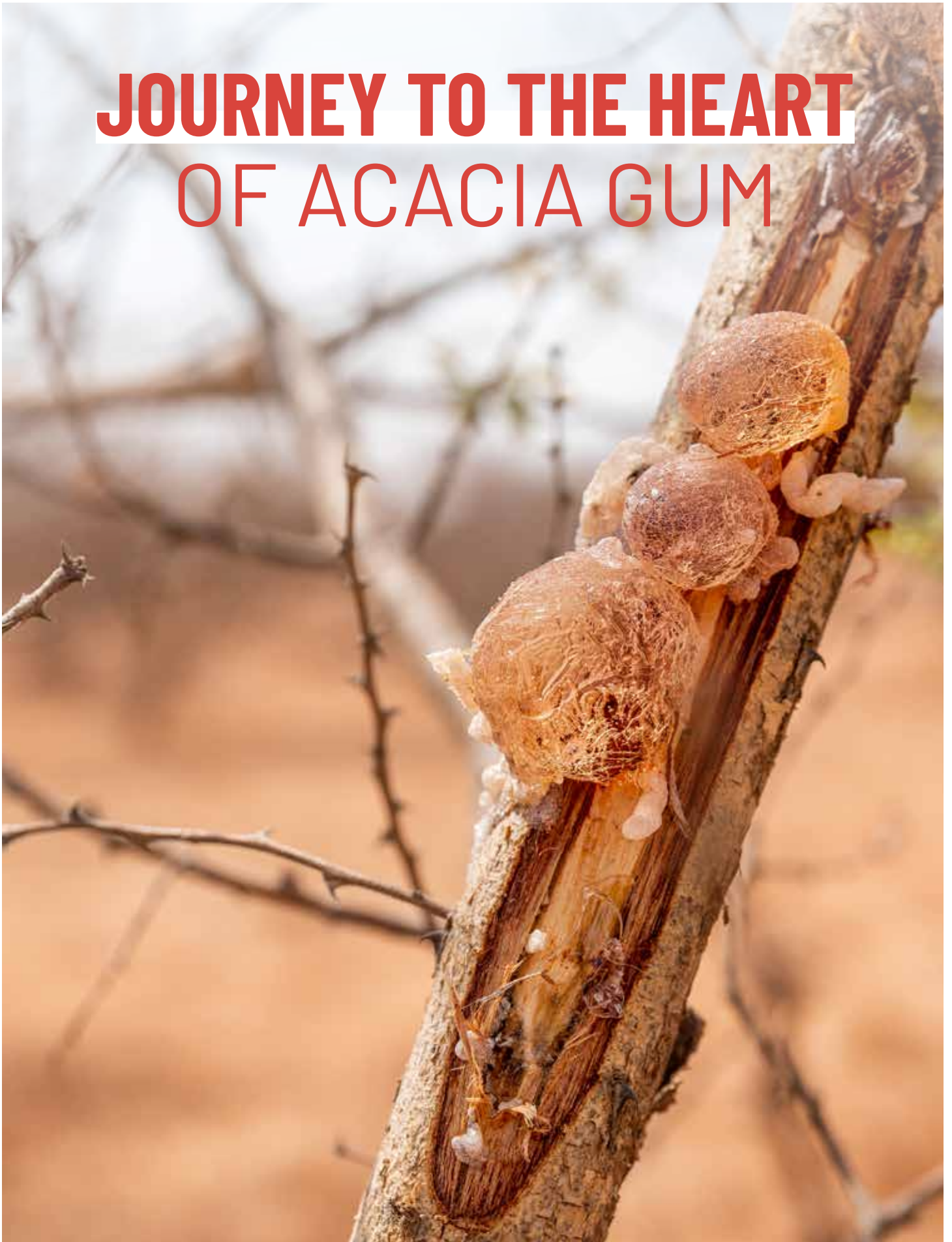


Press kit

JOURNEY TO THE HEART OF ACACIA GUM



ALLAND & ROBERT

SUMMARY



All about acacia gum



Alland & Robert, a family story !



The journey of acacia gum, from the tree to the factory



The journey of acacia gum, from the factory to the client



Industrial excellence



The R&D explores all the possibilities of acacia gum



Acacia gum, an ingredient in tunes with the times



Alland & Robert is committed to African communities

EDITO FRÉDÉRIC ALLAND, CEO ALLAND & ROBERT



With time comes experience: Since 1884, Alland & Robert has been specialized in the production of natural gums, namely acacia gum and karaya gum. Nearly 140 years have passed since our family company was created, and we are proud to be today the international leader in natural plant exudates.

