

ALLAND & ROBERT INTRODUCES KARAYA GUM TO THE FOOD INDUSTRY

Alland & Robert is an international leader in natural tree exudates and natural gums.



As a natural gum coming from wild trees, Karaya gum is a natural and vegetal ingredient that can be used for many food and pharmaceutical applications. Alland & Robert, a French company founded 134 years ago and the international leader in Karaya gum manufacturing, 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, which 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. This process has opened new horizons to Karaya gum. It may now be used alone or in association with other hydrocolloids. Ultimately, for the formulation of coatings, fillings, dressings, desserts and emulsified sauces, Karaya gum can answer to new needs regarding texture improvement.

Karaya gum is a natural gum exudation obtained by the incision of the stems and branches of Sterculia trees. Also commonly named “Sterculia”, it is hand-collected on sterculia trees growing on dry and rocky areas, mainly in specific regions of Africa (especially in Senegal and Mali) and India. It has been used for many centuries - and is still very common - in traditional African and Indian cooking.

Karaya gum can be found in a wide variety of products such as dietary products, desserts, medication, donuts, savory sauces, ready-to-eat meals, ice creams, and biscuits. Without any chemical modification, Karaya gum offers many functional properties: texturing and bulking agent, dietary fiber, adhesive compound, viscosity control agent, water retention and suspending properties. Karaya gum’s effect on textures is significant, even at low concentrations.



It is 100% natural and vegetarian, free from pesticides and GMOs. It contains no gluten and is high in fiber. It is classified as E416 by the EFSA (European Food Safety Authority) additive referential. According to the EFSA and the JECFA (the 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 Intake¹) for Karaya gum.

Since 1884, Alland & Robert has been specialized in natural gums and promotes the use of natural and sustainable ingredients in the food, cosmetic and pharmaceutical industries. Alland & Robert guarantees the traceability and reliability of its products, known for their excellent quality, thanks to a strong focus on Research & Development, quality insurance and sustainable development.

For more information, please contact info@allandetrobert.fr

1. The Acceptable Daily Intake is the quantity of a substance that an average person weighing 60kg could theoretically ingest every day without any risk to health.

About Alland & Robert

Created in 1884, Alland & Robert is a family company based in Normandy, France. The company is an international leader on the acacia gum market, an entirely natural additive or ingredient mainly used in the agri-food, pharmaceutical and cosmetics industries. In 2016, Alland & Robert generated a turnover of 40 million euros, of which 86% was generated globally in 69 countries through 37 distributors. The society tripled its turnover in 10 years, and pursued its progression to increase its capacities (about 15 million euros in 10 years). The company employs 70 people on 3 sites in France: 2 factories located in the departments of the Eure, in Port-Mort and Saint-Aubin-sur-Gaillon, and its Parisian site where the company's leading and commercial teams are based.

For more information: www.allandrobert.com

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