicory root fiber, may satisfy both consumers and dairy formulators.

The health benefits of prebiotics

In order to qualify as a prebiotic, an ingredient must resist absorption in the upper GI tract, be fermented by the intestinal microflora, and selectively stimulate the growth or activity of probiotic bacteria.

Prebiotics lag behind probiotics in awareness. The 2016 IFIC Survey revealed that 33% of consumers were trying to consume more probiotics, while only 12% were trying to consume more prebiotics. Women are more likely to focus on both ingredients.

In a scientific review, Joanne Slavin outlines numerous studies exploring the mechanisms by which prebiotics influence weight management. Regular consumption of prebiotic fibers attenuates glucose absorption. It can also influence satiety and satiation.

Studies in lean and obese mice suggested that gut microbiota influence the efficiency of caloric harvest from the diet as well as energy storage and utilization. Consumption of prebiotics can also increase satietogenic and incretin gut peptide production, influencing appetite and glucose response after meals.

The role of acacia gum

"Acacia gum is a natural prebiotic ingredient of 100% vegetable origin, produced without any chemical processing. It is a sustainable resource, and millions of African people live with secondary incomes provided by collection of this ingredient. Acacia gum powder has low viscosifying properties, and can be incorporated into a wide variety of dairy products with no real modification of texture," said Isabelle Jaouen, the R&D director for Alland & Robert.

Regular consumption of foods with acacia gum has been shown to increase bifidobacteria in the colon. Because it is fermented more slowly than other soluble fibers, acacia gum has minimal adverse gastrointestinal effects. Because addition of acacia gums allows for sugar reduction in a wide variety of dairy products, the ingredient can improve postprandial sugar metabolism.

Although the Food and Drug Admin-istration is still renewing approval of many fiber ingredients, acacia's low viscosity would allow usage levels that might enable various fiber claims. The ingredient is naturally over 90% fiber.

Acacia gum in dairy foods

From a functional standpoint, acacia gum helps to immobilize free water in ice cream, thus imparting a smooth texture and mouthfeel and allowing for sugar reduction in the formula. Typical usage in ice cream is around 1%. In light or sugar-free yogurts, addition of 1% to 2% of acacia gum will improve mouthfeel. In fermented milk or drinking yogurt, acacia gum helps to stabilize insoluble matter and suspend particles without added viscosity.

"Acacia gum has great stability at low pH and high temperature during food processing and throughout the entire shelf life. Our R&D team has tested usage levels of 4.4% acacia gum in ice cream, 3.7% in fresh drinkable yogurt, and 2% in sterilized skim milk. In clinical trials, our acacia gum has been shown to increase the intestinal population of Bifidobacteria and Bacteroidetes, known to be commensal healthy bacteria, and more specifically the anti-inflammatory bacterium, *Faecalibacterium prausnitzii*. Trials have revealed two combined actions of our acacia gum: inhibition of pro-inflammatory cytokines and stimulation of anti-inflammatory cytokines," said Julie Imperato, Marketing Manager, Nexira.

Benefits of chicory root fiber

Europeans have been growing chicory in their vegetable gardens for generations. Benefits include, but are not limited to, modifying texture, potentially lowering overall calorie count, increasing fiber, enhancing calcium absorption, supporting gut health, reducing fat, adding bulk and increasing sweetness.

"As the processors receive the chicory, they are looking at these natural variances in chain lengths. They blend the chicories throughout the process, depending on the characteristics to be obtained. It's not just the quantity of inulin fiber, but also a balance of fiber. For some spoonable yogurts or frozen desserts you want fiber than can form gels to help with the mouthfeel and texture. For other uses such as dairy-based beverages, you want fiber that is more soluble," said Taylor Halstead of Cargill.

Studies have shown prebiotic benefits from chicory root fiber consumption of at least 5 grams per day.

Both chicory root fiber and acacia gum are currently under review to determine if they will qualify under the new FDA definition of fiber. Product developers may know these ingredients by older, less consumer-friendly names. Labeling these ingredients as "chicory root fiber" rather than "inulin," and "acacia gum" rather than "gum arabic," will create more consumer appeal.

Acacia Gum Brings Benefits to Bread

Alland & Robert, international leader in Acacia Gum, appointed LEMPA (Laboratory for the testing of food products), an independent French expert and professional laboratory specialising in bakery products, to conduct a study on the impact of acacia gum in breads (texture, water retention and preservation) as well as a sensory evaluation. Ian Healey asked Isabelle Jaouen about the results.

Isabelle Jaouen, R&D Director Alland & Robert

Hello Isabelle, can you please introduce yourself and the company Alland et Robert?

I am the R&D and laboratory director at Alland & Robert, and I've been with Alland & Robert for 25 years.

Created in 1884, Alland & Robert is a French family company, specialized in natural exudates. More specifically, Alland & Robert is an expert on acacia gum, an entirely natural additive or ingredient mainly used in the agri-food industry, the pharmaceutical company and the cosmetics. In 2016, Alland & Robert generated a turnover of 40 million euros, and sold products in 69 countries through 37 distributors. The company employs 70 people.

What is acacia gum and where do you find it?

Acacia Gum is a high safety food additive also known as Gum Arabic or E414, which comes from an exudation of some species of Acacia trees, most of them wild trees in the Sahel desert of Africa.

Despite a E number, it's a natural product and a complex non starch and not digestible polysaccharide with a very small but functional fraction of protein. Acacia Gum is almost odorless, tasteless, colorless and is a soluble fiber. It has a low calorific value which makes it ideal for dietary and/or sugarfree applications and for fiber enrichment purposes.

As an all-natural and vegetal hydrocolloid coming from a tree, Acacia gum is allergen-free, GMO-free and completely safe. Acacia Gum offers numerous functional properties and this additive is today found in thousands of day-to-day products.

What are the main applications?

Acacia gum is a multifunctional additive that can be used in a wide variety of products: as a coating agent for confectionery or pharmaceuticals, as an emulsifier (in sodas and soft-drinks, lotions oil-in-water emulsions), as a stabilizing agent (in drinks beverages to improve suspensions or in like wines to avoid bad evolution of red pigments), as a binder or a carrier (tableting, powdered compounds) as a fiber (in dietetic products)… Acacia gum

is found in small doses in a large number of everyday products, including soft drinks, chewing gums, candies, cosmetics, flavorings, paint, pet food, and pharmaceuticals. It can also be employed as a texturizing alternative to animal-based ingredients in some products.

Now you have discovered new applications in bread. Can you give us some more details?

We asked an independent laboratory specialising in bakery products to conduct a study on the impact of acacia gum in breads. We tasted a number of objective criteria like texture, water retention, weigh associated to tasting/sensory experience experiments and as well as quality of preservation, to see if acacia gum had a positive impact. We tasted our gum on different dosages, and on 2 recipes in particular: classic sandwich breads, and gluten-free breads.

What are the results of the new studies?

Our results clearly showed that acacia gum improved the texture of both types of breads. Furthermore, the addition of acacia gum was also shown to increase water retention in the breads leading to a higher final weight for identical original recipes, allowing for a heightened sensation of freshness. Globally, the addition of acacia gum enhanced the shelf life of both types of breads, with a short-term preservation gain of up to 50%.

Regarding the consumer experience, our results showed that breads with added acacia gum are more appreciated by consumers, and they received more positive feedback on taste, color, smell and crustiness than the control sample.

How will this affect the food industry?

We think it can greatly help bread manufacturers to enhance their products, especially regarding the shelf life of breads which is a very important topic. Also, because acacia gum is a fiber, the addition of acacia gum can lead, depending on the country regulations, to a fiber enrichment nutritional allegations ("enriched in fibers"/ "source of fibers"), which is a great trend of the food industry today. As a consequence, acacia gum offers the opportunity to advantageously combine functional properties and nutrition with only one natural/vegetal/safe compound. So we believe this is a great opportunity for bread companies!

Do you have some customers already using this in consumer products?

Yes we do, which is how we started to think about this new application in bakery. We have very close relationships with our customers: we often help them with the formulation of their products including acacia gum, or we help them improve their recipes. We work with large food companies as well as smaller companies. In both cases, we must be at the top of their innovative processes.

Is there anything you would like to add?

Acacia gum is one of the additives that pose no threat to human health. Its harmlessness has been demonstrated historically and no maximum daily intake (ADI-acceptable daily intake) was set by the Food and Drug Administration (FDA) or and the JECFA (Joint FAO/WHO Expert Committee on Food Additives).

Also, acacia gum is a sustainable resource coming from African trees. Its harvest is man-made, allowing millions of people to live in the Sahel. Using or eating acacia gum, it's also improving the soil fertilization in Africa, helping the economy of African countries and preventing the advance of the desert in the Sahel!

Thanks for your time and all the best for the future!

Key No. 90545

Food Bev Media – August 2017

World Beverage Innovation Awards 2017 winners revealed

Posted By: News Desk on: September 15, 2017 In: Awards, Beverage, Business, Industries, Innovation, Technology

Last night the annual World Beverage Innovation Awards, in association with FoodBev Media, were hosted at Drinktec 2017 in Munich, Germany. The judging panel considered entries from over 33 countries in 25 categories.

"We are happy to celebrate the 15th year of the annual World Beverage Innovation Awards this year at Drinktec," said FoodBev Media marketing director Isabel Sturgess. "Onc we are fascinated by the level of innovation that is shown within the entries. We see new flavours, new concepts, smart packaging designs, state-of-the-art manufacturing techn and new ground gained towards a more responsible and sustainable beverage industry."

"The World Beverage Innovation Awards really showcase some of the most ambitious new products and developments of the year from a wide range of companies all over the v both large and small. Keep an eye on the latest entries to spot the upcoming trends."

A full list of finalists and winners in each category follows below.

Best new beverage ingredient

[redacted] Alland & Robert – Syndeo

Finalists

Arla Foods Ingredients – Crystal Clear Protein Water
Nexira – Organic Solutions for Emulsions
Kancor Ingredients Ltd. – Natural Colours- Kancolor, Citrine series

Food Ingredients First – September 2017

Consumer nutrition knowledge study highlights untapped potential for acacia gum

27 Sep 2017 --- Alland & Robert(http://www.foodingredientsfirst.com/Supplier-Profiles/Alland-Robert.html) has released the results of a survey it asked the polling organization Toluna to carry out in the UK, Germany, Japan and the US. The questions asked were about the general public's nutritional knowledge, in particular regarding acacia gum, and the varied results are described by Alland & Robert(http://www.foodingredientsfirst.com/Supplier-Profiles/Alland-Robert.html) as "both surprising and unexpected."

According to the survey results, 49 percent of British people asked are unaware of the practical uses of acacia gum. Furthermore, only 22.41 percent know that it is present in bread while on average, over 42 percent of Americans are aware of this.

Speaking to ***FoodIngredientsFirst***, Violaine Fauvarque, Marketing Manager of Alland & Robert said: "We were surprised that roughly one-third of people surveyed think that all additives are chemical, not natural. This shows us that we still have a lot of work to do in order to educate consumers. We want to let them know that some additives are 100 percent natural, such as acacia gum which is a tree exudate – thus a totally natural product."