Our expertise is based on responsible sourcing, integrated supply chain, and top-quality research for our products. We guarantee the traceability and food safety of all of our hand-harvested products and we are committed to our Social and Environmental Responsibility Policy. In Africa, we are working to support local communities as well as protect the environment and the acacias.

Our commitment to the environment and to sustainability is deeply linked to our economic ambition. Our – almost 140 years of experience have taught us that only responsible growth is sustainable. Alland & Robert is based on natural, vegetal, multifunctional ingredients. We aim at using our strengths to build sustainable markets and sustainable relationships, with our suppliers, clients and final consumers. We aim at serving the current and future generations through our expertise and our know-how, to promote healthy and natural food.

The story of natural gums is fascinating: from the supply of raw materials in the Sahel to the versatility of their applications, to the economic role of gums or the producing trees that help to fight climate change... Natural gums are a major economic, social and environmental resource for millions of people today, and they are present everywhere. They are found in thousands of day-to-day products all over the world: in drinks, confectionery, wine, diet products, cosmetics or animal feed. They are an integral part of our everyday life everywhere on Earth. Alland & Robert will continue to work tirelessly to promote this incredible resource that has a bright future ahead.

ALL ABOUT ACACIA GUM

Its name vaguely refers to confectionery but who really knows what is the true nature of acacia gum? 100% vegetable, natural and environmentally friendly, acacia gum has become a very popular raw material. From food to cosmetics, manufacturers now use it in many of their recipes. Portrait.



2 varieties of acacias

Acacia gum used by the food industry only comes from 2 varieties of acacia: Acacia Senegal and Acacia Seyal.

WHERE DOES ACACIA GUM COME FROM?

Acacia gum is harvested from Senegal to Eritrea, in an area called «the gum belt». Alland & Robert works mainly with producers from Senegal, Chad, Sudan and Mali.

Acacias are particularly adapted to the dry and semi-arid climate of this sub-Saharan region. They even prevent its desertification, nourish and fertilize soils, and stabilize precipitation cycles.



70 000 years

Historians have found evidence of the use of acacia gum for over 70,000 years in the South and North East Africa, as an adhesive and in food.

WHAT IS ACACIA GUM?

Acacia gum is an exudate of the acacia tree. It's neither sap nor resin.

It is either naturally exudated by the tree or following an incision done in the branches of the tree by harvesters. From a chemical point of view, acacia gum is a complex polysaccharide*.

* Carbohydrate made up of a large number of monosaccharides, simple sugars made up of a single chain of carbon atoms. ex: glucose, fructose, etc

HOW IS IT HARVESTED?

The acacia gum harvest takes place from January to April, and the process is totally natural. The first stage is called tapping and consists of an incision on the trunk and branches by the harvester.

It does not damage the tree and will start a complex mechanism of gum exudation to cover the incision. The gum dries in contact with air and gradually forms a nodule. A few weeks later the harvesters come to cut and pick up the nodules. The nodules are then dried, sorted and stored, before being sent at the Alland & Robert factories.

A surprising versatility!

Acacia gum: multifunctional by nature!

From cosmetics to confectionery, to carbonated drinks or pharmaceutical products, acacia gum is used in a multitude of everyday products. It can be present as a texture agent, emulsifier, stabilizer, or for its high fiber content. 100% plant based, it also constitutes an alternative of choice for vegetarian and vegan food products.

FOOD



CONFECTIONERY (CHEWING GUMS, CANDIES, COATINGS, ETC.) Texturing and gelling agent, sugar free coating



NOODLES, RUSKS, SNACKS, FEED (EXTRUDED PRODUCTS) Processing aid for extrusion**, a manufacturing process specific to these products



DIETARY AND SPORT PRODUCTS Increase of the natural fibers count, improvement digestive wellness, encapsulation of powdered drinks sugar reduction aid



CAPSULES, TABLETS, PILLS, CREAMS, LOTIONS, SYRUPS, DENTAL ADHESIVES, ETC. Texturing, coating agent, emulsifier, increase of the natural fibers count



CARBONATED DRINKS Emulsifier, sugar reduction aid



SNACKING ET BAKED PRODUCTS Increase of preservation, fixation of color... sugar reduction aid



