

ACACIA GUM BENEFITS FOR BAKERY PRODUCTS

Agenda



■ Who is Alland & Robert?

Acacia Gum in Breads

Acacia Gum in Cereal Bars

■ What is Acacia Gum?

Acacia Gum to stick Grains

Acacia Gum in Biscuits

Conclusion



KEY FIGURES

1884

foundation of the company

6TH

generation family company

45

Millions € revenue 2019

136

years
of experience
in natural gums

70

countries
Alland & Robert
sells to

100%

dedicated from the very start to natural gums



KEY FIGURES

FACTORIES

SPRAYDRYING

100 EMPLOYEES

17.000t CAPACITY OF ACACIA **GUM 2019**

350t **PRODUCTION** OF KARAYA GUM 95% EXPORT

MANUFACTURED in France!

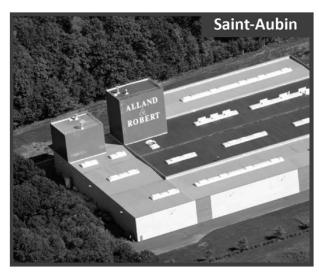




3 LOCATIONS







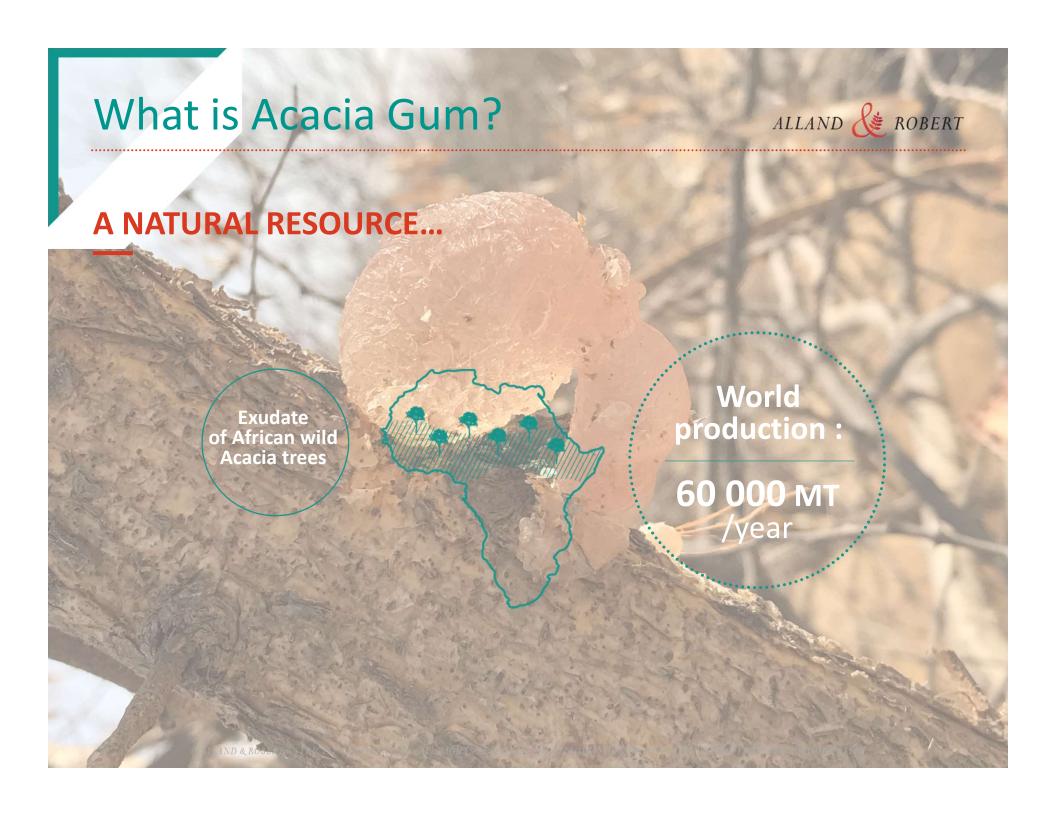




SINCE MARCH 2018: NEW R&D AND ADMINISTRATIVE OFFICES









...SOURCED SUSTAINABLY DIRECTLY FROM NATURE...



HAND MADE
HARVEST IN THE
GUM BELT



PROVIDE REVENUES
TO LOCAL
POPULATIONS



PREVENT DESERTIFICATION



TREE FRIENDLY HARVEST



USED BY HUMANS AS A FOOD RESOURCE FOR MILLENNIA



LOW CARBON PROCESS
IN THE WHOLE
PRODUCTION CHAIN



...WITH STRONG RELATIONSHIPS WITH FARMERS TO ENSURE THE HIGHEST RAW MATERIAL QUALITY

NO
CHEMICALS
PESTICIDES
GMOs
PRESERVATIVE

100%
VEGETAL, GLUTEN FREE
AND ALLERGEN FREE

THROUGH ORGANIC
CERTIFICATION







THERE ARE 2 GRADES OF ACACIA GUM



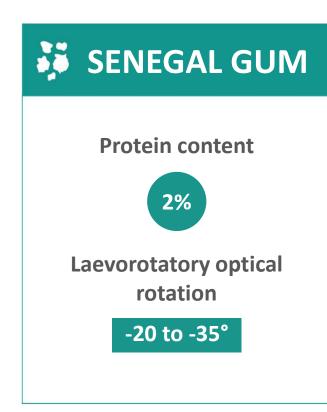
ACACIA SENEGAL

ACACIA SEYAL

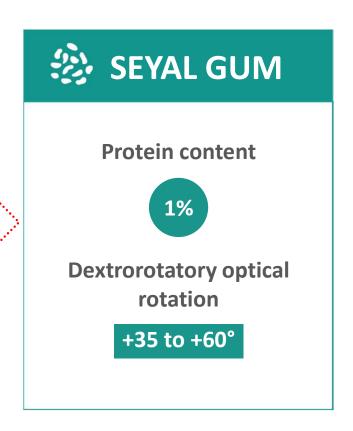
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THERE ARE 2 GRADES OF ACACIA GUM









A MULTIFUNCTIONAL INGREDIENT



Emulsion

Emulsifying properties and stabilization



Encapsulation

Flavor retention, protection and use as a carrier



Coating

Film forming abilities, perfect for gumming operations



Mouthfeel Improvement

Softening action and longer taste



Texturing

Better textures and hardness



Extrusion

Processing aid, gustatory sensation improver



Natural glue

Safe and organic food adhesive



Fiber enrichment

90% fiber content, highly soluble

→ Used in a lot of different day-to-day products

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FIBER ENRICHMENT

ACACIA GUM
IS A SOLUBLE FIBER.



Alland & Robert guarantees

a minimum fiber content of 90%

(measures according to the international method AOAC 985-29) for its products

Acacia Fiber 381 and Acacia Fiber 396.

Fiber enrichment with acacia gum can allow nutritional allegations according to the dosage (« source of » / « enriched in fibers ») and the regulation of every country.

AS A FIBER, ACACIA GUM OFFERS SEVERAL ADVANTAGES

RESISTANCE TO ACIDITY AND HEAT LOW CALORIFIC VALUE VERY LOW GLYCEMIC INDEX

NO SIDE EFFECT, DISCOMFORT OR STOMACH ISSUES

PH COMPATIBLE WITH MILK PROTEINS

SCIENTIFICALLY RECOGNIZED PREBIOTIC EFFECTS

NEUTRAL TASTE WITH VERY LOW VISCOSITY

POSITIVE EFFECT ON RHEOLOGY NON CARIOGENIC EFFECT

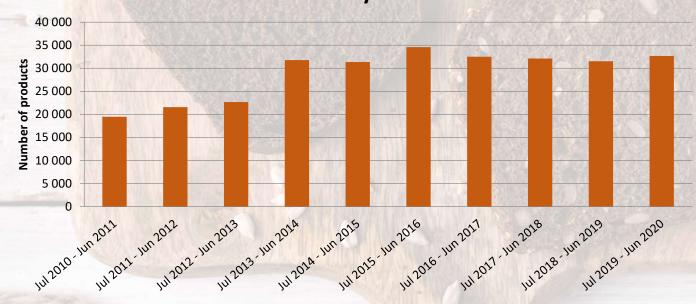




WORLDWIDE BAKERY MARKET (breads, biscuits, crackers, etc.)