"We already know that the public has a growing mistrust of additives, which don't have a great reputation among consumers. As more and more people grow concerned about their health and what they eat, they are also better informing themselves, using today's technological tools. However, the world of additives is very big, diverse, and can be confusing. That's why we believe it's important to be transparent with our clients and final customers. We try to respond honestly to their requests for information and communicate more and more openly about our products and about natural gums in general," she explains.

"We are definitely trying to increase public awareness about acacia gum, its origin, its applications and its benefits," Fauvarque continues. "Acacia gum is a healthy, safe, vegetal additive that can be used in a multitude of food and cosmetics applications. This is a miracle ingredient, and we believe that this is unique enough to mention. So we will continue helping to educate consumers, but for now, we can't disclose our plans."

"No, there aren't any commercial implications. As an expert in and one of the leaders of acacia gum and natural plant exudates, our goal is to find out more about the final consumers' behavior and expectations," she adds.

Mixed results

The survey found that 58.47 percent of the 1,000 British people surveyed consistently read food labels before buying a product, while 35.36 percent do it occasionally. Moreover, more than 65 percent recognize that the letter E represents a food additive.

However, the question concerning the origin of these food additives proved to be more difficult for those asked. Almost 40 percent are unaware that food additives can be either natural or chemical, and 32.77 percent wrongly believe that food additives are solely chemical.

Many people also prefer products which are a source of fiber, according to the results. In Britain, 45.62 percent of the survey respondents are particularly drawn to food products that are rich in fiber, although in Germany this figure is even higher at 65.45 percent.

However, more than 82 percent aren't aware that acacia gum is a very fiber-rich dietary additive. Furthermore, Alland & Robert points out that it ensures at least 90 percent fiber content.

Guaranteed pesticide and GMO-free, acacia gum is also said to function as an emulsifier and a stabilizing agent and be ready for use in many applications:

- Confectionery (chewing gum, sweets, sugared almonds)
- Fizzy and soft drinks.
- Bakery goods and pastries.
- Dairy products and ice cream.
- Health products – snack foods.

Food Navigator – September 2017 – 1/2

Alland & Robert on industry and academic collaboration: 'You can't put a figure on the value it brings'

By Niamh Michail+
05-Sep-2017
Last updated on 05-Sep-2017 at 16:41 GMT

Post a comment

Acacia gum - the Maria Callas of the hydrocolloid world.

Related tags: Montpellier University, DIVA, Alland & Robert, Acacia gum

Acacia gum supplier Alland & Robert has been working with researchers from Montpellier University for five years and has just signed up for another five. "*It deepens our understanding of the ingredient and adds value to the relationship we have with our customers. You can't put a figure on that,*" says the company.

Alland & Robert provides around one million euros each year to Christian Sanchez, professor in Agropolymer Engineering and Emerging Technologies (IATE) and his team to work on the acacia gum DIVA project, so-called in honour of the humble gum's importance. "*The idea was that acacia gum is the diva of the gum world - like Maria Callas!*" Sanchez told us. "*It's a very unique ingredient with very special properties.*"

Head of research and development (R&D) at the Normandy-headquartered company Isabelle Jaouen said: "*We decided to develop this collaboration with Professor at the University of Montpellier to develop our expertise in acacia gum through both applied and fundamental research.*"

According to Jaouen, the company reaps more benefits than if it simply invested the one million euros into its own internal R&D labs, notably because of the pool of "*high level*" professors and student researchers they can work with.

Sanchez, who has been studying biopolymers such as acacia gum for over 20 years, was already well-known to Alland & Robert thanks to his published work.

"We determine the most interesting topics to explore with them," said Jaouen, *"mainly focussing on new trends or specific concerns coming from our main customers. When you are a small or medium-sized company (SME), you can't invest in all the equipment needed to study the structure, behaviour and composition etc of an ingredient.*

"Universities have laboratories dedicated to the study of specific ingredients so you can access these specialists, laboratories and up-to-date equipment. It deepens our understanding of the ingredient so we can answer our customers' questions, and that adds value to the relationship we have with [them]. You can't put a figure on that."

France is an attractive country for multinationals to invest in research, Sanchez said, thanks to a government subsidy programme called *Le crédit d'impôt recherche (CIR).*

"If a company finances an academic lab, half of this is reimbursed by the government so it's very interesting for companies, even foreign companies, to work with French labs. Without this, it might have been impossible to have such a long project [with Alland & Robert]."

To find out more **click here** .

For the researcher, the benefits are also clear – access to funds and the chance to see how fundamental research can be applied to practical problems.

"We could publish our findings at any moment because have collected some very interesting data on acacia gum's functionality but we are waiting to see first if these data can provide new product development for the company," said Sanchez.

The team, which counts between 12 and 15 people, has also developed a *"new and very original"* fractionation process to separate the three molecules of acacia gum. *"We know the functional properties of the gum as a whole but we don't exactly know what the role of the different biomolecules is, so this new protocol will allow us to study them. If we find very interesting properties for one of the fractions, the challenge will be to find a cheaper process to do so."*

Working with a private company can mean pressure to find positive results, Sanchez admitted, but the biggest challenge is often down to timing. *"The company pays so the company wants results, but we know this and it's normal in research. We just have to organise the lab to be as efficient as possible.*

"Companies move fast, they need new ingredients and processes but a lab experiment might take a long time. We need to better take into account industrial constraints – timing, the need to beat the

Sanchez' team also works with Nestle on meat analogue plant proteins, and he's open to developing more industry partnerships. *"If tomorrow another company wants to work with us on another fibre, why not?"*

WHAT DO PEOPLE KNOW ABOUT FOOD ADDITIVES AND MORE SPECIFICALLY ACACIA GUM?

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What Do People Know About Food Additives and More Specifically Acacia Gum?

October 02 10:08 2017

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Alland & Robert, an international leader in acacia gum, asked the polling organisation Toluna to carry out a survey in the UK, Germany, Japan and the USA regarding their nutritional knowledge, in particular regarding acacia gum. The responses were both surprising and unexpected!

More than 58% of British people always read food labels before purchasing

58.47% of the 1,000 British people surveyed confirmed that they consistently read food labels before buying a product (35.35% do it occasionally). Moreover, **more than 65% recognise that the letter E represents a food additive**.

However, the question concerning the origin of these food additives proved to be more difficult. In fact, almost 40% are unaware that food additives can be either natural or chemical, and 32.77% wrongly believe that food additives are solely chemical!

Acacia gum (also known as Arabic gum) is a 100% natural additive and sap exudate taken from an incision in the acacia tree trunk. In addition to the product's natural origin, the harvest – carried out in the Sahel countries in Africa – is also natural.

Guaranteed pesticide and GMO-free, acacia gum also functions as an emulsifier and a stabilising agent and is used in many applications:

- Confectionary (chewing gum, sweets, sugared almonds...)
- Fizzy and soft drinks
- Bakery goods and pastries
- Dairy products and ice cream

foodhealth products

- Snack foods

49% of British people asked are unaware of the practical uses of acacia gum. Furthermore, only 22.41% know that it is present in bread while on average, over 42% of Americans are aware of this.

...And almost 46% prefer products which are a source of fibre

45.62% of the British survey respondents are particularly drawn to food products that are rich in fibre (although in Germany this figure is even higher at 65.45%!). However, more than 82% aren't aware that acacia gum is a very fibre-rich dietary additive! Furthermore, the acacia gum producer Alland & Robert ensures at least 90% fibre content.

As a source of fibre, acacia gum has many advantages, including: resistance to acidity and heat, no side effects nor intestinal troubles, **low in calories,** and a very low glycaemic index, as well as scientifically-proven prebiotic effects.

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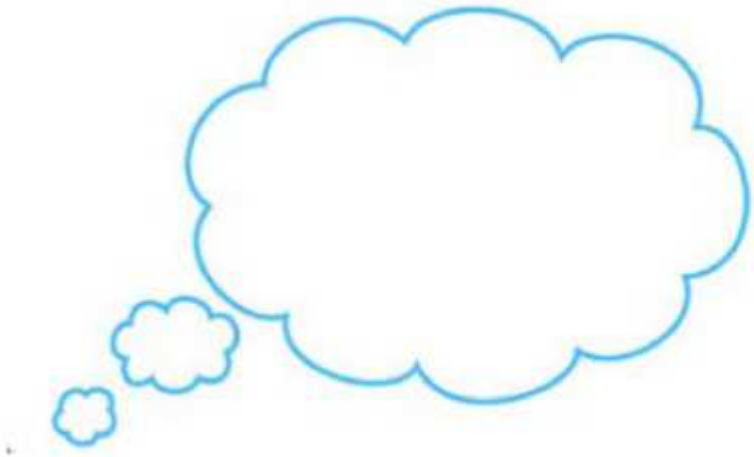
Consumers quizzed on acacia gum



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Posted in **News**
on **13 October 2017**

TAGGED

africa · bakery · bread · cream · dairy · drinks · food · germany · health · ice cream · ingredients · Japan · labels · natural · pastries · soft drinks · sugar · UK

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Supplier of acacia gum, Alland & Robert recently asked polling organisation Toluna to carry out a survey in the USA, UK, Japan and Germany to find out how much consumers know about acacia gum.

Acacia gum (or Arabic gum) is a natural additive and sap exudate taken from the trunk of acacia trees. The harvest, which is carried out in the Sahel countries in Africa, is also 100% natural, pesticide and GMO-free according to Alland & Robert.

71.5% of the 1,000 Americans surveyed confirmed that they read food labels before buying a product. Similarly, almost 88% said that they have a good understanding of the ingredients listed on the labels. In comparison, 53% of Japanese consumers believed that they have an understanding of products' nutritional information.

42.7% of Americans were aware that acacia gum is a natural additive. Almost half of them (42.1%) knew that it is present in bread as well as drinks (45.9%). However, very few of them (29.1%) knew that it is also found in cosmetic products.

Acacia gum also functions as an emulsifier and a stabilising agent and is used in various applications including: confectionery, fizzy and soft drinks, bakery goods and pastries, dairy products and ice cream, health products, and snack foods.

However, only 23% of Americans realised that acacia gum is a source of fibre (39.4% wrongly think that it is a source of sugar). In the UK, over 82% did not know that it is a source of fibre. As for those interviewed in Germany, more than 90% of them were unaware of this benefit.

As a source of fibre, acacia gum has many advantages, including: acidity and heat resistance, no side effects nor intestinal problems, low in calories, and a very low glycaemic index, as well as scientifically-proven prebiotic effects.

What do people know about food additives and, more specifically, acacia gum?

Alland & Robert, an international leader in acacia gum, asked the polling organisation Toluna to do a survey in the UK, Germany, Japan and the USA regarding their nutritional knowledge: the responses were both surprising and unexpected!

More than 58% of British people always read food labels before purchasing

Almost 60% of the 1000 British people surveyed confirmed that they consistently read food labels before buying a product; (35.36% do it occasionally).

Moreover, more than 65% recognise that the letter E represents a food additive.

However, the question concerning the origin of these food additives proved to be more difficult.

In fact, almost 40% are unaware that food additives can be either natural or chemical, and 32.77% wrongly believe that food additives are solely chemical!

Acacia gum (also known as Arabic gum) is a 100% natural additive and sap exudate taken from an incision in the acacia tree trunk.

In addition to the product's natural origin, the harvest – done in the Sahel countries in Africa – is also natural.