FLAVOURS AND PERFUMES Encapsulation, emulsification



MASCARA, EYE-LINER, CREAMS, HAIR CARE Texture, stabilizing and protective agent, emulsifier



WINE Protection of color, stabilization, mouthfeel improvement



ICE CREAMS AND FRESH FOOD Stabilize, improve texture and increase the natural fibers count,



FIBER ENRICHMENT Increase of the natural fibers count in any product formulation



PRINTING INKS, papers, paintings and industrial application Emulsifier, texturing and stabilizing agent, natural glue

** Process by which a set of mixed ingredients are forced through an opening in a perforated plate or die in order to give it a precise shape.

ZOOM ON

E414 : A 100% natural ingredient

Used in many food products, acacia gum can be labelled as : **E414, Arabic gum, Acacia gum or Acacia fiber.** "Additive" does not necessarily mean harmful! 100% natural, harvested manually, processed without chemicals, acacia gum is a healthy product. And it is recognized as a source of fiber and prebiotics. As for its harmlessness, the EFSA (European Food Safety Authority), the Food and Drug Administration (FDA) or JECFA (Joint FAO / WHO Expert Committee on Food Additives) all confirm the consumption of arabic gum is safe and healthy, whatever its use!

ALLAND & ROBERT, A FAMILY STORY !

Founded in 1884, Alland & Robert is still nowadays a family company, 100% French and based in Normandy. Our success is based on a strong commitment to a sustainable development and passion for natural ingredients. Look back at history.

THE ALLAND FAMILY, HEAD OF ALLAND & ROBERT FOR SIX GENERATIONS

The story of Alland & Robert starts in 1884, when chemist Francisque Alland and Alfred Robert partner to create a company. Their goal:

sell acacia gum, which was mostly used in textile at the time. Over 135 years have passed since then, and six generations of the Alland family have led the company. But the same values remain at the heart of the company : sustainable growth, respect, responsibility..



Frédéric Alland , CEO d'Alland & Robert.

Frédéric Alland, CEO, and his son Charles, Deputy General Director.

WHAT WE CARE ABOUT EVERY DAY

AN EXPERT OF ACACIA GUM

Our R&D team

builds Research programs and partnerships with worldwide recognized universities, including the University of Montpellier (see page 15).

EXEMPLARITY

We manufacture high quality products

that are sustainable, environmentally and socially friendly. We support African harvest communities through local projects with our suppliers. Our corporate responsibility policy is a guide to us.

INTERNATIONAL CERTIFICATIONS

Our research center,

production sites and gums meet the highest quality standards, guaranteed by international certifications in the food industry and pharmaceutical (ISO 9001, BRC and ANSM, HACCP procedures and SMETA). And we have developed our own internal quality standards.

SAFETY OF SUPPLY

We have developed solid

partnerships with an extensive network of suppliers. In order to provide safety of supply and offer excellent traceability.