More than 3,400 bakery products with Acacia Gum or Acacia Fiber

Worldwide Bakery Market: new products launched since July 2010



More than 30,000 new bakery products launched every year



PRODUCT EXAMPLES

Coop Änglamark Baguette	Au Pain Doré 12 Grains Artisan Bread
Norway	Canada
Coop, Norway	Bridor
Coop Änglamark	Au pain dorée
Wheat flour, water, durum wheat flour,	Enriched unbleached flour, water, sugar,



water, salt, yeast, wheat gluten, potato starch, sunflower oil, emulsifier (E414), rice starch, cocoa powder cracked rye, oat flakes, barley flakes triticale flakes, brown flax seeds, mill cracked buckwheat, teff, salt, canola of the complex control of the complex cracked sunflower, water, suggestions and cracked sunflower, yeast, cracked caramelised wheat, cracked corn, roast cracked rye, oat flakes, barley flakes triticale flakes, brown flax seeds, mill cracked buckwheat, teff, salt, canola of the control of

caramelised wheat, cracked corn, roasted cracked rye, oat flakes, barley flakes, triticale flakes, brown flax seeds, millet, cracked buckwheat, teff, salt, canola oil, cracked rice, mono- and diglycerides of fatty acids, wheat gluten, gum acacia, beta-carotene, ascorbic acid, amylase, alpha-amylase, hemicellulase, xylanase, cellulase

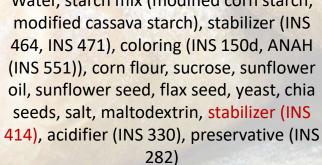




PRODUCT EXAMPLES

MM Turkish Bread	Carrefour Gluten-Free Packed Bread with Seeds Argentina	
Vietnam		
Mega Market	Carrefour	
MM	Carrefour	
Wheat Flour, Butter, glaze, Waters, Sorbitan Monostearate, Gum Arabic, Salt, Amylases, Vitamin C	Water, starch mix (modified corn starch, modified cassava starch), stabilizer (INS 464, INS 471), coloring (INS 150d, ANAH (INS 551)), corn flour, sucrose, sunflower	









PRODUCT EXAMPLES

A-my Vegetarian Butter Flavoured French Bread	A-my Sliced Butter Garlic French Bread
Thailand	Thailand
E'le'phant Bakery	Big Fan
MM	A-my



Wheat flour (60%), vegetarian margarine (20%), sugar (15%), iodised salt (3%), yeast (2%), emulsifier (INS 471, INS 322, INS 491), antioxidant (INS 330, INS 321), stabiliser (INS 414), chelating agent (INS 300), preservative (INS 202), natural colour (INS 160a(ii)), flour treatment agent (INS 472e)

Wheat flour (70%), butter (12%),
margarine (12%), fresh garlic (5%), iodized
salt (1%), yeast (0.3%), parsley (0.17%),
flour treatment agent (INS 1100),
chelating agent (INS 300, INS 331(iii)),
emulsifier (INS 472e, INS 471, INS 322),
stabiliser (INS 414), antioxidant (INS 321,
INS 319), natural colour (INS 160a(ii)),
preservative (INS 385, INS 202), artificial
flavour





PRODUCT EXAMPLES

Kontos Greek Lifestyle Flatbread
Panama
Kontos Foods, USA
Kontos



Water, organic whole wheat flour, organic vital wheat gluten, organic palm oil, organic pea fiber, organic five-grain blend (organic flax, organic millet, organic brown rice, organic quinoa, organic amaranth), less than 2% (organic cane sugar, organic maltodextrin, organic white distilled vinegar, baking powder (sodium acid pyrophosphate, sodium bicarbonate, non-GMO corn starch, monocalcium phosphate), sea salt, cultured organic wheat starch, citric acid, yeast, natural flavor, acacia gum, organic guar gum, calcium sulfate, enzymes)

Water, unbleached unbromated enriched flour (niacin (B-complex vitamin), thiamine (vitamin B1), reduced iron, riboflavin (B2 vitamin), folic acid), wheat gluten, oat fiber, isolated soy protein, corn starch, soybean oil, soy flour, salt, sesame flour, yeast, 2% or less of each of the following ingredients (acacia gum, calcium propionate (a preservative), calcium sulfate, dextrose, fumaric acid, sorbic acid (preservative), sucralose, vegetable L-cysteine, vegetable mono and diglycerides, whole wheat flour)





PRODUCT EXAMPLES

CiaoCarb High Protein Piadina Flat Bread
Italy
Fooditalia, Italy
CiaoCarb ProtoPiadina



Enriched wheat flour (wheat flour, ascorbic acid, thiamine mononitrate, enzyme, folic acid), water, buttermilk (skim milk, dry buttermilk, culture), soybean oil, sugar, wheat starch, cultured wheat flour, iodised salt, ghee (clarified butter), acacia gum (414), leavening (500, 339), inactive yeast, yeast, emulsifier (471), enzymes

Wheat gluten, isolated soy protein, rice protein, oat protein, wheat fibre (gluten), acacia fibre, extra virgin olive oil, raising agents (sodium bicarbonate), salt, emulsifier (E471, soy lecithin), preservative (potassium sorbate)





PRODUCT EXAMPLES

South Africa
Blue Shirt Bakery, South Africa
Blue Shirt Bakery



Prepared flour (enriched bleached flour (gluten), wheat flour (gluten), niacin, iron, zinc, thiamine, riboflavin, folic acid), water, animal fat (beef fat), salt, 2% or less of (amylase enzyme, ascorbic acid, benzoyl peroxide, corn starch, calcium carbonate, calcium propionate, carboxymethyl cellulose, gum arabic, guar gum, whey, sorbic acid, fumaric acid, L-cysteine, tricalcium phosphate)

Water, wheat flour, gluten, oat fibre, palm oil, soy flour, glycerine (E422), salt, sodium acid pyrophosphate (E450i), acidity regulator (E297), sodium bicarbonate (E500ii), guar gum (E412), emulsifier (E471), calcium propionate (E282), sodium diacetate (E262), gum arabic (E414), potassium sorbate (E202), emulsifier (E472e), flour improver (E300), enzymes, l-cysteine (E920)





PRODUCT EXAMPLES

Wonder White Toast	BBQ Flavoured Maxi Burger Buns
Australia	Spain
Goodman Fielder, Australia	Bimbo, Spain
Wonder	Bimbo



Unbleached wheat flour, water,
WonderFibre blend (5.4%) (wheat fibre,
hi-maize), yeast, canola oil, vinegar,
iodised salt, wheat gluten, acacia gum,
cultured wheat flour, soy flour, vegetable
emulsifiers (481), vitamins (niacin,
vitamin E, thiamin, vitamin B6, folic acid),
minerals (iron, zinc)

Wheat flour, water, yeast, liquid egg, sugar, vegetable oil (sunflower oil), prepared barbecue flavour seasoning (flavour, spices, potato maltodextrin, sugar, smoke flavour, vegetable oil (sunflower oil), salt, thickener (E414), acidity regulators (E330, E341), rice fibre, triglycerides of dietary fatty acids, antioxidant (E392)), salt, wheat gluten, bean meal, preservatives (E282, E200, E202), emulsifiers (E471, E481), wine vinegar, stabiliser (E466), flour treatment agent (E920)





PRODUCT EXAMPLES

Supán Sweet Bread	Morato Pane & Idee Pan Kamut (Kamut Sliced Bread)	
Ecuador	Italy	
Tiosa, Ecuador	Morato Pane, Italy	
Supán	Morato Pane & Idee	



Fortified wheat flour, water, sugar, yeast, vegetable fat, salt, dough conditioner (alpha amylase, lipase, glucosidase, xylanase, ascorbic acid, sodium stearoyl lactylate, calcium carbonate, wheat flour), preservative (calcium propionate), acidity regulator (monocalcium phosphate), emulsifier (sodium stearoyl-2-lactylate), nature identical coconut flavor, gum arabic, acidulant (citric acid), enzyme (enzyme, wheat flour, starch, calcium carbonate), natural color (carotene)

Khorasan Kamut wheat flour*, water, rice oil, salt, extra virgin olive oil* (1.2%), yeast, rice flour*, malt flour* (wheat), acacia fibre*, type "0" wheat flour*





STUDY ON ACACIA GUM IMPACT IN BREADS

Study by the LEMPA

(Laboratoire d'Essais des Matériels et Produits Alimentaires/ Laboratory for the testing of food products) to characterize the effects of adding acacia gum to the bread properties.