Guaranteed pesticide and GMO-free, acacia gum also functions as an emulsifier and a stabilising agent and is used in many applications:

- confectionary (chewing gum, sweets, sugared almonds, etc.)
- fizzy and soft drinks
- bakery goods and pastries
- dairy products and ice cream
- health products
- snack foods.

Almost 50% of British people asked are unaware of the practical uses of acacia gum.

Furthermore, only 22.41% know that it is present in bread while, on average, more than 42% of Americans are aware of this.

And almost 46% prefer products that are a source of fibre: 45.62% of the British survey respondents are particularly drawn to food products that are rich in fibre (although in Germany this figure is even higher at 65.45%).

However, more than 82% aren't aware that acacia gum is a very fibre-rich dietary additive! Furthermore, the acacia gum producer Alland & Robert ensures at least 90% fibre content.

As a source of fibre, acacia gum has many advantages, including resistance to acidity and heat, no side-effects nor intestinal troubles, low in calories and a very low glycaemic index, as well as scientifically proven prebiotic effects.

Food Ingredients First – November 2017

Nutraceutical Business Review – November 2017

Alland & Robert exhibits at FiE 2017

At Food Ingredients Europe (FiE) in Frankfurt, Alland & Robert a family company based in Normandy will introduce its latest innovative range of blends of natural and vegetal hydrocolloids

Alland & Robert, created in 1884, is a specialist 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.

During FIE 2017, Alland & Robert will introduce Syndeo, an innovative range of blends of natural and vegetal hydrocolloids.

Syndeo can be used as a functional additive in drinks, particularly in vegetal milks or beverages that require texture improvement and stability.

The Syndeo range is 100% natural and coming from vegetal tree exudations. It is GMO-free, allergen-free and pesticide-free, in line with consumers expectations.

Furthermore, the hydrocolloids blended in Syndeo are fibers, adding a possibility of nutritional allegations to the final product (depending on local legislation).

The Syndeo range combines stabilising, texturing and emulsifying properties for a multifunctional additive, efficient at low dosage.

Process Alimentaire – November 2017

Texturant

Alland & Robert référence la gomme karaya

Alland & Robert met en avant sa gomme karaya, issu d'un exsudat d'arbre (*Sterculia*) qui pousse en Inde et en Afrique. Cet hydrocolloïde (E 416) s'utilise en alimentation humaine comme agent de charge, émulsifiant, texturant, stabilisant, épaississant dans différentes applications. Il peut être utilisé dans des arômes, des glaces, des sauces ou d'autres produits. En nutraceutique, il peut être employé pour augmenter la sensation de satiété. Il possède un effet synergique avec la caroube pour augmenter la viscosité. Cette fibre soluble possède aussi des capacités de rétention d'eau et se solubilise à froid. Elle est stable à l'acidité et à la congélation.

↳ Hall 8 – Stand L51

ALLAND & ROBERT

Process Alimentaire – November 2017

PROCESS.COM ALIMENTAIRE

Food Ingredients Europe 2017

Texture : 5 ingrédients à découvrir sur le salon

Amélie Dereuder | 22 Novembre 2017 |

Un nouvel additif pour stabiliser les boissons végétales pour Alland & Robert

Alland & Robert, spécialiste de la gomme d'acacia et de karaya, a développé un nouveau mélange d'hydrocolloïdes naturels végétaux (fibres solubles) et d'exsudats d'arbres aux propriétés stabilisantes et texturantes. Celui-ci peut aussi émulsifier et épaissir à faible dosage (<1%). Cette solution résiste à la cuisson aux micro-ondes et à la surgélation/décongélation. Adapté aux vinaigrettes, plats cuisinés, garnitures et sauces, produits diététiques, desserts et glaces, il trouve aussi des applications dans les substituts végétaux de lait.

Hall 8 Stand L51

Food ingredients Europe

Organic Certification for Acacia Gum

Acacia gum is a natural, vegetal and extremely safety food ingredient or additive, which comes from an exudation of acacia trees. This natural product is a complex mixture of glycoproteins and non-starch polysaccharide, and is currently widely used in the food industry: from wine-making to cosmetics, from sweets to soft drinks, flavors, paints and the pharmaceutical industry, tiny amounts of gum acacia are found in a multitude of day-to-day products. It has a wide range of properties and applications: it can be a texturing agent, a coating agent, a thickener, an emulsifier, a stabilizer, a carrier, a fixing agent, and it's recognized as a soluble fiber.

Acacia gum is odorless, tasteless and colorless, with a low calorific value. This vegetal hydrocolloid contains no gluten, is allergen free and GMO free.

Alland & Robert offers organic certification for most acacia gum products. Not only is Alland & Robert certified organic for its manufacturing process, but Alland & Robert only works with African suppliers who deliver raw materials certified organic as well by local organizations that are accredited. This allows Alland & Robert to ensure full traceability of the gum.

Solid partnerships with an extensive network of African suppliers have been developed by Alland & Robert to ensure security of supply. The company also works locally with NGOs and suppliers to develop the communities related to gum acacia.

At Alland & Robert, Acacia gum is harvested solely from wild trees located in the southern Sahel, in Africa. Acacia gum is a sustainable, natural and vegetal ingredient organic by nature:

- No pesticides, GMO, preservatives or chemicals can be found in acacia gum.
- There is no mass production, as the harvest is hand made. Harvest techniques often come from long traditional practices that have been developed by farmers for many years.
- The harvest process is sustainable: trees grow naturally in arid regions, contributing to slow down the desertification of the area. No damage is done to acacia trees.
- Acacia gum contributes to local geographic development: when acacia trees are regularly harvested by farmers, they are better protected against deforestation, which causes decrease in land fertility, degradation of the ecosystem, disappearance of biodiversity...
- Acacia gum provides revenues and work to local population in countries which can be the poorest in the world and very remote areas. Women are usually involved in the harvest process of acacia gum, which is a way for them to be empowered while improving their contributions to family livelihood and well-being.

Key No. 91677

Nutraceutical Business Review – November 2017

La Revue des Industries Alimentaires – December 2017

Pain : doper la teneur en fibres

Boulangers et meuniers, ainsi que l'Inra, travaillent à proposer des produits qui apportent la ration quotidienne préconisée pour les consommateurs, qui est de 30 g par jour.

L'étude Inca 3 confirme que les Français ne mangent toujours pas assez de fibres (20 g au lieu des 30 g par jour recommandés). Si les fruits et légumes constituent une source importance, le pain est aussi un bon contributeur. Selon l'Observatoire du pain, tous les pains, de la baguette classique au pain complet, apportent des fibres alimentaires. Pour 100 g, la baguette classique ainsi que le pain de campagne présentent une teneur de 3,8 g, le pain au levain, de 3,3 g, et le pain complet, 8,8 g. Pour mémoire, selon le règlement européen n° 1924/2006, un produit est source de fibre s'il en contient au moins 3 g/100 g et riche à partir de 6 g/100 g. C'est justement pour pallier la faible consommation de fibres que Les Moulins Familiaux ont lancé en mai 2016 Le Vertueux, un pain riche en fibres (selon l'analyse du laboratoire LDM-30100 Alès, d'après la méthode issue de AOAC 985.29), vendu en boulangeries. Mis au point en collaboration avec le nutritionniste Raphaël Gruman, il apporte 11,6 g pour 100 g.

Apport de graines ou de fruits

« La préparation pour un pain Le Vertueux comprend de la farine de blé, des fibres de betterave, des graines de lin brun, de lin jaune, de tournesol, de sésame, de pavot et de la farine d'orge maltée torréfiée », explique Thomas Maurey, dirigeant des Moulins Familiaux. « La betterave complète l'apport des fibres de blé pour un confort intestinal optimal. Elle capte l'eau et accroît ainsi l'humidité du pain, ce qui prolonge sa fraîcheur et améliore son moelleux », commente Raphaël Gruman.
La gamme Festival des Pains, déclinée par des meuniers et des boulangeries, contient plusieurs références riches en fibres dont le Cérébrun Bleu-Blanc-Cœur, élaboré à partir de farines de blé, de seigle, de maïs et d'un mélange de graines de tournesol, de lin et de soja. Il comporte 8,5 g de fibres pour 100 g. Le Grain 2 Forme BBC est, lui, à base de farine de blé, de seigle, d'orge maltée et torréfiée, son d'avoine, graines de tournesol, graines de lin brun, flocons de blé malté, farine de lin jaune. Il apporte 6 g de fibres.
De plus, Festival des Pains a fait le choix de la graine et de la farine de lin issues de la démarche Bleu-Blanc-Cœur pour soutenir la démarche nutritionnelle et environnementale de cette association. Grain 2 Forme et Cérébrun contiennent tous les deux des graines et de la farine de lin, sources d'acides gras oméga-3 (1 028 mg/100 g pour Grain 2 Forme et 812 mg/100 g pour Cérébrun).
Délifrance propose dans sa gamme Nutrition une baguette et un pavé riches en fibres avec respectivement 17,4 % et 17,9 % de graines (lin jaune, lin brun, millet, pavot, courge, tournesol). Chez Banette, plusieurs références sont riches en fibres. Le Banette Saveurs et fibres, enrichi en éclats de froment et en fibres de fruits, notamment de pomme, apporte 6,2 g/100 g. Le Complet Banette, réalisé à partir d'une farine complète de froment, mobilisant la totalité du grain de blé, contient 7,8 g/100 g. La Banette Recette aux graines, à la farine de froment, alliée aux graines de sésame, de millet, de lin jaune et de pavot, offre un bon apport en fibres (8,3 g/100 g) et en protéines. Idem pour Banette Seigle Royal.

Le Vertueux élaboré par les Moulins Familiaux apporte 11,6 g de fibres pour 100 g.

Un axe de recherche

L'enrichissement en fibres des pains est un axe de recherche à l'Inra. Ainsi, des travaux effectués dans le cadre du projet AGIR, porté par Isabelle Savary-Auzeloux (UNH, Inra), avec la participation de Santiago Arufe, doctorant à l'Université Saint-Jacques-de-Compostelle (Espagne), ont étudié l'impact d'un enrichissement en fibres solubles à chaque étape du processus de panification*. Des pâtes de farine de blé ont donc été enrichies par un mélange de fibres alimentaires solubles ajoutées jusqu'à 40 g pour 100 g de farine. Ce mélange est composé de maltodextrines (3/5), de pectines (1/5) et d'inuline (1/5). L'ajout de fibres solubles diminue l'énergie mécanique fournie par le pétrin à la pâte, en raison de l'addition accrue d'eau, de 60 g à 120 g pour 100 g de farine. Le mélange accroît la viscosité de la pâte, en raison des propriétés épaississantes des pectines, ce qui explique sa meilleure stabilité pendant la fermentation. Tant que la teneur en fibres solubles reste inférieure à 30 %, l'augmentation de la densité des pains est acceptable (0,2 à 0,25 kg/m³), leur alvéolage et leur texture sont peu affectés. Ces pains sont en cours de test, sur un modèle de miniporc en surnutrition, pour déterminer si l'animal est capable de retarder ou empêcher les dérives métaboliques liées à la nutrition menant à l'insulino-résistance et au diabète. L'intégration de ces résultats avec ceux obtenus pour d'autres types de fibres enrichit la base de connaissances disponibles à l'unité BIA, afin de proposer un outil d'aide à l'élaboration de produits de panification.