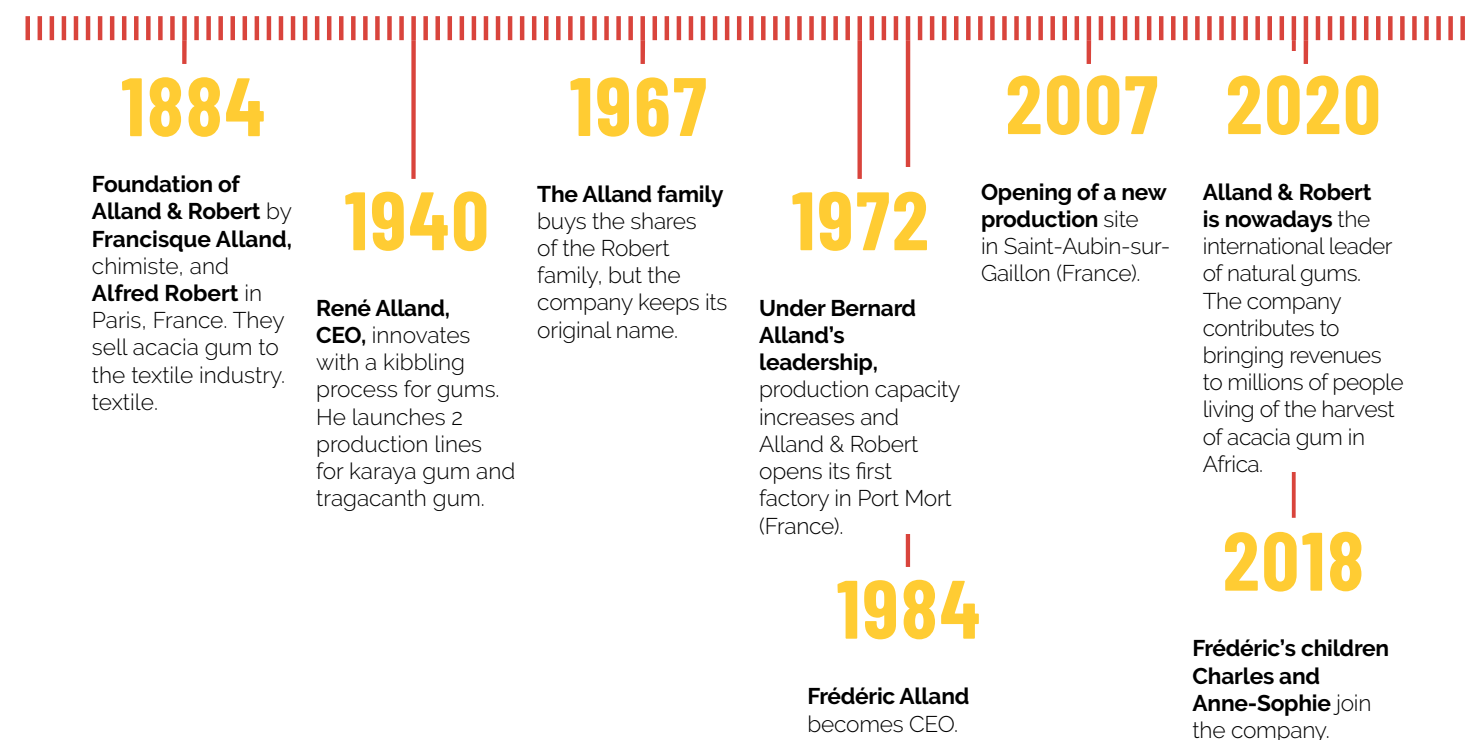
RESPONSABILITY AND COMMITMENT

Our employees are committed

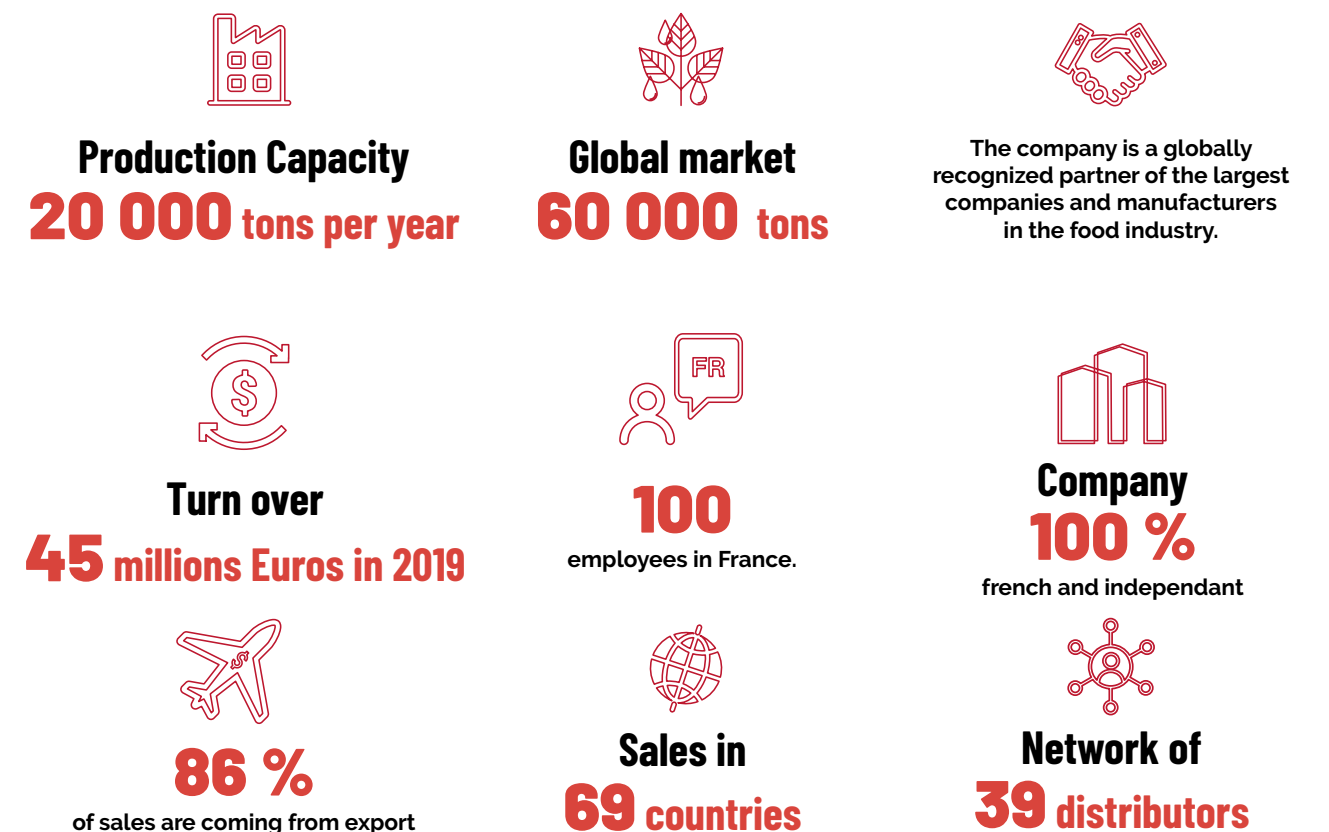
daily to excellence, value and passion. Our very low turnover rate (1,5 %) is an example of our team implication.