- > All tests were carried out according to panification standard NF V03-716 in accordance with AFNOR standards, with professional equipments.
- > For more information on the parameters of the study, please contact info@allandetrobert.fr

- 2 Alland & Robert Acacia Gum products:
 - **SEYAL Grade** (Acacia Gum 381)
 - **SENEGAL Grade** (Acacia Gum 396) compared to a control.
- 3 dosages of each product were







2 types of breads (LEMPA's reference recipes):



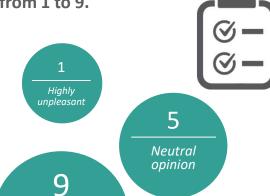
White sandwich bread, aka American bread



Gluten free bread

SENSORY EVALUATION

Panel of 60 people, with a questionnaire per product and notes to be given on a scale from 1 to 9.

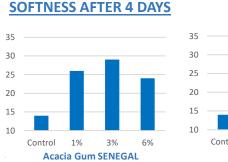


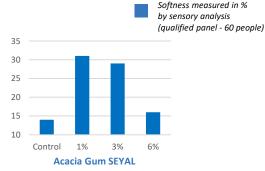
Exceptionally good





ACACIA GUM IMPACT ON TEXTURE





HARDNESS AFTER 4 DAYS



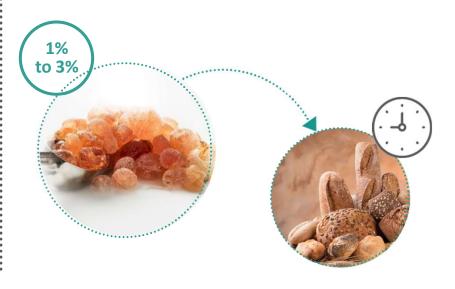
Acacia Gum **Seyal** and Acacia Gum **Senegal** addition in white sandwich bread offers a **higher softness after 4 days**.

Hardness is decreasing proportionally to the Acacia Gum addition, meaning **the bread is softer**.

In the case of Acacia Gum **Seyal**, the **texture improvement** is favorable at a concentration **below 6%**.

ALLAND & ROBERT RECOMMENDS:

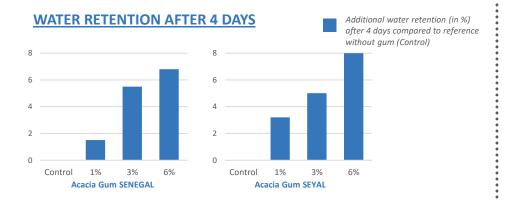
- > INCORPORATE **1% to 3%** of Acacia Gum **Seyal** into the preparation:
- to keep breads soft longer (gain up to 25% softness after 4 days)
- to improve their texture and so to increase their shelf lives.





ACACIA GUM IMPACT ON WATER RETENTION & WEIGHT GAIN



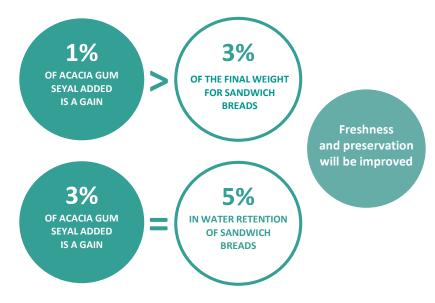




Acacia Gum **Seyal** offers the **best water retention and final weight**. The more Acacia Gum is added, the higher the water retention and the final weigh are.

ALLAND & ROBERT RECOMMENDS:

For white sandwich bread manufacturing, Acacia Gum **Seyal** at a concentration of **1% to 6%** will be the best option, adding a **texturing effect** to your product and increasing the **fiber content**.







ACACIA GUM IMPACT ON TEXTURE

Softness measured in % by **SOFTNESS AFTER 4 DAYS** sensory analysis (qualified panel - 60 people) 35 35 30 30 25 25 20 15 10 1% 3% 6% 1% 3% 6% Control Control **Acacia Gum SENEGAL Acacia Gum SEYAL**

Both Acacia Gums improve the **softness** of gluten free breads **after 4 days**, and thus their preservation and texture. **Best results** were obtained with **3%** of gum.

ALLAND & ROBERT RECOMMENDS:

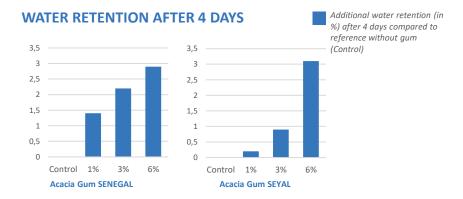
> USE Acacia Gum **Senegal OR Seyal AT 3%** in gluten free breads, and **enrich your gluten free bread in fibers** at the same time!

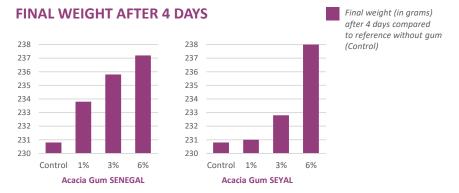




ACACIA GUM IMPACT ON WATER RETENTION & WEIGHT GAIN





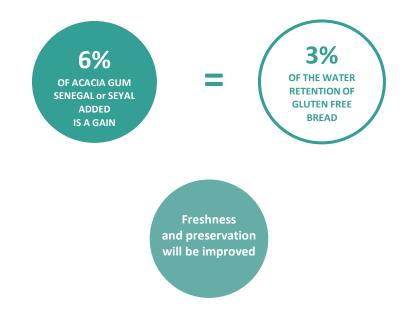


From 1% to 6%, Acacia Gum Senegal can allow to increase significantly the final weight and the water retention for gluten free breads.

Acacia Gum Seyal offers the best water retention and final weight at 6%.

ALLAND & ROBERT RECOMMENDS:

For gluten free bread manufacturing, Acacia Gum Senegal at 1% to 6% OR Acacia Gum Seyal at 6% will increase the final weight and the water retention so the bread preservation by adding fibers at the same time.







SENSORY EVALUATION RESULTS



White sandwich breads with Acacia Gum are ranked better than their control by the sensory analysis panel.

For gluten free breads, Acacia Gum Senegal at 3% or 6% and Acacia Gum Seyal improve significantly the consumer appreciation. Breads with 1% Acacia Gum Seyal are standing out the most.



100% of breads with Acacia Gum Seyal were ranked better than their control.



SENSORY EVALUATION RESULTS



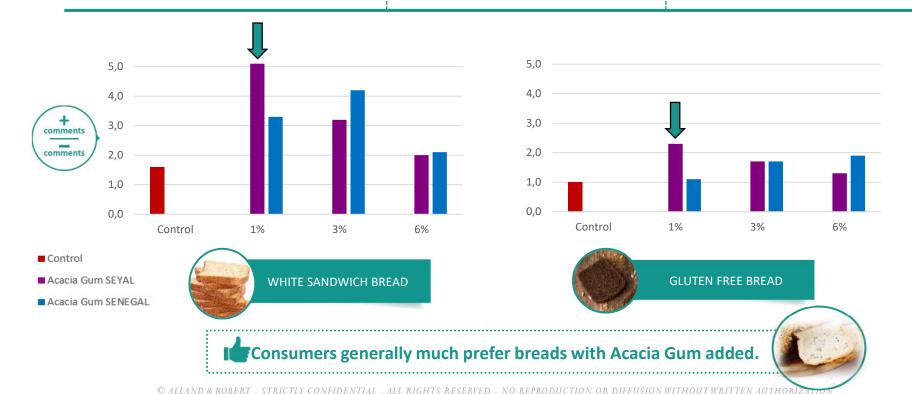
THIS RATIO MEASURES THE NUMBER OF POSITIVE COMMENTS VERSUS NEGATIVE COMMENTS.