SYLVIE RICHARD

**Publication associée : S. Arufe Vilas, I. Auzeloux Savary, H. Chiron, J. Doré, L. Saulnier & G. Della Valle. Processing & rheological properties of wheat flour dough and bread containing high levels of soluble fibres blends. Food Res. Int. 2017, 97, 123-132 doi.org/10.1016/j.foodres.2017.03.040*

Une offre de fibres très variée

//**Alland et Robert** a demandé au Lempa de mener une étude sur l'impact de la gomme d'acacia sur le pain. Que ce soit pour le pain blanc ou sans gluten, l'analyse sensorielle révèle que celui contenant de la gomme d'acacia (Seyal ou Sénégal) est mieux apprécié des consommateurs. En effet, l'étude indique des retours plus positifs sur le goût, la couleur, l'odeur et le croustillant par rapport au pain de référence sans acacia. En fonction des dosages, l'étude révèle que la gomme d'acacia améliore également la texture (le pain blanc est 25 % plus moelleux après quatre jours).
//**Distribuée par AMI Ingrédients, Hi-Food** fournit des solutions basées sur la formulation de fibres végétales. Elles s'adressent au secteur alimentaire en général, avec une expertise dans le domaine de la panification, de la biscuiterie et de la pâtisserie. Les différents grades des fibres ne sont pas chimiquement modifiés, ils sont extraits de sources végétales, physiquement traités par un procédé exclusif. AMI Ingrédients a lancé sur le marché français la nouvelle solution « Hi Fibre Bêta » issue de la graine de lin, qui a les mêmes propriétés que les hydrocolloïdes.
//**Rettenmaier & Söhne** propose, dans sa gamme Vitacel, une grande variété de fibres : blé, avoine, pommes, pois, psyllium... Les fibres de pomme et de psyllium ont des avantages nutritionnels (apport de fibres, baisse de calories). Vitacel Psyllium contient environ 80 % de fibres et Vitacel Organic Apple, environ 60 % (méthode AOAC).
//**Roquette** décline une gamme de fibres alimentaires solubles Nutriose, extraites des céréales (maïs et blé).
//**Beneo** propose de l'inuline Orafti issue de chicorée.
//**Cusutra** produit de l'inuline Fibruline de chicorée.
//**TateEtLyle** élabore la fibre soluble Promitor de maïs et le Beta Glucan PromOat, fibre d'avoine complète, et le polydextrose Sta-Lite, fibre soluble.
//**DuPont** fabrique un polydextrose (Litesse, ses fibres de soja Fibrim et sa gamme de Grinsted Fiberline : la 101 (pain de seigle), la 103 (pain d'avoine) et la 105 (pain complet).

Il existe une variété de fibres solubles et insolubles qu'il est possible d'ajouter dans des recettes de pains spéciaux. PHOTONONSTOP

2. Diffusion of press release for general public and consumers

Sudanese Newspaper – February 2017

RFI – February 2017 – 1/2

AFRIQUE ÉCONOMIE

Podcast

Gomme d'acacia et bétail, la difficile cohabitation au Sénégal

Par Claire Fages

Diffusion : lundi 20 février 2017

De la gomme arabique issue des plantations d'acacias gommiers au Sénégal. RFI/Claire Fages

Faire coexister l'élevage et l'exploitation de la gomme d'acacia, autrefois appelée gomme arabique... Pas toujours facile au Sénégal. Ce pays a relancé la culture de l'acacia gommier, après des années de déclin. Le Sénégal est même le seul pays avec le Soudan à avoir créé d'immenses plantations d'acacias gommiers autour de Dara, dans la région de Louga, au centre nord du pays. L'acacia gommier stoppe le désert, il rapporte et crée du travail, mais ne fait pas toujours bon ménage avec le bétail, très abondant dans cette région.

RFI – February 2017 – 2/2

Oumar Cissé surveille les plantations d'acacias gommiers d'Asiyla dans la région de Dara, au nord du Sénégal. Contre les vols de gomme arabique, mais surtout contre la divagation des animaux qui abîment les arbres. Replanté au milieu des années 90 au Sénégal, l'acacia rapporte autour de 2 euros le kilo de gomme et il stoppe l'avancée du désert. Mais Dara est aussi le premier marché au bétail du Sénégal. D'où le conflit d'intérêts.

Oumar Cissé : « *Imaginez quelqu'un qui a 1 000 moutons et 500 bœufs et qui n'a que ce désert qui avance face à un pâturage qui est là à proximité, c'est un peu tentant. Faites la comparaison entre les plantations d'Asiyla et l'autre côté de la route : là, c'est le désert, parce que les animaux ont tout brouté ; là, c'est une réserve fourragère qui permettrait demain à ces éleveurs de bénéficier de ce pâturage en attendant l'hivernage quand on ouvrira la plantation aux éleveurs, vers avril, deux à trois mois avant l'hivernage. Ça aura pour effet de diminuer la transhumance, parce que les gens font des centaines de kilomètres à la recherche de pâturage. Alors s'ils ont cela à portée de main, il doivent être les premiers gardiens des plantations d'Asiyla !* »

D'autant qu'Asiyla (ou Ferlo Gum) fournit pendant la soudure un millier d'emplois saisonniers aux fermiers et aux éleveurs. Son directeur général Ibrahima Ka.

« *On prend énormément de personnes quand on démarre la saison. D'abord il y a la saignée et puis la récolte jusqu'au mois d'avril et de mai, donc c'est du travail qui est offert à la population pendant au moins 6 à 7 mois.* »

Le séchage et le tri de la gomme, la pépinière, créent aussi de l'activité dans la région de Dara et à Dakar, avant l'exportation de ce produit naturel entièrement acheté par une PME française, Alland et Robert, pour son usage dans les boissons et dans les confiseries du monde entier.

France 5 Television – April 2017

Jeune Afrique – July 2017 – 1/2

La gomme arabique décolle

Publié le 25 juillet 2017 à 12h14

Par Rémy Darras (/auteurs/r,darras/)

Les qualités de cet émulsifiant naturel boostent la demande. Les pays francophones de la zone sahélienne, à commencer par le Mali, sont les mieux placés pour en profiter.

En buvant un soda ou en mangeant un yaourt, nous consommons de la gomme arabique, Ce produit issu des acacias est aujourd'hui utilisé à 80 % par l'industrie agroalimentaire, surtout dans la fabrication de confiseries et d'arômes, Si l'exportation de la gomme a progressé continuellement de 2 % pendant plus de quinze ans, elle a bondi depuis 2013, passant de près de 80 000 à 112 000 tonnes en 2016, d'après Rongead, une ONG spécialiste du développement des filières agricoles en Afrique, La demande est notamment alimentée par le marché indien, l'un des trois principaux consommateurs de gomme arabique au monde avec la France et les États-Unis,

« C'est le seul émulsifiant naturel capable de réaliser cette opération de stabilisation de l'eau et des différents composants d'un soda, Sans elle, un chewing-gum sans sucre ne pourrait pas tenir, Dans un yaourt, elle permet d'encapsuler un arôme pour le libérer dans la bouche » explique Frédéric Alland, directeur général d'Alland et Robert.

Spécialiste de la gomme d'acacia (http://www,jeuneafrique,com/14042/economie/tchad-abdoulaye-djonouma-le-roi-de-la-gomme-arabique/) depuis 1884, cette PME normande, deuxième leader mondial, s'adjuge 25 % de parts de marché dans un secteur qui ne compte que six acteurs et qui est dominé par un autre français, Nexira (40 % de parts de marché).

Pour s'approvisionner, tous se tournent en priorité vers la région du Kordofan du Nord, au Soudan, pays qui a exporté 74 000 t de gomme en 2016 devant le Tchad (16 643 t).

Connue depuis trois mille ans par les Égyptiens, la gomme arabique (http://www.jeuneafrique.com/mag/384797/politique/tchad-premiere-ligne/) est récoltée en saignant les acacias durant la saison sèche. À la faveur de l'augmentation de la demande, de nouveaux pays francophones, sahéliens pour la plupart, tirent leur épingle du jeu.

Nouveaux pays fournisseurs

Les exportations du Sénégal sont ainsi passées de 416 t en 2013 à 3 466 t en 2016. Mais la progression la plus spectaculaire revient au Mali, qui exporte désormais 5 760 t, le double par rapport à 2015 (2 364 t), alors que le pays était encore un acteur mineur il y a sept ans (297 t).

Son potentiel est encore très important : « À peine un acacia sur dix est aujourd'hui exploité au Mali », indique Frédéric Alland, rappelant que ces arbres, dont les racines plongent jusqu'à 30 m de profondeur, présentent aussi l'avantage de limiter l'érosion des sols.

En parallèle, au Nigeria les échanges ont quasi fondu de moitié depuis 2010 (de 13 636 à 7 830 t) sous l'effet du terrorisme de Boko Haram.

Grande stabilité des prix

L'apparition de nouveaux pays producteurs traduit le besoin des sociétés d'export de diversifier leurs approvisionnements – pour ne pas dépendre que du Soudan et du Tchad – et d'anticiper l'évolution de la demande mondiale.

Bénéficiant d'une grande stabilité de prix (2 500 euros la tonne pour la dure et 900 euros pour la friable) et d'une parfaite traçabilité, la gomme d'acacia devrait encore voir sa cote grimper, bénéficiant notamment de l'attrait pour les produits naturels (elle contient des fibres).

> **« Des programmes de recherche visent le remplacement de la gélatine ou de l'amidon modifié.**

Si le marché des sodas est aujourd'hui saturé, l'exsudat de sève d'acacia est utilisé depuis trois ans à la panification et à la fabrication des crèmes glacées.

Programmes de recherche

Et des programmes de recherche sont en cours pour parvenir à remplacer des produits comme la gélatine (faite avec des peaux de porc) et l'amidon modifié, « des marchés actuellement cent fois plus importants que celui de la gomme arabique », estime Frédéric Alland.

Reste aux pays africains, pour véritablement valoriser cette filière, à implanter des unités de transformation sur leurs territoires. Pour l'heure, les industriels qui contrôlent le marché s'y refusent.

Jeune Afrique – July 2017 – Print version

◀ L'exsudat de sève d'acacia, produit phare de l'agroalimentaire.

EXPORTATION

La gomme arabique décolle

Les qualités de cet émulsifiant naturel boostent la demande. **Les pays francophones de la zone sahélienne,** à commencer par le Mali, sont les mieux placés pour en profiter.

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TRAÇABILITÉ. L'apparition de nouveaux pays producteurs traduit le besoin des sociétés d'export de diversifier leurs approvisionnements – pour ne pas dépendre que du Soudan et du Tchad – et d'anticiper l'évolution de la demande mondiale. Bénéficiant d'une grande stabilité de prix (2 500 euros la tonne pour la dure et 900 euros pour la friable) et d'une parfaite traçabilité, la gomme d'acacia devrait encore voir sa cote grimper, bénéficiant notamment de l'attrait pour les produits naturels (elle contient des fibres).

