

GUM ACACIA

FIBER ENRICHMENT

BAKERY



Acacia fiber is a natural ingredient used in the bakery industry for fiber enrichment.

At Alland & Robert, Acacia fibers are carefully sourced, sustainably harvested and processed without any chemical treatment. As a 100% soluble ingredient, acacia fiber is a natural and healthy alternative.

In the bakery industry, the use of Acacia fiber leads to significant benefits on the rheological properties of wheat flour by interactions with wheat proteins in order to provide stability, viscosity and emulsification.

Alland & Robert's range of fibers for the bakery industry includes a seyal grade **Acacia Fibre 381** and a senegal grade **Acacia Fibre 396**.

PRODUCTS CHARACTERISTICS

- 100% all natural, all vegetal and GMO free product, with constant traceability.
- 100% acacia soluble fiber, no additives added.
- Part of the group of Non Starch Polysaccharide.
- Fiber content of Alland & Robert range of fibers: minimum 90% (international method AOAC 985-29).
- Available in instant soluble powder for convenient, easy-to-use dosage.

Labelling: Acacia Gum or gum Arabic (Acacia fiber)

RECOMMENDED COMPOSITION

- Flour with cereals: 1 000 g
- Water: 620 g
- Salt: 20 g
- Yeast: 14-16 g
- Improver: **Acacia Fibre 396** or **Acacia Fibre 381**: 10 g

PRODUCTS BENEFITS

- Resistance to acidity and heat, which makes acacia fiber applicable for the formulation of bakery products, including those produced in drastic conditions.
- No side effect, a neutral taste with very low viscosity.
- Low calorific value that is ideal for dietary use.
- Positive effect on rheology.

ALLAND & ROBERT

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ATTRACTIVE BREAD PROPERTIES OBTAINED

- Better stability, extensibility and strength of the dough.
- Improvement of the water absorption, retention and tenacity of the net of gluten.
- Thicker crust, more tender and mellow sensory.
- More homogeneous aspect of the crumb.

EXCELLENT DIGESTIVE TOLERANCE OF ACACIA FIBER

Acacia fiber provides scientifically proven and recognized prebiotic effects:

- No intestinal discomfort – no flatulence or abdominal cramps.
- Very slow fermentation: slight evolution of the acacia fiber content during the whole shelf-life of bakery products.
- Minimal digestion in the small intestine combined with a slow fermentation in the colon.

ACACIA FIBER COMPARED TO OTHER COMMON SOLUBLE FIBERS

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

ALLAND & ROBERT SERVICES

- A strong expertise on acacia gum thanks to a dedicated R&D team, research programs and exclusive partnerships with globally recognized universities.
- Production & laboratory reaching the highest quality standards through international certifications.
- A commitment to develop the quality of products through sustainable development, social investment and environmental awareness.
- Solid partnerships with an extensive network of African suppliers to ensure security of supply.

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