If ratio = 2

Twice as much positive comments as negative ones.

All breads enriched with acacia gum received more positive comments than negative ones.

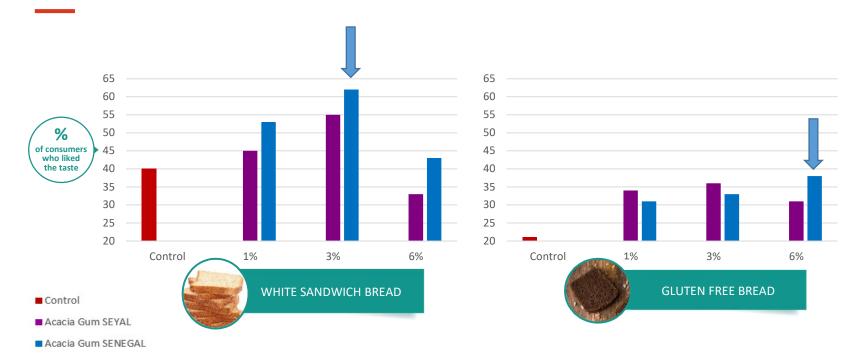
This is especially important for white sandwich breads.







SENSORY EVALUATION RESULTS



Acacia Gum Senegal allows to obtained the better taste appreciation for the two types of bread.

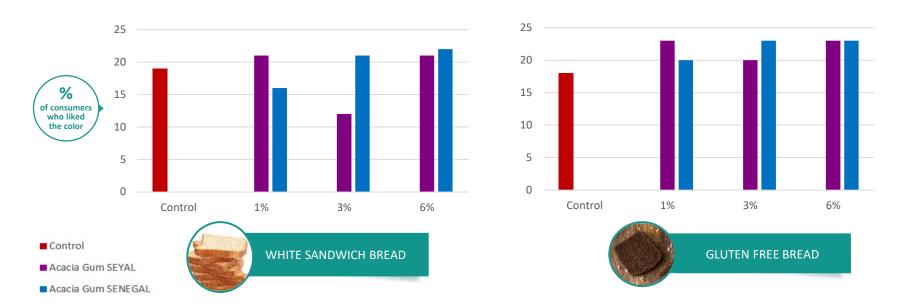
1% to 3% of Acacia Gum Seyal can be used to improve consumer taste appreciation for the two types of bread.







SENSORY EVALUATION RESULTS



Further colorimetric tests have shown very little or no effect on the color of bread crumbs and crusts with Acacia Gum addition. Globally, Acacia Gum addition, at chosen percentages, doesn't negatively impact color appreciation of breads by consumers.

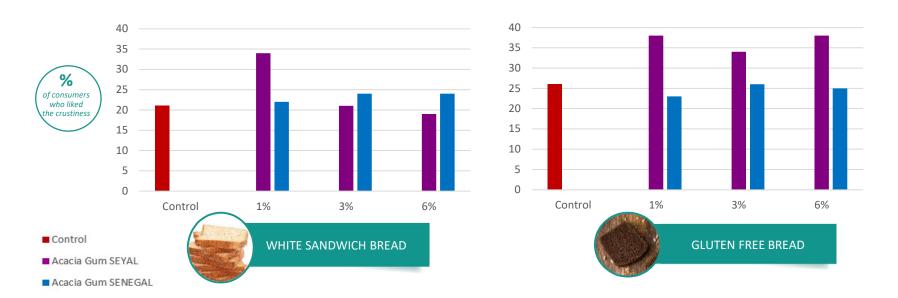


It's possible to improve the bread preservation without impacting the bread color.





SENSORY EVALUATION RESULTS



Acacia Gum Seyal at 1% improves crustiness satisfaction for white sandwich bread. Acacia Gum Senegal and other Acacia Gum Seyal's dosages have no or very little impact on bread crustiness appreciation.

For gluten free bread, the 3 percentages of Acacia Gum Seyal tested increase the percentage of people who like the bread crustiness.



With Acacia Gum, improving the preservation of breads also means improving the consumers sensory experience!



CONCLUSION: WHICH GUM TO USE FOR WHICH BENEFIT?

WHITE SANDWICH BREAD

GLUTEN FREE BREAD

PRESERVATION	> Softness > Mass & Water Retention
SENSORY EXPERIENCE	> General > Taste
FIBER ENRICHMENT	> Source of fibers > Enriched in fibers

Acacia Gum SEYAL	Acacia Gum SENEGAL	Best performer
UP TO 3%	UP TO 6%	SEYAL
UP TO 6%	UP TO 6%	SEYAL
UP TO 3%	UP TO 3%	SEYAL
UP TO 3%	UP TO 3%	SENEGAL
3% MIN	3% MIN	SEYAL or SENEGAL
6% MIN	6% MIN	SEYAL or SENEGAL

Acacia Gum SEYAL	Acacia Gum SENEGAL	Best performer
ир то 3%	3%	SENEGAL
6%	up to 6%	SEYAL
UP TO 6%	3% MIN	SEYAL
UP TO 6%	UP TO 6%	SENEGAL
3% MIN	3% MIN	SEYAL or SENEGAL
6% MIN	6% MIN	SEYAL or SENEGAL

These recommendations are related to this study.



CONCLUSION: WHICH GUM TO USE FOR WHICH BENEFIT?



SIGNIFICANT INCREASE OF SHELF LIFE

due to a better water retention combined to softness improvement for regular and gluten free breads



SEVERAL DOSAGES

can be approached according to the target: shelf-life improvement combined to nutritional allegations (« source of / enriched in fibers »)

The Acacia Gum Seyal or Senegal addition will, depending on the bread type and dosage, increase the freshness, softness and preservation of breads with an impact on the shelf life.

Both Acacia Gum may also have positive impact on customers' appreciation of breads.

Depending on the country regulations, the Acacia Gum addition will allow fiber enrichment nutritional allegations.





ACACIA GUM USAGE TO HOLD GRAINS ON BAKERY SURFACES

TRIALS DONE IN OUR APPLICATION LABORATORY

Products evaluated:

- Crackers
- Biscuits
- Buns
- Madeleines

Acacia Gum Senegal (396i)

Grains tested:

- Sunflower seeds
- Flax seeds
- Chia seeds

OUR OBJECTIVES:

- Replace salt, sugar or eggs generally used
- Avoid seed loss during production
- Prevent unstick seeds in the packet
- Increase the fiber content.



ACACIA GUM USAGE TO HOLD GRAINS ON BAKERY SURFACES

PROTOCOL





Acacia Gum solution at 25% in water



Each ingredient weighed



Acacia Gum solution applied on product surface

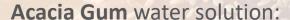


Grains dispersed on top of products



ACACIA GUM USAGE TO HOLD GRAINS ON BAKERY SURFACES

RESULTS



- > Allows to stick grains on different kinds of product surfaces
- > Very few grain loss
- > Enrichmnent in fiber
- > Replaces salt or sugar: impact on nutritional data
- > Replaces egg → allergen free & Vegan
- > Very easy to use
- > Low cost







WORLDWIDE CEREAL BAR MARKET

Dynamic and with high consumers' expectations

More than 1,600 products contain Acacia Gum or Acacia Fiber



Growing claims

VEGAN

Gluten FREE

ETHICAL

Allergen FREE HIGH PROTEIN HIGH FIBER



PRODUCT EXAMPLES

Orgain Kids O-Bar Peanut Butter Organic Wholegrain Energy Snack	Love Good Fats Coconut Chocolate Chip Flavoured Snack Bar	
USA	Canada	
Orgain	The Good Fat	
Orgain Kids O-BAr	Love Good Fats	

Organic whole grain oats, organic tapioca fiber, organic peanut butter, organic raisins, organic peanuts, organic cane sugar, organic erythritol, organic tapioca starch, organic vegetable glycerin, organic sunflower oil, natural flavors, organic pea protein, organic sunflower lecithin, organic acacia gum, sea salt, baking soda