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RÉMY DARRAS

Dynamic Senior – July 2017

Gomme d'acacia : votre alliée culinaire

Publié par **Gaelle Alban**

[illegible]

[illegible]

La gomme d'acacia améliore la texture du pain

Les résultats de l'étude sont significatifs sur les deux types de pain :

[illegible]

La gomme d'acacia plébiscitée par les consommateurs

[illegible]

[illegible]

[illegible]

Crédit Photos : Alland & Robert

[illegible]

BIO Germany – December 2017

NTERESSANT & AKTUELL

Ein neuer Gentest soll's ans Licht bringen: Welche Talente im Nachwuchs schlummern

Welche Sportart passt zu meinem Kind?

lochsprung oder Bogenschießen – nicht jeder ist von
iit Schnelligkeit, Kraft und hoher Konzentrationsfähig-
egnet. Eltern, die auf der Suche nach dem richtigen
ihr Kind sind, bietet die Genekam Biotechnology AG
raschend einfache Lösung an: Mit dem „DNA-Sport-
en die genetischen Anlagen ermittelt, das Sprint.-Ass
glichen Turner unterschieden werden. Für den Test ist
e Speichelprobe einzuschicken (möglich bei Kindern
ahren), Kosten: 29,-- Euro. Infos: www.genekam.de

gagierte Tierschützer ausgezeichnet

Akaziengummi – 100 Prozent natürlich

Wissen Sie, was Gummi arabikum ist? Eine Befragung ergab, dass etwa die Hälfte der Deutschen die Einsatzgebiete des natürlichen Zusatzstoffes Akaziengummi nicht kennt. Obwohl immerhin 55 Prozent das Kleingedruckte auf Lebensmitteletiketten lesen. 30 Prozent glauben sogar zu Unrecht, dass Lebensmittelzusatzstoffe ausschließlich chemisch hergestellt werden. Akaziengummi ist jedoch tatsächlich ein zu 100 Prozent natürliches Saftexudat, das nach dem Einritzen der Baumrinde des Akazienbaums gesammelt wird. Garantiert ohne Pestizide landet es als Emulgator oder Stabilisator in Süß- und Backwaren, alkoholfreien Getränken oder auch Milchprodukten. Und ist noch dazu ballaststoffreich und kalorienarm. Na dann, guten Appetit! Infos: www.allandetrobert.com

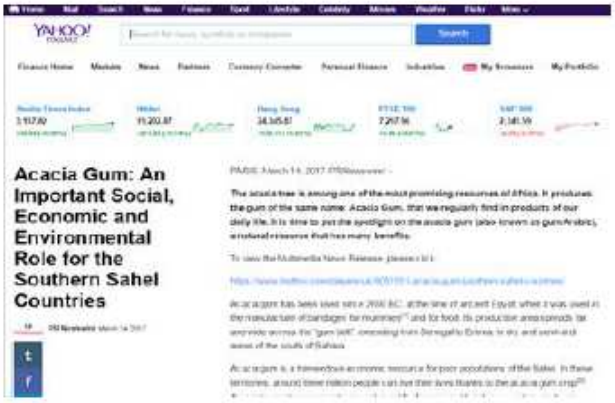
Es gibt sie, die natürlichen Zusatzstoffe – wie Akaziengummi in leckeren Cupcakes

Selection of media coverage for our press release "***Acacia Gum, an important social, economic and environmental role in the southerm Sahel countries***" – April 2017

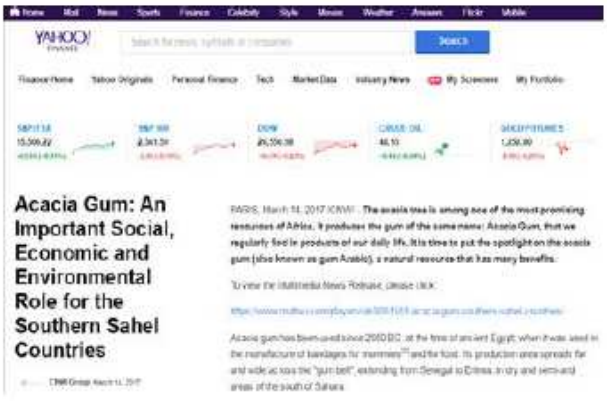
Original press release on: multivu.com/players/uk/8051551-acacia-gum-southern-sahel-countries/

Yahoo! Finance. The top financial news and research website in the United States, 76,000,231 unique visitors per day Link

Yahoo! Singapore - 605,608 Visitors Per Day Link



Yahoo! Canada - 2,577,158 Visitors Per Day Link



Yahoo! Finanzas - 76,000,231 Visitors Per Day Link

MarketWatch.com, published by Dow Jones & Company, tracks the pulse of markets for engaged investors with more than 16 million visitors per month Link

Bizjournals is the online division of American City Business Journals, an American newspaper chain reaching 4 million readers. Press release replicated across 42 major US cities including Los Angeles, New York, San Francisco, Denver, Philadelphia, Dallas, Houston, Cincinnati, Atlanta, Milwaukee and Silicon Valley. 204,256 unique visitors per day Link

Terra Daily - News About Planet Earth Link

Top Alternative Energy Sources Link

Green Lichen Link

Afrique Expansion Magazine Link

Press release posted on over 200 local news sites (the websites of the local TV channel) across the US. Below is the press release on the local news website of San Diego, California Link

Morningstar - 116,870 Visitors Per Day Link

PR Newswire Mexico - 181,146 Visitors Per Day Link

Bolsamania - 59,757 Visitors Per Day Link

Finanzen.net - 178,337 Visitors Per Day Link

Der Tagesspiegel - 81,651 Visitors Per Day Link

FinanzNachrichten.de (ABC New Media AG) - 67,785 Visitors Per Day Link

TraNews - 263,010 Visitors Per Day [Link]

ditan360.com [Link]

chem.hc360.com - 612,000 Visitors Per Day [Link]

3. Social Media

TWITTER mentions & retweets – 300 000+ prints for year 2017

nabeeltarig a retweeté

ALLAND & ROBERT @alland_robert · 4 h

Discover how #natural products (like #AcaciaGum) are making #2017 the year of #CleanLabel! Via @QSRmagazine 👉 bit.ly/2qzbMGh

À l'origine en anglais

FoodIngredients1st @FoodIng1st · 2 h

.@alland_robert Launches #CleanLabel Hydrocolloid Solution
foodingredientsfirst.com/news/Alland-Ro...

À l'origine en anglais

Hot Milk Media @HotMilkMedia · 2 h

Alland and Robert continues to respond to growing clean label market demand with #Syndeo range tinyurl.com/y9cet55l @alland_robert

À l'origine en anglais

klbdkosher a retweeté votre Tweet · 10 mai

ALLAND & ROBERT @alland_robert

#CleanLabel is no longer just a #trend, it's here to stay! @NewFoo...

Matthew Rushton a retweeté votre Tweet.

Afficher

ALLAND & ROBERT @alland_robert

Consumers are spending more money on #natural & #organic snacks. #AcaciaGum is surely set to benefit! Via @Zawya bit.ly/2s5slTn

Liat Simha a retweeté votre Tweet.

Afficher

ALLAND & ROBERT @alland_robert

Keep things simple! @BakingSnackMag reveals how conflicting #food & #nutrition information is confusing #consumers. bit.ly/2rNhSEf

newswise
a retweeté votre Tweet.

Matthew Rushton a retweeté

ALLAND & ROBERT @alland_robert · 4 h

Consumers are spending more money on #natural & #organic snacks. #AcaciaGum is surely set to benefit! Via @Zawya bit.ly/2s5sITn

À l'origine en anglais

1 1

FrutaromHealth a retweeté

ALLAND & ROBERT @alland_robert · 22 h

Keep things simple! @BakingSnackMag reveals how conflicting #food & #nutrition information is confusing #consumers. bit.ly/2rNhSEf

À l'origine en anglais

2 5

nabeeltarig a retweeté

ALLAND & ROBERT @alland_robert · 22 mai

#DidYouKnow: Egyptians used #ArabicGum as nail polish over 2 thousand years ago! Find out more via @HowStuffWorks bit.ly/2q13RyP

À l'origine en anglais

1

Baking & Snack a retweeté

ALLAND & ROBERT @alland_robert · 22 h

Keep things simple! @BakingSnackMag reveals how conflicting #food & #nutrition information is confusing #consumers. bit.ly/2rNhSEf

À l'origine en anglais

2 4

Vous avez retweeté

Dairy Foods @DairyFoods · 21 avr.

How is an acacia orchard like a vineyard? We go to Senegal for the answer bit.ly/2oc5w7R #icecream #dairy @alland_robert

À l'origine en anglais

1

Revista Alimentaria @RevistaAlimenta · 3 h

Descubre un #aditivo natural y multiplicación - @alland_robert revistaalimentaria.es/vernoticia.php...

À l'origine en espagnol

Claire Phoenix a retweeté

ALLAND & ROBERT @alland_robert · 4 h

Giving back to the community is a key part of #Alland&Robert. Find out more about the projects we carry out 👉 bit.ly/2hR5lrt

À l'origine en anglais

1

NBR Magazine @NBR_Magazine · 4 min

The rose gold of Africa: tinyurl.com/mu728km #acacia @alland_robert #AcaciaGum #ArabicGum

À l'origine en anglais

1 1

arvindra 12 mai

@arvindra

WHAT'S UP ? In Party land news.bindassparty.com Thanks to @Kenyan_Pinoy @bollywood_b @alland_robert #food #recipes

NBR Magazine a retweeté

ALLAND & ROBERT @alland_robert · 17 avr.

.@NBR_Magazine sees the number of #AcaciaGum applications set to rise, with #AllandRobert playing a big part! bit.ly/2pedJry

À l'origine en anglais

1 1

Lucinda Miller @LucindaNatDoc · 15 avr.

Keep your gut bacteria happy by feeding them prebiotics @LizEarleMe

ALLAND & ROBERT @alland_robert

According to @LizEarleMe, keeping friendly bacteria 'happy' is the key to good health! #prebiotics Via @MailOnline dailym.ai/2oQXc9V

À l'origine en anglais

2 8

Liz Earle a retweeté

Lucinda Miller @LucindaNatDoc · 15 avr.

Keep your gut bacteria happy by feeding them prebiotics @LizEarleMe

ALLAND & ROBERT @alland_robert

According to @LizEarleMe, keeping friendly bacteria 'happy' is the key to good health! #prebiotics Via @MailOnline dailym.ai/2oQXc9V

À l'origine en anglais

2 8

Food News Latam @FoodNewsLatam · 15 h

La #gomadeacacia mejora la #textura, #suavidad y #vidaútil del #pan...

À l'origine en espagnol

La goma de acacia mejora la textura, suavidad y v...

Alland & Robert, líder internacional en goma de acacia, nombró a LEMPA1 (Laboratorio para la prueba de alimentos), un experto francés independiente y un l...

foodnewslatam.com

1

Hot Milk Media @HotMilkMedia · 5 min

The rose gold of Africa: tinyurl.com/mu728km #acacia @alland_robert #AcaciaGum #ArabicGum

À l'origine en anglais

HolisticHall @HolisticHall · 18 h

En réponse à @alland_robert

....just as some burn #sage , #frankincense, wear rosaries , etc.

À l'origine en anglais

HolisticHall @HolisticHall · 18 h

Ancest rs say burn it as an incense to purify negativity from home/life, to bring 2 #business & home, & also to promote a meditative state

> **ALLAND & ROBERT** @alland_robert
> En réponse à @HolisticHall
> #arabicgum is good for so many things! We are curious to know how you use it for meditation?

