



Acacia gum can play a role in formulating sugar-reduced and sugar-free food & beverages.

Paris, France – January 17, 2020 – French leader in natural gums Alland & Robert has researched the role Acacia gum can play in sugar-free products and announces it can help compensate the loss of volume, texture and mouthfeel induced by the reduction of sugar content.

The change of attitude towards sugar is one of the most important food evolution of the last few years. Eliminating or reducing sugar content is mandatory in order to address the health issues faced by the world population. Public authorities, consumers and brands must face and tackle this issue collectively.

The food industry also has a role to play via the reformulation of products and the promotion of healthy diets. In fact, manufacturers add sugar to 74% of packaged foods sold in supermarkets, according to the “Guidelines on sugars intake for adults and children” from the World Health Organization. At the same time, the consumers all over the world are asking for more naturalness and have the desire to minimize their consumption of products with too much sugar. Consumer behaviors in recent years have shaped marketing messages, and allowed the emergence of «sugar-free», “sugar-reduced”, and “alternative sweetener” products. Now the challenge for manufacturers of consumers products is to find a solution to reduce sugar content without diminishing the taste of their products. And that is where Acacia Gum has a role to play!

Acacia gum is a dried exudate coming from two varieties of Acacia trees. It has been safely used in food products worldwide for a long time, and is nowadays found in thousands of day-to-day products thanks to its various functional properties. It is particularly appreciated for being 100% natural and vegetal, and for the versatility of its applications.

Dr Isabelle Jaouen, R&D Director at Alland & Robert, said: “Formulating sugar-free or sugar-reduced products to reach satisfactory organoleptic profile and low-calorie content involve new formulation and can be challenging. As a texturing agent bringing low viscosity, Acacia gum can be a solution.” Acacia gum will indeed help compensate the loss of volume, texture and mouthfeel in sugar-reduced products. It is also known to bring stability factors by reducing the water activity, and improve the softness and mouthfeel thanks to an increase of the water retention. In addition, acacia gum can be used in combination with sweeteners. For example, the loss of creaminess and bitterness can be compensated by a mix of polyols such as sucralose and acacia gum.

Finally, acacia gum is a fiber, and due to its physical and functional properties, it is a good ingredient to enhance the fiber content of food products without compromising the appearance, texture, or flavor of the food product. Acacia gum also helps with the glycemic response of food and drinks: Studies have shown that it lowers the peak glucose response. Acacia gum benefits also can be measured in areas such as bowel function, gut health, immunity, blood glucose control and glycemix index.

The French company Alland & Robert has been manufacturing Acacia gum since 1884. Their focus on customized R&D and tailor-made customer service have led them to get a lot of experience on creating solutions to reformulate sugar-free and sugar-reduced food and beverages.

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About Alland & Robert (<http://www.allandrobert.com>)



Created in 1884, Alland & Robert is a family company based in Normandy, France. The company is an international leader on the natural tree exudates market with a strong focus on acacia gum, an entirely natural additive or ingredient.

Alland & Robert exports over 90% of its turnover in 70 countries through a network 40 distributors, and has tripled its turnover over the last 10 years. The company has continually invested to increase its manufacturing capacities and has built up 3 spray drying towers respectively in 2002, 2007 and 2013. Alland & Robert now employs 90 people on 3 sites in France: 2 manufacturing facilities in Normandy and administrative offices in Paris. In 2018, Alland & Robert opened brand new offices in Normandy including a state-of-the-art physicochemical laboratory and a technological platform for applications research and customer training. In 2019, Alland & Robert launched Alland & Sayaji, a Joint-Venture for the manufacturing of Acacia gum for the Indian market.

Alland & Robert offers its clients the best quality of natural gums thanks to:

- A large network of raw material suppliers in Africa to ensure safety of supply
- An ambitious quality insurance policy including the highest standards from international certifications
- A fully dedicated R&D team with high technology equipment and partnerships with internationally recognized universities
- A commitment towards sustainability and an active corporate responsibility action plan