



ALLAND  *ROBERT*
— *Since 1884* —

Legal info about Karaya Gum

What is Karaya Gum?

ALLAND & ROBERT

Karaya gum is also known as E416 in the EFSA (European Food Safety Authority) additive referential.

Karaya gum is a non starch polysaccharide. **Also commonly named “Sterculia” or E416, karaya gum is collected on Sterculia trees in Africa and India.**

It is not tree sap, it is a natural tree exudate. Then it is cleaned and dried before being processed in Alland & Robert facilities.

A natural product

Karaya gum is :

- **recognized as a fiber**
- **without any negative impact on health.** According to the EFSA (European Food Safety Authority), or the JECFA (Joint FAO/WHO Expert Committee on Food Additives), there is no safety concern for karaya gum, and **there is no need for a numerical ADI (Acceptable Daily Intake) for E416.**

Depending on the country legislation, Karaya gum is authorized to be used in the formulation of a wide number of food products. Local legislations must be checked before adding karaya gum in a product.

The Codex Alimentarius international regulation is the legislation applicable to karaya gum when there is no local regulation. (downloadable in the toolbox)

European food regulation applicable to Karaya gum

N° 95/2 decree is applicable (Annex IV)

E No	Name	Foodstuff	Maximum level
		Dietary food supplements	1 g/kg
		Cider excluding <i>cidre bouché</i>	100 mg/l
E 416	Karaya gum	Cereal- and potato-based snacks	5 g/kg
		Nut coatings	10 g/kg
		Fillings, toppings and coatings for fine bakery wares	5 g/kg
		Desserts	6 g/kg
		Emulsified sauces	10 g/kg
		Egg-based liqueurs	10 g/l
		Dietary food supplements	<i>quantum satis</i>
		Chewing gum	5 g/kg

Excerpt from N° 1333/2008 decree dated December 16, 2008 also authorizes Karaya gum in :

- Fermented dairy products (max 6 000 mg/kg)
- Coloring preparations (max 50 000 mg/kg in the preparation – 1 mg/kg in the final product)
- Any kind of flavors (max 50 000 mg/kg in the flavor)

MICROBIOLOGICAL QUALITY

ALLAND & ROBERT

How to ensure optimal quality?

Alland & Robert has developed a method of physical treatment that reduces the total plate count of hydrocolloids while preserving all their functional properties. This major innovation is based on a currently unique concept of flash heating. The process gives Karaya gum great microbiological quality.

Associated to a specific preparation and an original transfer of the products, this unique process assures a remarkable homogeneity of the temperature within the treated gums.