À l'origine en anglais

HolisticHall @HolisticHall · 15 avr.

@alland_robert We utilize #ArabicGum 4 #meditation but it's also good4 Soil, #economicdevelopment, etc.-Always #learning #naturalworld

> 
> **ALLAND & ROBERT** @alland_robert
> Learn more about the important economic, social and environmental role that #AcaciaGum plays in Sahel. #ArabicGum bit.ly/2lW7kvQ

À l'origine en anglais

1 1

FoodIngredients1st @FoodIng1st · 7 avr.

#AcaciaGum Improves #Texture and Preservation of #Breads: Study @alland_robert

À l'origine en anglais

> 
> **Acacia Gum Improves Texture and Preservation of...**
> 7 Apr 2017 --- A sensory study commissioned by acacia gum manufacturer Alland & Robert has revealed that breads containing acacia gum are more appreciated...
> foodingredientsfirst.com

3 2

Dairy Foods @DairyFoods · 6 min

Via @alland_robert: first of 3 superb articles by @DairyFoods on our #AcaciaGum press trip #InsideAR 👉... twitter.com/i/web/status/8...

À l'origine en anglais

Confectionery Prod. @confectionprod · 13 min

News: Acacia #gum improves shelf life of bread, bit.ly/2pVUmAm @alland_robert

À l'origine en anglais

1 1

Matthew Rushton @Matthew_Foodbev · 29 min

Want to know more about #AcaciaGum? Check out @alland_robert on Twitter during their #InsideAR experience in #Senegal! #insight @FoodBev

À l'origine en anglais

1 3

Biotech Today a retweeté

ALLAND & ROBERT @alland_robert · 2 h

#AcaciaGum acts as a soluble fibre benefitting the body's lipids and blood glucose! via @FostersDailyDem 👉 bit.ly/2neUKd4

À l'origine en anglais

1 1

Rachel @culinologist · 2 h

@alland_robert my fellow #foodscience #realnews #ift tech writers told me all about Senegal, Acacia and more! Acacia is the new black!

À l'origine en anglais

1 1

Vicram Sohal @sohalvvs · 16 h

@alland_robert Given the naturelness of Acacia Gum, should more be done to dispel the myth that all additives are bad? #InsideAR

À l'origine en anglais

1 1 1

Matthew Rushton @Matthew_Foodbev · 6 min

@alland_robert Wow! Well all of those are definitely some points that companies should be considering #healthy, #vegan are very popular now!

À l'origine en anglais

Matthew Rushton @Matthew_Foodbev · 32 min

@alland_robert What would you say is the key reason for using #AcaciaGum over other variations in the market? #insideAR

À l'origine en anglais

Dairy Foods @DairyFoods · 24 min

@alland_robert: Thank you for the invitation. We learned a lot.

À l'origine en anglais

1

Cookswell Jikos @cookswelljikos · 18 févr.

@alland_robert awesome! Would you like to help us plant some in Kenya?

À l'origine en anglais

Dryland aerial forest restoration using biochar see...

The first ever trials of using acacia tree seeds pelleted in a special nutrient rich mix of biochar to aerial seed degraded dryland forests and improve biodi...

youtube.com

1 1

Claire Phoenix

@ClaireFoodBev

Abonné

Look out for the interview with Frederic Alland on @FoodBev today and the fibre article in FoodBev magazine in May. #cleanlabel #fibre #cola

ALLAND & ROBERT @alland_robert

Day 2 of #InsideAR! We take a good look around the beautiful #Acacia #plantation and explore the different harvesting methods! #harvest

À l'origine en anglais

J'AIME 2

Aketta Facts @AkettaFacts

@alland_robert Did you know 2 billion people eat insects in 162 nations around the world? More info at ow.ly/Obyr306QI4W

FoodBev @FoodBev · 20 h

Gallery: Inside Alland and Robert's #acacia gum factory. View here: foodbev.com/news/gallery-i… @alland_robert

À l'origine en anglais

2 2

Brad Reno
@AutoPilotPR_09

Suivre

The Gluten Free Daily: News 4 #celiac #gluten #glutenfree Diets ln.is/paper.li/AutoP… Via @GlutenFreeFM @alland_robert @MyGFreeKitchen

À l'origine en anglais

Coffee Coconut Frappuccino (Vegan, Paleo, Gluten Free, Dairy Free) - Bea…

beamingbaker.com Coffee Coconut Frappuccino (V +GF): a 3 ingredient recipe for deliciously thick, creamy frappes bursting with coffee and coconut flavor. Vegan,…

paper.li

RETWEET 1

03:08 - 22 janv. 2017

1

EY France @EYFrance

Suivre

#PEYAG : @alland_robert, Aoste, Barilla… Qui remportera le Grand Prix ? Réponse le 18/01 ! spr.ly/60158uupU #Agroalimentaire #IAA

William E. Lewis, Jr a retweeté

ALLAND & ROBERT @alland_robert · 4 h

The #Chinese used #AcaciaGum as nail polish 5,000 years ago! Time to bring it back into fashion? Via @SFLReporter bit.ly/2sbHIm0

À l'origine en anglais

3

Bina Fink Kohl a retweeté

ALLAND & ROBERT @alland_robert · 4 h

The #Chinese used #AcaciaGum as nail polish 5,000 years ago! Time to bring it back into fashion? Via @SFLReporter bit.ly/2sbHIm0

À l'origine en anglais

3

Bob Morency a retweeté

ALLAND & ROBERT @alland_robert · 4 h

The #Chinese used #AcaciaGum as nail polish 5,000 years ago! Time to bring it back into fashion? Via @SFLReporter bit.ly/2sbHIm0

À l'origine en anglais

3

Raven Whiskey a retweeté votre Tweet · 15 déc.

ALLAND & ROBERT @alland_robert
Q: Why is Africa using #acacia trees to plant a #GreatGreenWall? A: ...

Invest in MALI @invest_mali · 15 déc.
En marge du Forum #InvestMali, nous vous donnons un nouveau rendez-vous à l'Hôtel de l'Industrie à Paris pour une rencontre d'affaires sur le potentiel et les débouchées de la gomme arabique (textile, pharmaceutique, etc).

Inscription gratuite : eventbrite.fr/e/inscription-...

2 13 29

Invest in MALI
@invest_mali
Suivre

CC @alland_robert #GommeArabique

01:18 - 16 déc. 2017

Matthew Rushton a retweeté une photo dans laquelle vous êtes identifié · 1 h

FoodBev @FoodBev
.@alland_robert reveals what people know about #acacia gum food...

FoodIngredients1st a retweeté votre Tweet · 6 h

ALLAND & ROBERT @alland_robert
A global shift to #organics can contribute to a #sustainable food sys...

Dr Neil Pickles a retweeté votre Tweet · 19 h

ALLAND & ROBERT @alland_robert
How many people know #Acacia gum is a source of #fibre? What ab...

Kimberly Espinel @TLPlantation · 21 h

Looking for a quick, deliciously creamy, healthy, #vegan and seasonal recipe to make TONIGHT? Then had to the blog for details of this radish and parsnip #soup! - with @alland_robert goo.gl/5HGEKv

À l'origine en anglais

Vous

1 1

Rocky Mtn Naturals a retweeté

ALLAND & ROBERT @alland_robert · 14 h

.@FoodNavigator's article shows consumers prefer foods that are low in #sugar and #GMOfree - #AcaciaGum is both! foodnavigator.com/Article/2017/1...

À l'origine en anglais

1

NBR Magazine a retweeté votre Tweet · 28 nov.

ALLAND & ROBERT @alland_robert
#FiEurope17 is launching tomorrow! Find out a bit more about what...

NBR Magazine a retweeté votre Tweet · 13 min

ALLAND & ROBERT @alland_robert
We are looking forward to exhbiting at #FoodIngredientsEurope 20...

Invest in MALI @invest_mali · 31 min
So true ! Join #InvestMali for an update on Mali's renewed ambition to develop sustainable #ArabicGum production.

ALLAND & ROBERT @alland_robert
#ArabicGum has the potential to generate foreign exchange through exports! Find out more via @agronigeria
agronigeria.com.ng/ncep-marks-coc...

À l'origine en anglais

1 2

BDF Ingredients a retweeté un Tweet dans lequel vous êtes mentionné · 2 h

klbdkosher @KLBDkosher
Not yet #Kosher certified? Join KLBD Certified clients @ArlaIngredie...

Matthew Rushton @Matthew_Foodbev · 6 min
En réponse à @alland_robert
The website looks fantastic!!

À l'origine en anglais

1

klbdkosher @KLBDkosher ·2 h

Not yet #Kosher certified? Join KLBD Certified clients @ArlaIngredients, AFF, @AGRANA_AG, @alland_robert & @BDF_Ingredients! You can visit us at Stand 08.0S38 at #FIEurope 2017 in Frankfurt. @fi_global (Follow us on LinkedIn at bit.ly/2hvPUcY)

À l'origine en anglais

1

FoodBev @FoodBev ·1 h

.@alland_robert reveals what people know about #acacia gum foodbev.com/news/alland-ro... #labelling #nutrition

À l'origine en anglais

Vous

2 1

Fi Global @Fi_Global · 30 nov.
Meet with @alland_robert at #FiEurope17

> **ALLAND & ROBERT** @alland_robert
> #AllandRobert is a worldwide leader in #KarayaGum, a texturing agent that can be used in many food applications! Want to know more? Get down to stand OL51, hall 8! #FiEurope17

cokodeal Nigeria a retweeté un Tweet dans lequel vous êtes mentionné · 36 min

> **Today's Export News** @TodayExport
> #Nigeria generated $43 million from gum arabic export in 2016| Les...

HABIMANA JEAN CLAUDE a retweeté

ALLAND & ROBERT @alland_robert · 23 h
Q: How do you stop #desertification? A: #Acacia trees! Read Niger's success story via @GlobalLF landscapes.org/niger-a-hidden...

À l'origine en anglais

3 4

SIANI Agriculture a retweeté

ALLAND & ROBERT @alland_robert · 23 h

Q: How do you stop #desertification? A: #Acacia trees! Read Niger's success story via @GlobalLF landscapes.org/niger-a-hidden...

À l'origine en anglais

3 4

Remy Barrios Smith et **Olivia Lodge** ont retweeté votre Tweet · 19 oct.

ALLAND & ROBERT @alland_robert

How many people know #Acacia gum is a source of #fibre? What ab...

Yolanda Ontoria a retweeté

Tecnifood @Tecnifood · 24 h

La gama #Syndeo de @alland_robert, galardonada en @drinktec_2017 techpress.es/alland-rober-g...

À l'origine en espagnol

2

Rocky Mtn Naturals a retweeté

ALLAND & ROBERT @alland_robert · 17 h

We are proud to celebrate #NonGMOMonth as a leading producer of #AcaciaGum - which is 100% #GMOfree!

À l'origine en anglais

Discover Acacia Gum, an unknown natural ingredie...

Discover Acacia Gum, an unknown natural ingredient found in many common food products

multivu.com

1 1

Cookswell Jikos a retweeté

ALLAND & ROBERT @alland_robert · 2 h

Q: How do you stop #desertification? A: #Acacia trees! Read Niger's success story via @GlobalLF landscapes.org/niger-a-hidden...