Fat blend (almond butter, organic palm stearin, coconut oil), chocolate flavoured coating (isomaltooligosaccharides (dietary fibre), palm kernel oil, palm oil, milk protein isolate, cocoa powder processed (alkali), sunflower lecithin, stevia extract), whey protein isolate, semi-sweet chocolate chips (cane sugar, chocolate liquor, cocoa butter, sunflower lecithin, vanilla extract), cocoa powder, gum acacia, rice flour, whey crisp (whey protein isolate, tapioca starch, cocoa powder processed (alkali), calcium carbonate, sunflower lecithin), oligofructose (dietary fibre), dried unsweetened coconut, sea salt, natural flavour, mixed tocopherols (sunflower oil)





PRODUCT EXAMPLES

Espelette Pepper Nutritional Bars	Flavoured Protein Bar Israel	
France		
Outdoor Organic Nutrition, France	Quest Nutrition	
Baouw	Quest	
Dates*, almonds* (15%), beets* (11%), sunflower protein*, blackcurrant cubes* (blackcurrant*, concentrated apple juice*, pectin, rice flour*), olive oil*, apples*, hibiscus flower*, acacia fibre*, beet juice*, Guérande salt (1.5%), paprika*, savoury*, Espelette pepper* (0.1%)	Protein blend (31%) (milk protein isolate, whey protein isolate), corn fibre, almonds, water, sweetener (E968), palm oil, natural flavour, aroma, sodium caseinate, cocoa, salt, beetroot powder, cabbage juice, food colour (E160aii, E160b), coating (E903), stabiliser (E414), emulsifier (sunflower lecithin), sweetener (E960)	





PRODUCT EXAMPLES

A CONTRACTOR OF THE PERSON OF	White Chocolate and Protein Bar	Gainomax Lemon Lean Protein Bar	
Spain Foodspring, Germany Foodspring		Sweden Norrmejerier, Sweden Gainomax Lean on Protein	

Whey protein, white chocolate (sweetener (20%) (sweetener (maltitol), cocoa butter, whole milk powder, emulsifier (soy lecithin), vanilla)), moisturizer (glycerol), caramel flavor coating (maltodextrin, sweetener (maltitol), cocoa butter, whole milk powder, milk protein, moisturizer (glycerol), milk fat, cocoa mass, emulsifier (sunflower lecithin, soy lecithin), salt, flavors), almonds (6.2%), chocolate drops (sweetener (cocoa mass, sweetener (maltitol), emulsifier (soy lecithin), reduced fat cocoa powder, vanilla)), sunflower oil, flavourings (milk), emulsifier (sunflower lecithin), vegetable fiber (acacia gum), salt, sweetener (steviol glycosides)

White chocolate (sweetener (25%) (maltitol, cocoa butter, whole milk powder, emulsifier (soy lecithin), vanilla)), gelatine hydrolysate, lemon layer (18%) (bulking agent (polydextrose), xylitol, cocoa butter, sunflower oil, emulsifier (soy lecithin, citric acid ester), flavours, colouring agent (lutein)), milk protein, humectant (glycerol), soy protein, soy crisps (soy protein, tapioca starch, salt), hydrolysed wheat gluten, soy oil, acidulant (citric acid), flavours, vegetable fibre (acacia gum), emulsifier (soy lecithin), sunflower oil, colouring agent (beta carotene)





PRODUCT EXAMPLES

Kind Breakfast Blueberry Almond Bars	Tartex Vegetarian Food Lover Oat Bite White Chocolate Cranberry Flapjack Germany Allos Hof-Manufaktur, Germany Tartex Vegetarian Food Lover Oat grain flakes* (47%), rice syrup*, apple juice concentrate*, dried and sweetened cranberries* (6.9%) (cranberries*, apple juice concentrate*, sunflower oil*), sunflower oil*, white chocolate* (2.5%) (raw cane sugar*, cocoa butter*, whole milk powder*), thickener* (gum arabic), sea salt	
UK		
KIND Snacks		
Kind Breakfast		
Gluten free oats (30%), cane sugar, brown rice flour, canola oil, water, gum acacia, raisin paste, dried blueberries (2.6%), dried cranberries, sliced almonds (1.8%), gluten-free oat flour (1.8%), millet (0.85%), buckwheat (0.5%), honey, amaranth (0.47%), quinoa (0.44%), natural flavouring, antioxidant (tocopherols), salt		





PRODUCT EXAMPLES

Alfa Performance Mint Chocolate Flavoured Protein Bar	Atkins Harvest Mixed Nuts & Chocolate Bar	
Finland	Norway	
Kama International, Finland	Atkins International, Netherlands	
Alfa Performance	Atkins Harvest	
Milk protein, isomalto-oligosaccharide*, oligofructose, cocoa butter, filler (polydextrose), cocoa mass (4.9%), low fat	Nut mix (peanuts (14%), almonds (14%), cashews (13%)), chicory root fibre, milk chocolate (15%) (sugar, cocoa butter,	

oligofructose, cocoa butter, filler
(polydextrose), cocoa mass (4.9%), low fat
cocoa (3.9%), vegetable fibres (acacia
gum), l-arginine (0.8%), flavourings,
spirulina, salt, minerals (magnesium
oxide, zinc gluconate), sweeteners (steviol
glycosides, sucralose (0.007%)), vitamins
(vitamin B6 (pyridoxine hydrochloride),
vitamin D (cholecalciferol), vitamin B12
(cyanocobalamin))

Nut mix (peanuts (14%), almonds (14%), cashews (13%)), chicory root fibre, milk chocolate (15%) (sugar, cocoa butter, whole milk powder, cocoa mass, emulsifier (soy lecithin), natural vanilla flavouring), pumpkin seeds (11%), soluble maize fibre, soy crisp (6%) (soy protein, tapioca starch, salt), sunflower oil, humectant (vegetable glycerol), gum arabic, salt







PRODUCT EXAMPLES

Farmer Soft Choc & Milk Cookie Cereal Bar	Enervit Nientemeno Pistachio and Cranberry Bar with White Chocolate Base	
Switzerland	Italy	
Migros-Genossenschafts-Bund	Enervit, Italy	
Farmer Soft	Enervit Nientemeno	

Biscuits (25%) (wheat flour, sugar, coconut oil, cocoa powder (7%), glucose syrup, dye (E153), cooking salt, raising agent (E500)), sugar, wheat flour, palm fat, coconut fat, glucose, fructose, glucose syrup, skimmed milk powder (4%), acacia fibres, low-fat cocoa (3%), whole milk powder (1.7%), humectant (sorbitol syrup), sunflower oil, cooking salt, flavouring, raising agents (E503, E500, E501), emulsifier (soya lecithin), preservative (sodium disulphite)

Protein rice flakes (16%) (concentrated rice protein (9.6% on the finished product), rice flour), fructoseglucose syrup, white chocolate (15.7%) (sugar, cocoa butter, milk powder, milk powder serum, emulsifier (soy lecithin), vanilla extract), bulking agent (polydextrose), rice syrup, corn flakes (9.4%) (corn, sugar, salt), pistachio (7.5%), rice flakes (5.5%) (rice flour, maize flour, sugar, salt), acacia fiber (4.8%), sweetened cranberries (4%) (cranberries, sugar, sunflower oil), poppy seeds (1%), sunflower oil, emulsifier (sunflower lecithin), natural flavouring, salt, vitamin mix (niacin (nicotinamide), pantothenic acid (calcium D-pantothenate), vitamin B6 (pyridoxine hydrochloride, emulsifier (mono- and diglycerides of fatty acids)), vitamin B12 (cyanocobalamin, maltodextrin), vitamin B1 (thiamin hydrochloride), vitamin B2 (riboflavin), folic acid (Lmethylfolate calcium), biotin (D-biotin))







PRODUCT EXAMPLES

Go On Nutrition Protein 33% Chocolate Flavoured Premium Whey Bar	Flax Fruit Raspberry Fruit Bar	
Poland	Russia	
Sante A. Kowalski, Poland	Kompas Zdorov'ya, Russia	
Go On Nutrition Protein 33%	Flax Fruit	