À l'origine en anglais

1 2

Food & Drink Tech a retweeté votre Tweet · 25 oct.

ALLAND & ROBERT @alland_robert

Did you know that #AcaciaGum is found in soft drinks? @foodanddr...

Tecnifood @Tecnifood · 11 min

La gama #Syndeo de @alland_robert, galardonada en @drinktec_2017 techpress.es/alland-rober-g...

À l'origine en espagnol

Hot Milk Media @HotMilkMedia · 22 h

What do people know about food additives and, more specifically, #acacia gum tinyurl.com/y9nzqg4f @alland_robert

À l'origine en anglais

Cambrian Solutions @Cambrian_Sol · 11 oct.

Proud of our #innovative partner @alland_robert for winning Best Beverage Ingredient for Syndeo at @drinktec_2017!

À l'origine en anglais

La gama Syndeo de Alland & Robert, galardonada ...

Alland & Robert, empresa representada en España por IMCD, ha sido galardonada en los premios World Beverage Innovation Award con su gama Syndeo

techpress.es

1 3

NBR Magazine @NBR_Magazine · 22 h

What do people know about food additives and, more specifically, #acacia gum tinyurl.com/y9nzqg4f @alland_robert

À l'origine en anglais

1

MikeyJaydee @MykeyCantona7 · 20 oct.

En réponse à @alland_robert

I thought that was a cul de sac near where Banana man lives lol

À l'origine en anglais

Today's Export News @TodayExport · 1 h

#Nigeria generated $43 million from gum arabic export in 2016| Less than 5% was exported.
premiumtimesng.com/business/busin...

@alland_robert

À l'origine en anglais

2 2

Scream face a retweeté votre Tweet · 20 oct.

ALLAND & ROBERT @alland_robert

Check out our latest #survey and discover what people know about ...

Riadh Falvo et 3 autres ont retweeté votre Tweet · 18 oct.

ALLAND & ROBERT @alland_robert

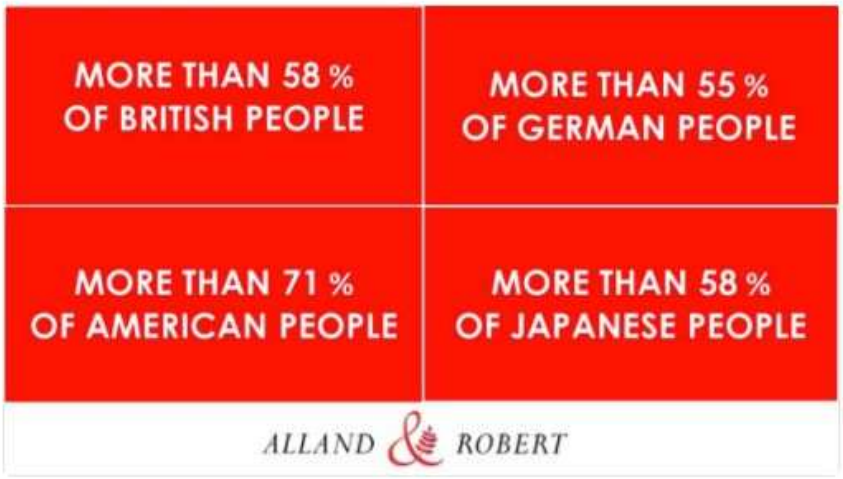
How many people read food labels before purchasing? What about ...

jackie a retweeté

ALLAND & ROBERT @alland_robert · 2 h

How many people read food labels before purchasing? What about you? 👉
allandetrobert.com/people-know-ac...
#FoodTrend

À l'origine en anglais



awccsomalia a retweeté

ALLAND & ROBERT @alland_robert · 23 h

Q: How do you stop #desertification? A: #Acacia trees! Read Niger's success story via @GlobalLF landscapes.org/niger-a-hidden...

À l'origine en anglais

4 4

klbdkosher a retweeté votre Tweet · 29 oct.

ALLAND & ROBERT @alland_robert
How many people read #food #labels before purchasing? What abo...

Patchwork et **cassenes** ont retweeté votre Tweet · 19 oct.

ALLAND & ROBERT @alland_robert
Check out our latest #survey and discover what people know about ...

Sam Kirby a retweeté votre Tweet · 1 sept.

ALLAND & ROBERT @alland_robert
How #blockchain #tech can improve #food #quality cc @NewFood...

MFogde a retweeté

ALLAND & ROBERT @alland_robert · 16 oct.

Q: How do you stop #desertification? A: #Acacia trees! Read Niger's success story via @GlobalLF landscapes.org/niger-a-hidden...

À l'origine en anglais

5 4

Brit Guy @openmindedbrit · 18 oct.

En réponse à @alland_robert

Food bank recipients 0%

À l'origine en anglais

Patchwork et **cassenes** ont retweeté votre Tweet · 19 oct.

ALLAND & ROBERT @alland_robert

Check out our latest #survey and discover what people know about ...

Rocky Mtn Naturals a retweeté votre Tweet · 14 h

ALLAND & ROBERT @alland_robert

Did you know #AcaciaGum is #GMOfree? Meet the first US school di...

Cambrian Solutions a retweeté votre Tweet · 12 sept.

ALLAND & ROBERT @alland_robert

#DairyFree drinks are on the rise, and Alland & Robert have the perf...

Algorithmic Effect a retweeté votre Retweet · 15 sept.

FoodBev @FoodBev

The benefits of applying 'the perfect store', #BigData and #IoT http:/...

Rocky Mtn Naturals a retweeté

ALLAND & ROBERT @alland_robert · 14 h

An interesting study by @FoodEng on why consumers choose #organic products! #GMOfree bit.ly/2hfLBCe

À l'origine en anglais

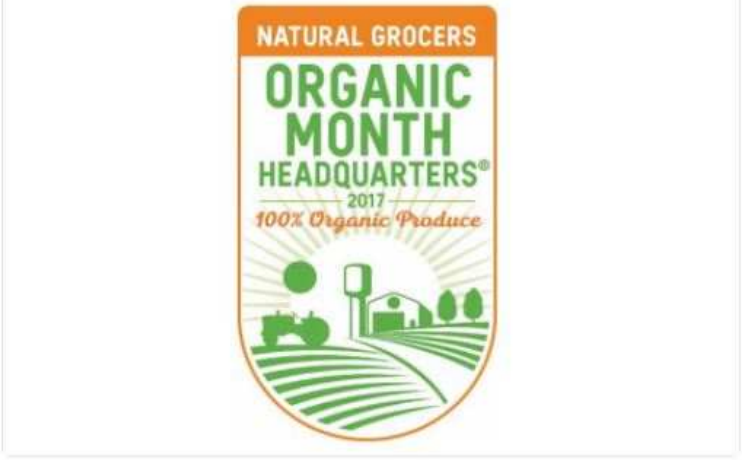
2

Calmwind a retweeté

ALLAND & ROBERT @alland_robert · 14 h

An interesting study by @FoodEng on why consumers choose #organic products! #GMOfree bit.ly/2hfLBCe

À l'origine en anglais



2

Liat Simha a retweeté votre Tweet · 42 min

ALLAND & ROBERT @alland_robert

The global #AcaciaGum market looks set to grow between now an...

IamExpat @IamExpat · 2 h

RT @alland_robert: Did you know #AcaciaGum is found in #liquorice? Read about the history of liquorice via @IamExpat

À l'origine en anglais

A brief history of liquorice a.k.a. drop

Liquorice or 'drop' is a much loved sweet in the Netherlands, but is it actually Dutch, and who was the first person to discover it?

iamexpat.nl

GommeBot et **feelfood** ont retweeté votre Tweet · 25 août

ALLAND & ROBERT @alland_robert

Check out this article "La Gomme #acacia : votre alliée culinaire" via ...

Niamh Michail @niamh_michail · 16 h

Working with university researchers leads to fruitful results for @alland_robert bit.ly/2xM0BeW

À l'origine en anglais

klbdkosher @KLBDkosher · 11 h

Alland & Robert @alland_robert on industry and academic collaboration: 'You can't put a figure on the value ...'

À l'origine en anglais

Alland & Robert on industry and academic collaboration: 'You can't p...

Acacia gum supplier Alland & Robert has been working with researchers from Montpellier University for five years and has just signed up for another

foodnavigator.com

FoodBev's Awards @FoodBevAwards · 16 min

Congratulations to @alland_robert! #WBIA17 #drinktec

À l'origine en anglais

1

FoodNavigator.com @FoodNavigator · 16 h

Working with university researchers leads to fruitful results for @alland_robert bit.ly/2xM0BeW

À l'origine en anglais

Htay Win Aung @HtayWinAung11 · 19 h

En réponse à @alland_robert

this is from Myanmar

À l'origine en anglais

1 1

FoodIngredients1st @FoodIng1st · 29 min

Consumer #nutrition knowledge study highlights untapped potential for #acaciagum @alland_robert foodingredientsfirst.com/news/consumer-...

À l'origine en anglais

GommeBot a retweeté

ALLAND & ROBERT @alland_robert · 25 août

Check out this article "La Gomme #acacia : votre alliée culinaire" via @dynamicseniors2 #Food bit.ly/2x8da3M

2

New Food Magazine a retweeté

ALLAND & ROBERT @alland_robert · 23 min

Is #globalisation good for the #food #industry? Via @NewFoodMag newfoodmagazine.com/news/40883/glo...

À l'origine en anglais

1 1

FoodBev's Awards @FoodBevAwards · 24 août

Congratulations to our finalists @arla, Nexira, @alland_robert & @KancorOfficial #WBIA17

À l'origine en anglais

1 1

Cohn&Wolfe FR @cohnwolfefr · 9 août

Bel interview d'@alland_robert dans le magazine @jeune_afrique. La gomme acacia ne cesse de nous surprendre !

Agroalimentaire : suivez toute l'actualité sur JeuneAfrique.com

Agroalimentaire : sur Jeune Afrique, retrouvez toute l'actualité africaine, pays par pays, traitant de ce sujet

jeuneafrique.com

Ben Puygrenier a retweeté votre Tweet · 1 min

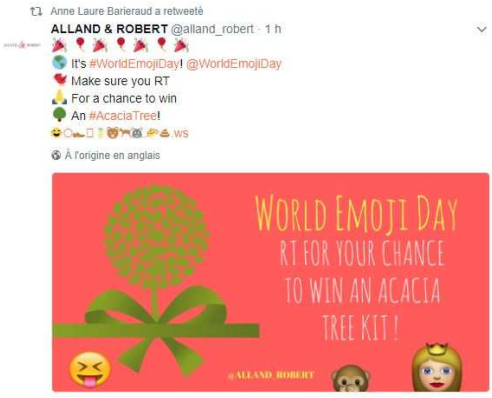
ALLAND & ROBERT @alland_robert

🎉🎈🎉🎈🎉🎈🎉🌎 It's #WorldEmojiDay! @WorldEmojiD…


Christine Harrison @megacarlitos · 9 août
this is awesome..
ALLAND & ROBERT @alland_robert
Check out this article from @jeune_afrique "La #gomme arabique décolle"(FR language) ! #Trends bit.ly/2vFfLVj


Cookswell Jikos @cookswelljikos · 32 min
En réponse à @alland_robert
and was in the news recently too! nation.co.ke/business/seeds...
À l'origine en anglais
1
1


Vous avez retweeté
Kate @Flanners30 · 17 h
En réponse à @alland_robert @roshowes et 7 autres
AMAZING!!!! this has just made my Tuesday
À l'origine en anglais
GIF
Thank you!
1
3

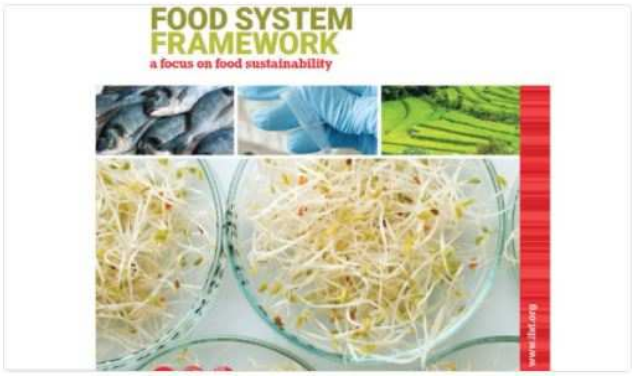

Anne Laure Barieraud a retweeté
ALLAND & ROBERT @alland_robert · 1 h
It's #WorldEmojiDay! @WorldEmojiDay
Make sure you RT
For a chance to win
An #AcaciaTree!
.ws
À l'origine en anglais
WORLD EMOJI DAY
RT FOR YOUR CHANCE TO WIN AN ACACIA TREE KIT !
@ALLAND_ROBERT

IFST a retweeté

ALLAND & ROBERT @alland_robert · 7 juil.