Milk protein (31%) (milk protein isolate MPI, whey protein concentrate WPC 80 (from milk)), soluble corn fibre, peanuts, sweetener (maltitol), vegetable fats (non hydrogenated palm fat*, shea fat), chocolate (3.5%) (sweetener (maltitol), cocoa mass, emulsifier (soya lecithin), fat reduced cocoa powder, natural vanilla flavouring), humectant (glycerol), soy isolate, cocoa, soluble acacia fibre, tapioca starch, salt, flavourings, sweeteners (sucralose, steviol glycosides), emulsifier (lecithins (soy)), enriching substances (magnesium citrate, vitamin C, niacin, vitamin E, pantothenic acid (vitamin B5), vitamin B6, thiamin (vitamin B1), vitamin B12)

Dried apricot, fresh frozen raspberries, dried apple, raisins, fructose, syrup, crushed flax, gum arabic, potassium sorbate, ascorbic acid





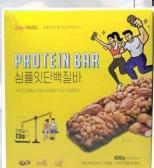


PRODUCT EXAMPLES

Simpleat Protein Bar	Aussie Bodies Lo Carb Blueberry Almond Crunchy Protein Bar	
South Korea	Australia	
SN Food, South Korea	Aussie Bodies, Australia	
Simpleat	Aussie Bodies Lo Carb	

Peanut, processed legume (isolated soy protein, tapioca starch, refined salt), compound chocolate (sugar, vegetable oil, desalted whey, cocoa powder, defatted milk powder), fructooligosaccharide, almond, oligosaccharide, processed grain, white sugar, processed sugar, gum arabic, glycerin, rapeseed oil, cocoa powder, refined salt, lecithin, d-tocopherol (mixed type)

Aussie Bodies protein blend (35%) (soy protein crisps (soy protein isolate, tapioca starch, salt), whey protein concentrate, milk protein concentrate), no added sugar dark chocolate (25%) (cocoa mass, cocoa butter, sweetener (maltitol), emulsifier (sunflower lecithin), flavour), bulking agent (polydextrose), sweetener (maltitol), blueberry pieces (4.5%) (blueberry (60%), sugar), roasted almond pieces (3%), humectant (glycerol), vegetable fat, unsalted butter, vegetable gums (acacia gum, xanthan gum), black chia seeds (1%), flavours, salt, emulsifier (soy lecithin)





PRODUCT EXAMPLES

Oxxo Bitz Chocolate Flavored Protein Bar with Peanut and Almond	Banana Brasil Nutsbar Barra de Goji e Cranberry (Goji and Cranberry Bar)	
Mexico	Brazil	
Cadena Comercial OXXO, Mexico	Plátano Brasil, Brazil Banana Brasil Nutsbar	
Oxxo Bitz		
Peanuts (27%), protein preparation (18.5%)	Peanut, almond, cashew nut, dehydrated	

Peanuts (27%), protein preparation (18.5%)
(isolated soy protein, tapioca starch, salt),
chocolate coating (16%) (sugar, vegetable oil,
cocoa powder, whole milk powder, soy lecithin,
salt), fructooligosaccharide (15%), almonds (7%),
glycerin, corn syrup, sunflower seeds,
dehydrated coconut, arabic gum, inulin,
maltodextrin, soy lecithin, iodized salt, natural
flavors, caramel class III, annatto extract

Peanut, almond, cashew nut, dehydrated cranberry, dehydrated goji berry, maltodextrin, polydextrose (dietary fiber), pumpkin seeds, chia seeds, quinoa seeds, acacia gum (dietary fiber), sustainable palm fat, humectant (sorbitol), emulsifier (soy lecithin), natural sweetener (steviol glycosides (stevia)), natural antioxidant (tocopherol (vitamin E))



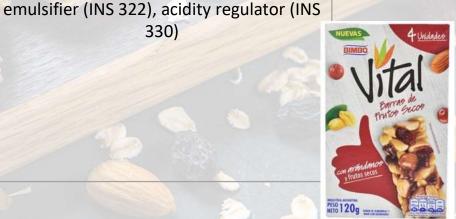


PRODUCT EXAMPLES

	NuGo Organic Double Dark Chocolate Protein Bar	Bimbo Vital Nuts Bar with Cranberries and Nuts		
	Colombia	Argentina		
NuGo Nutrition, USA		Compañía de Alimentos Fargo, Argentina		
NuGo Organic		Bimbo Vital		
The second second	Organic crispy (hexane-free crispy soy (organic soy protein, organic rice flour, calcium carbonate), organic crispy whole rice, organic rolled oats), organic	Almonds, peanuts, cranberries, glucose syrup, sugar, water, vegetable oil, maltodextrin, honey, stabilizer (INS 965), humectant (INS 420), thickener (INS 414),		

330)

rice, organic rolled oats), organic chocolate (organic cane juice, organic chocolate liquor, organic cocoa butter, organic soy lecithin, organic vanilla), organic tapioca syrup, organic agave syrup, non-transgenic organic isolated soy protein, organic tapioca maltodextrin, organic cocoa powder, thickener (organic arabic gum), natural flavorings







PRODUCT EXAMPLES

En Línea Cereal Bars with Almond and Coconut	Granvita Amaranth Bar with Oat and Cranberries Mexico Grupo Industrial Vida, Mexico	
Chile		
Eckart Alimentos, Chile		
En Línea	Granvita	
Rolled oats, maltitol syrup, almond (12%),	Oat flakes, amaranth, glucose, high	

corn crisps (rice flour, polydextrose, isomaltitol, calcium carbonate, sucralose (16.3mg/100g)), grated coconut (7%), water, maltodextrin, polydextrose, inulin, skim milk powder, gum arabic, soy lecithin, tartar cream, nature identical coconut flavor, stevia (2mg/100g)

Oat flakes, amaranth, glucose, high fructose corn syrup, sugar, maltodextrin, cranberry, shredded coconut, wheat bran, soy lecithin, arabic gum, iodized salt, artificial flavor, antioxidant (BHT)







STUDY ON ACACIA GUM IMPACT IN CEREAL BARS



TRIALS DONE IN OUR APPLICATION LABORATORY

The cereal bar recipe contains:

- Cereal flakes (oat, spelt, corn)
- Dried fruits (raisins, cranberries, figs, apricots)
- Nuts (cashews, almonds)
- Sugar (honey)
- Fat (coconut oil, butter)
- Seeds (sunflower, flax, pumpkin)
- Acacia Fiber Seyal (AF339)

Only ORGANIC ingredients

OUR OBJECTIVES:

Products close to industrial ones



Fiber enrichment



STUDY ON ACACIA GUM IMPACT IN CEREAL BARS



RECIPES

Ingredients	Control Without Acacia Fiber (%)	Trial 1 With 3% Acacia Fiber (%)	Trial 2 With 4% Acacia Fiber & 30% sugar reduction (%)
Cereal flakes + Apricots + Figs	38	38	38
Nuts + Raisins + Cranberries	34	34	34
Honey	18	15	6
Coconut oil	5	5	5
Butter	5	5	5
Acacia Fiber Seyal (AF339)		3	4
Water	- 1011	1111-	8



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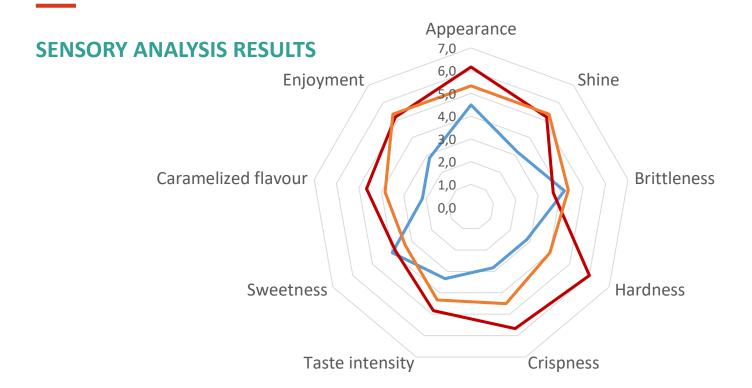
STUDY ON ACACIA GUM IMPACT IN CEREAL BARS

Protocol



STUDY ON ACACIA GUM IMPACT IN CEREAL BARS





—Control - without Acacia Gum

—Trial 1 - 3% Acacia Gum

—Trial 2 - 4% Acacia Gum & 30% sugar reduction



STUDY ON ACACIA GUM IMPACT IN CEREAL BARS



RESULTS

Acacia Gum addition:

- > Fiber enrichment -> can allow a fiber claim
- > Sugar reduction
- > Enhances fruits and caramel flavours
- > Brings **shine** (remind sugar)
- > Improves final product cohesiveness
- > Decreases the brittleness -> impact on manufacturing and transportation
- > Reduces baking time



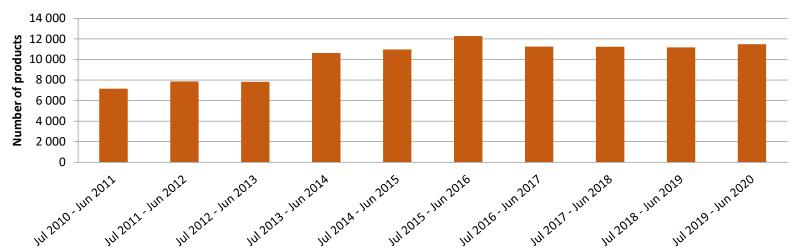


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WORLDWIDE SWEET COOKIE & BISCUIT MARKET

Worldwide Sweet Cookie & Biscuit Market: new products launched since July 2010

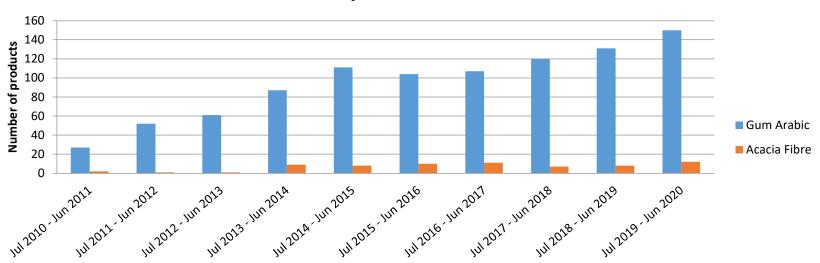


More than 10,000 new sweet cookies and biscuits launched every year



WORLDWIDE SWEET COOKIE & BISCUIT MARKET

Sweet Cookies & Biscuits launched since July 2010 and containing Gum Arabic/Acacia or Acacia Fiber





PRODUCT EXAMPLES

Kodilar Natural Life Milk and Banana Flavored Oat Biscuit	NuGo Peanut Butter Chocolate Cookie	
Brazil	Colombia	
M.W.A., Brazil	NuGo Nutrition	
Kodilar Natural Life	NuGo	

Wholegrain cereals (wholegrain oat flour, wholegrain oat flakes, wholegrain wheat flour, wholegrain wheat bran, mix of wholegrain barley and rice flakes), enriched wheat flour (iron, folic acid), demerara sugar, dehydrated banana, palm fat, skimmed milk powder, whey powder, corn starch, natural sweetener (xylitol), maltitol syrup, acacia fiber, inulin fiber, egg yolk, chemical leavening agents (ammonium bicarbonate, sodium bicarbonate, monocalcium phosphate), emulsifiers (soy lecithin, mono- and diglycerides of fatty acids), cinnamon, sea salt, flavoring

Oat Flour, Brown Sugar, Chocolate (Cane Sugar, Cocoa Liquor, Cocoa Fat, Vanilla), Chicory Roots, Pea Protein, Peanut Butter (Peanut), Peanut, Coconut Oil, White Sugar, Linseed, Vanilla, Sodium Hydrogen Carbonate, Natural Peanut Flavour, Gum Arabic







PRODUCT EXAMPLES

Ready Plant-Based Protein Sugar Cookie	UpFree Galletas American Cream and Vanilla Flavor Cookies	
Mexico	Chile	
Ready Nutrition	Upfree	
Ready	Upfree	

Oat Flour, Pea Protein, Invert Sugar Syrup,
Cane Sugar, Brown Rice Syrup, Palm Oil,
Chicory Roots, Natural X Flavourings, Gum
Arabic, Sodium Hydrogen Carbonate,
Sunflower Lecithin, Salt

Corn Starch, Cassava Starch, Rice Flour,
Potato Starch, White Sugar, Palm Fat,
Eggs, Sodium Carboxymethyl Cellulose,
Gum Arabic, Palm Fat, Sorbic Acid, Salt,
Sodium Hydrogen Carbonate, Calcium
Dihydrogen Phosphate, Artificial
Flavouring Substance







PRODUCT EXAMPLES

Verkade Café Noir Original Biscuits	L'Appétisserie Bio Chocolate & Hazelnut Generous Cookies	
Netherlands	France	
Koninklijke Verkade	Bjorg	
Verkade	L'Appétisserie	



Wheat Flour, White Sugar, Coffee (White Sugar, Caramel Colour, Instant Coffee, thickener (Alpha-cyclodextrin, Gum Arabic), Salt, Flavouring Substances), Vegetable Oils (Palm Oil, Rapeseed Oil), Wheat Starch, Salt, raising agents (Sodium Carbonates, Disodium Diphosphate), Instant Coffee, Lactic Acid, Flavouring Substances

Wheat Flour, Dark Chocolate (Cane Sugar, Cocoa Liquor, Cocoa Fat), Brown Sugar, Hazelnut, Rapeseed Oil, Butter, Acacia Fibre, Eggs, Ammonium Carbonates, Salt





PRODUCT EXAMPLES

GutBio Organic Cookies with Cocoa Filling	Orientines Douceur Slilou Sweet Sliloo Moroccan Biscuits	
Portugal	Morocco	
Aldi	Orientines	
GutBio	Orientines	

Wheat Flour, Brown Sugar, Sunflower Seed Oil, Cocoa Powder, Skimmed Milk Powder, Cocoa Fat, Eggs, Butter, Sea Salt, raising agent (Ammonium Hydrogen Carbonate, Sodium Hydrogen Carbonate), Gum Arabic, Wheat Starch*from controlled organic farming Almond, Sesame Seed, Wheat Flour, Glucose Syrup, Honey, White Sugar, Cinnamon, Anise Seed, Gum Arabic







PRODUCT EXAMPLES

Dukan Coconut Biscuits	Filet Bleu Traditional Shortbread with Fresh Butter
Lebanon	Saudi Arabia
Régime Dukan, France	Filet Bleu, France
Dukan	Filet Bleu
Oat bran (60%) (gluten), sweetener (maltitol, acacia fibre, rapeseed oil (6%), grated coconut (5%)), milk proteins (casein), leavening agent (sodium carbonate, ammonium carbonate), skimmed milk powder, powdered whole egg, wheat gluten, natural flavour (1.5%), salt, sweetener (sucralose)	Wheat flour, fresh butter (30%) (milk), eggs, whey powder (milk), acacia fibre, salt, raising agents (disodium diphosphate, sodium hydrogen carbonate)







PRODUCT EXAMPLES

CiaoCarb Protomax Oranchoc Flavoured High Protein Food Preparation Low Carb Cookie	Allos Hafer Nutri+ Plain Oat Biscuits
Italy	Germany
Fooditalia, Italy	Allos Hof-Manufaktur
CiaoCarb Protomax Stage 1 Attack	Hafer Nutri+
Wheat gluten (gluten), isolated soy protein (soy), pea protein, milk protein (milk), egg white (eggs), wheat fibres (gluten), acacia fibre, butter (milk), orange granules (3%), lactitol, maltitol, sweetener (sodium cyclamate), leavening agents (sodium bicarbonate, sodium acid pyrophosphate), cocoa coating (milk protein (milk), cocoa vegetable protein, rice proteins, erythritol, collagen hydrolysate, cocoa (12%), nuts (hazelnuts), cocoa butter, soy lecithin (soy))	Rolled Oats, Wheat Flour, Unrefined Natural Sugar, Rapeseed Oil, Rice (Rice Flour, Salt), Gur Arabic, Honey, Ammonium Carbonates, Dried Egg Yolk, Sea Salt, Rosemary Extract