Take a look at @ifstnews' report highlighting the importance of #sustainability in the food industry! Via @fdiforum bit.ly/2tEoENa

À l'origine en anglais



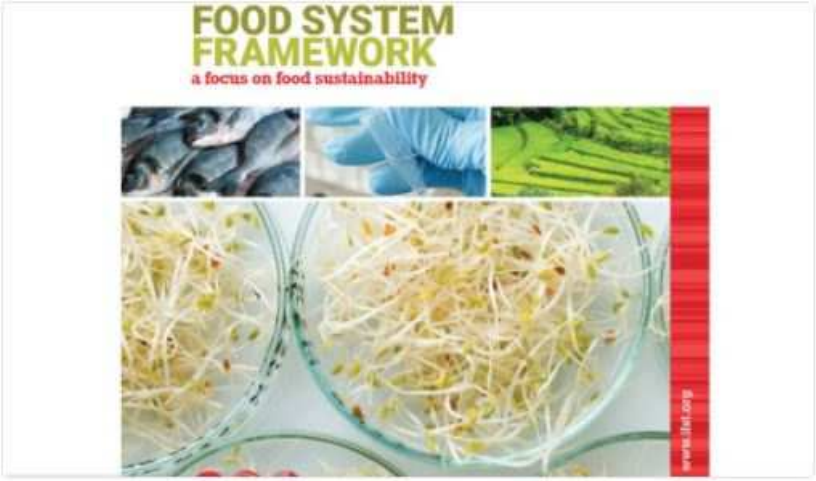
3 1

Maud S a retweeté

ALLAND & ROBERT @alland_robert · 7 juil.

Take a look at @ifstnews' report highlighting the importance of #sustainability in the food industry! Via @fdiforum bit.ly/2tEoENa

À l'origine en anglais



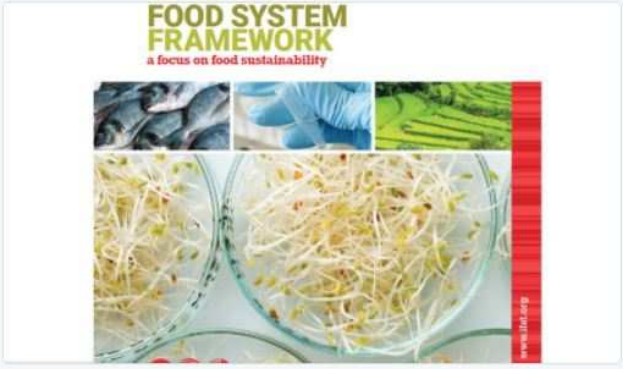
3 1

Lauren Rogers a retweeté

ALLAND & ROBERT @alland_robert · 7 juil.

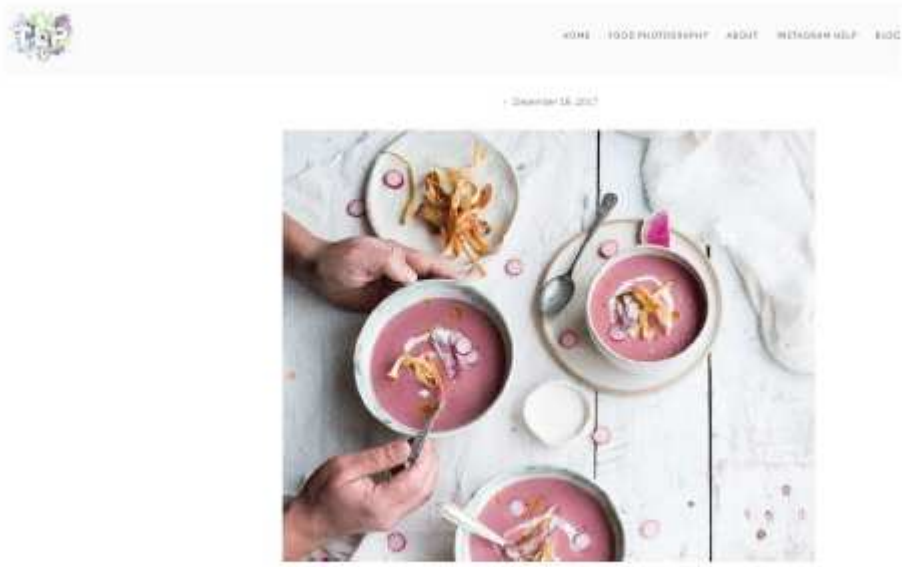
Take a look at @ifstnews' report highlighting the importance of #sustainability in the food industry! Via @fdiforum bit.ly/2tEoENa

À l'origine en anglais



INSTAGRAM mentions– 52 000+ prints for year 2017

BLOGS MENTIONS– December 2017 -10 000+ prints for year 2017



QUICK, EASY, VEGAN PART 2 – As you know from this blog post as well as this one, I'm sharing some quick, easy and delicious vegan recipes on the blog this month seeing we're all in the throws of buying last minute Christmas presents (which we should have bought AGES ago, but let's not go there) and have very little time to spend making complicated meals.

But rest assured that despite its simplicity, this beautiful radish and parsnip soup is utterly delicious, comforting and healthy. It's been made **extra** special by a secret ingredient called acacia gum. Acacia what?! Chances are you've never heard of it before but I hope today's blog post will change that because it's an ingredients worth knowing about!

WHAT IS ACACIA GUM?

Acacia gum is a natural gum consisting of the hardened sap of the acacia tree. The gum is extracted from the tree trunks of the Acacia tree which grows in countries such as Mali, Ethiopia and Sudan.

WHAT MAKES IT HEALTHY?

It's 100% vegan, GMO-free, pesticide free, gluten-free, additive free and paleo. It's high in fibre, which keeps our digestive tract working optimally.

WHAT MAKES IT IMPORTANT?

- There is **no mass production** of acacia gum as it is harvested by hand to preserve long standing harvesting traditions developed by local farmers
- **The harvest process is sustainable and ethical**.
- Because acacia trees are regularly harvested by farmers, they are better **protected against deforestation**. Deforestation is a major issue around the world with LOTS of negative consequences including a decrease in the fertility of the land, degradation of the ecosystem and the disappearance of biodiversity.
- **Acacia gum provides revenues and work to the local population** many of whom are amngst the poorest communities in the world. Women are usually the ones who harvest acacia gum providing them with financial independence and empowerment.

WHY AND HOW WOULD I USE ACACIA GUM?

Chances are that A LOT of the (vegan) products you buy contain acacia gum as it's a thickener and binder! You just never realised! But there's nothing stopping you buying some yourself and adding it to a soup or gravy to thicken it like I did for today's radish and parsnip soup. Acacia gum is also lovely to add to baked goods instead of eggs as it binds in a very similar way.

HOW DOES IT TASTE?

It's completely odour and tasteless! It really is there to thicken and bind, allowing your other ingredients to shine.

THE BEST PART? A GIVEAWAY!

You can **win** a Christmas hamper FULL of delicious edibles containing acacia gum (to see what's in the hamper check my instastories or Insta highlights today :)). All you gotta do is follow Alland & Robert, the worldwide leader in acacia gum distribution, on Instagram **by midnight GMT on Wednesday, December 20th**. The winner will be picked at random and notified on Thursdays, December 21st. Good luck! BTW **please note that this competition is only open to UK residents**. Thank you for understanding.

Thanks everyone for stopping by and reading my last recipe post of 2017! It's been a joy to make up delicious things for you all. Bring on 2018 I say.

Hugs, Kimberly

P.S. Recipe below

VEGAN RADISH SOUP RECIPE

I wanted to create the most striking, yet real, honest and seasonal organic soup possible. I'd seen a beautiful pink recipe recently and wanted to adapt it for Allan & Robert so as to try and achieve my goal. I hope I succeeded and more importantly I really hope YOU like it :).

Preparation time: 25 minutes

Cooking time: 30-40 minutes

Makes: about 2 ltrs of soup

Serves: 6

INGREDIENTS:

3 tbs olive oil
2 large or 3 medium red onions, peeled and chopped finely
salt
500g regular radishes, washed and sliced thinly
200g (about 2) watermelon radishes, peeled and sliced thinly
1/2 a beetroot, peeled and sliced roughly
220g parsnips, peeled and chopped
1 ltr vegetable stock (used vegetable cube dissolved in water)

2 tsp acacia gum (acacia powder)

INGREDIENTS FOR GARNISH (OPTIONAL):

2 tbs vegan single cream
1 tbs extra virgin olive oil
parsnip and purple potato crisps
freshly ground pepper
4-6 thinly sliced radishes

Instructions below...

INSTRUCTIONS:

Heat the olive oil over a medium heat in a large pot. Add the chopped onions and a good pinch of salt. Saute until tender and translucent. Next add the sliced radishes and cook for about 7 minutes, stirring regularly.

Then add the beetroot and parsnip and stir for 2-3 minutes. Next add the stock slowly, bring everything to a boil, before reducting the heat to allow the soup to simmer for 20 minutes or until all the vegetables are soft and cooked through.

Once done, carefully pour the soup into a high speed blender, add the acacia gum to thicken the soup and blend until soft and smooth. Serve immediately!

To garnish, drizzle over some vegan single cream and/or extra virgin olive oil. Sliced radishes and freshly ground pepper are lovely here too as are home made parsnip and/or purple potato crisps. To make the latter, please take 1 small purple potato and 1 small parsnip. Wash and peel, then - with a potato peeler - slice both super thinly. Warm up some oil and fry until the veggie slices as crisp and brown around the edges. You can do this as the soup is cooking. Garnish and enjoy!

Tip 1: You can use white onion too if you wish.

Tip 2: Can't find watermelon radish? The use the 200g of regular radishes instead.

Tip 3: Can't get a hold of parsnip? You can use potatoes too. It will dramatically change the flavour though. White carrots are also a good alternative.