PRODUCT EXAMPLES

Naten Organic & Gluten Free Coconut Biscuits	Lilalou Organic Oat & Cereal Biscui	
Poland	Belgium	
ABCD Nutrition	Lilalou Biscuits	
Naten	Lilalou	

Rice Flour, Coconut, Margarine (Shea Butter, Sunflower Seed Oil, Waters, Salt, Lemon Juice Concentrate), Cane Sugar, Corn Starch, Agave Inulin, Coconut Flour, Eggs, Potato Starch, Acacia Fibre, Ammonium Carbonates, Sunflower Lecithin, Sea Salt Cereals (Oats (Rolled Oats, Oat Flour),
Spelt Flour, Kamut Flour, Spelt Semolina),
Sunflower Seed Oil, Cocoa Fat, Unrefined
Natural Sugar, Glucose Syrup, Acacia
Fibre, Pea Protein, Molasses, Sodium
Hydrogen Carbonate, Cinnamon,
gingerbread seasoning, Potassium
Bitartrate, Sea Salt





PRODUCT EXAMPLES

Lenny & Larry's Keto Cookie Peanut Butter Cookie	Full Bloom Chocolate & Strawberr Wafer Rolls	
Australia	India	
Lenny & Larry's	Vishal Mega Mart	
Lenny & Larry's	Full Bloom	
Flour (Lupin Flour, Peanut Flour),	strawberry: White Sugar, Maida,	

Flour (Lupin Flour, Peanut Flour),
Erythritol, Peanut Butter (Peanut),
Coconut Oil, Palm Oil, Chicory Roots, Pea
Protein, Peanut, Sunflower Lecithin,
Glycerol, Natural X Flavourings, Xanthan
Gum, Sodium Hydrogen Carbonate, Gum

Arabic, Stevioside, Tocopherol Concentrate Mixed strawberry: White Sugar, Maida, Vegetable Fats, Milk Solids, Lecithin, Gum Arabic, Salt, Erythrosine, Artificial Strawberry

chocolate: White Sugar, Maida, Vegetable Fats, Cocoa Powder, Milk Solids, Lecithin, Gum Arabic, Salt, permitted natural food colour (INS150C), Artificial Vanilla Flavor





PRODUCT EXAMPLES

Galinco Chips Delight Rainbow Candy Cookies with Chocolate Chips	Gullón Vitalday Hazelnut Sandwich Biscuits with Oats & Chocolate Chips
Philippines	Thailand
Galinco	Galletas Gullon
Chips Delight	Vitalday
Wheat Flour, Vegetables Coconut Fat Edible Fats and Oils, Chocolate (White Sugar, Vegetable Fats Palm Fat), Skimmed Milk Powder, Waters, Whey	Whole grain (32%), Hazelnut Paste, Sugars and Other Carbohydrate Sweeteners, Rice, Dark Chocolate, food additives (Gum Arabic,
Powder, Cocoa Powder, Carob, Maltodextrin, thickener (Gum Arabic, Modified Starches), emulsifiers (Sorbitan Tristearate, Soy Lecithin,	Ammonium Hydrogen Carbonate, Soy Lecithin)
Polyglycerol Esters of Interesterified Ricinoleic Acid), artificial colours (Titanium Dioxide, Allura Red AC, Sunset Yellow FCF, Tartrazine,	
Erythrosine, Brilliant Blue FCF), Iodized Salt, glazing agent (Carnauba Wax, Shel	



PRODUCT EXAMPLES

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Bourbon Petit Chocolate Wafers	Cookie Time The Nut, Seed & Honey Breakfast Cookie
Japan	New-Zealand
Bourbon, Japan	Cookie Time, New Zealand
Bourbon Petit	Cookie Time

Sugar, wheat flour, vegetable fat, cacao mass, whole milk powder, shortening, glucose, starch, cocoa powder, dextrin, margarine, yeast, salt, emulsifier (from soy), colouring (caramel colour), glazes, thickener (gum arabic), flavour, baking powder, vitamin C

Wheat flour, butter (cream, salt), roasted hazelnuts (10%), almonds (10%), glucose syrup (antioxidant (220)), brown sugar, pumpkin kernels (5%), clover honey (5%), rice crisps (rice flour, sugar, salt), vegetable gum (acacia gum), eggs, chia seeds (2.5%), raising agent (500), natural flavour, salt





PRODUCT EXAMPLES

Dimpflmeier Honey & Spice Cookies	Hostess Bakery Petites Fudge Blondie Crispi Thins	
Canada	USA	
Dimpflmeier Bakery, Canada	Hostess Brands, USA	
Dimpflmeier	Hostess Bakery Petites	



Unbleached wheat flour, honey, rye flour, icing sugar, golden sugar, glucose, sugar, canola oil, modified palm oil, modified palm kernel oil, liquid whole egg, cashews, candied peel (orange peel, lemon peel, citron peel, sugar/glucose-fructose, glucose, citric acid, sodium benzoate, colour, sulphites, calcium chloride), spices, corn starch, gelatin, dried egg albumen (triethyl citrate), salt, sodium bicarbonate, ammonium bicarbonate, sorbitan monostearate, polysorbate 60, mono- and diglycerides, ammonium aluminum sulfate, gum arabic, cream of tartar, magnesium oxide, artificial vanilla flavour, colour

Enriched bleached flour (bleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa chip (sugar, hydrogenated palm kernel oil, alkali processed cocoa, dextrose, lecithin), shortening (palm oil, soybean oil, canola oil), water, protein blend (soy protein, maltodextrin, cerelose, guar gum, beta carotene, lecithin), brown sugar, egg white, vanilla extract, natural flavor, salt, maltodextrin, gum arabic, silicon dioxide, leavening (sodium bicarbonate, ammonium bicarbonate), molasses, milk





STUDY ON ACACIA GUM IMPACT IN WAFERS



TRIALS DONE IN OUR APPLICATION LABORATORY

The wafer recipe contains:

- Flour
- Sugar
- Egg
- Butter
- Acacia Gum Senegal 396i

OUR OBJECTIVES:

- Sugar reduction
- Fiber enrichment
- Maintain consumers' enjoyment: taste, texture, appearance



STUDY ON ACACIA GUM IMPACT IN WAFERS



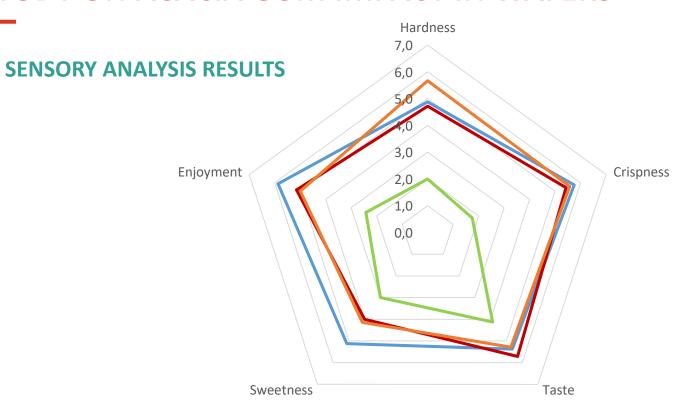
RECIPES

Ingredients	Control 1 100% sugar	Control 2 30% sugar reduction Without Acacia Gum	Trial 1 30% sugar reduction With 3% Acacia Gum	Trial 2 30% sugar reduction With 6% Acacia Gum
	(%)	(%)	(%)	(%)
Flour	35	41	38	35
Sugar	20	14	14	14
Egg	20	20	20	20
Butter	25	25	25	25
Acacia Gum 396i	-	-	3	6



STUDY ON ACACIA GUM IMPACT IN WAFERS









STUDY ON ACACIA GUM IMPACT IN WAFERS



RESULTS

Acacia Gum addition:

- > Fiber enrichment -> can allow a fiber claim
- > Sugar reduction

NEXT STEPS

- > Higher sugar reduction with sweeteners (polyols, stevia, etc.)
- > Shelf life study and transport simulation
- > Other biscuit and sweet good varieties: muffins, cookies, etc.

Conclusion



AN INGREDIENT IN LINE WITH TODAY'S TRENDS



More fiber, less sugar



Ethic food



Clean & clear label



Vegetarian/ vegan diets Healthy & organic food

Conclusion



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