OUR STORY

FROM GROWTH TO SUSTAINABLE INNOVATION



A "FRENCH" SUCCESS STORY



THE JOURNEY OF ACACIA GUM,

FROM THE TREE TO THE FACTORY

Acacia gum is travelling before arriving in our food and beverages! From subsaharian Africa, where producers harvest it according to traditional practices, to Alland & Robert factories and Research Center equipped with cutting-edge technology, each step contributes to the product high quality and excellence. On its way, acacia gum provides income to millions of people in Africa, and will be used by consumers goods manufacturers all over the world. Itinerary of the journey of acacia gum.



Acacia gum harvesters make an incision of the stems or branches of the acacia tree, which will induce an exudation of gum. No machinery is used, its all hand made.

1. TAPPING

+ FOCUS

Thanks to their extensive root system, acacias prevent the desertification of the Sahel. A carpet of grass naturally develops under each tree, which allows to fight against the soil degradation. It allows also to provide fodder for cattle and habitat for local wildlife.



As for the other stages of the gum production process, no chemicals or pesticides are used by producers: the cut the nodules formed by acacias with a blade and handpick them.

2. HARVEST

+ FOCUS

The harvest of acacia gum takes place from December to April, which allows harvesters to spread out their income as other harvests usually take place in the fall.



Harvesters sort and dry the nodules. This step is also handmade in order to maintain the quality and functional properties of the gum. Alland & Robert audits every year all suppliers in order to control the installations, and make sure the drying and storage conditions of the gum are optimum.

3. DRYING



"A&R was created in 1884. We have been able to develop and maintain an important network of suppliers in Africa. This helped us become an unmatched expert of acacia gum: indeed, if the gum isn't harvested, dried or stored properly, it can lose its functional properties."

- Frédéric Alland, CEO Alland & Robert.



Acacia gum main producing countries are Sudan and Chad. Recently, Mali and Senegal have increased their production. And Senegal has one of the best acacia gum qualities."

- Charles Alland, Deputy General Director Alland & Robert.

In 2019, 22 000 tons of acacia gum were imported by Alland & Robert. 97% of this gum was coming from Senegal, Sudan, Chad or Mali.



7. SHIPPING TO LE HAVRE, FRANCE



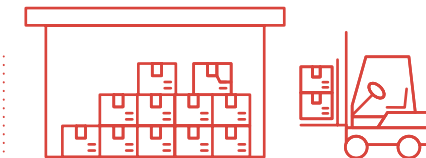
Before being shipped, the gum is cleaned according to our standards, especially to remove foreign bodies like branches or leaves. Then, it is loaded on ships in harbors like Port Sudan (Sudan) or Dakar (Senegal).

6. GUM CLEANING

+ FOCUS

Alland & Robert organizes traceability tests during audits to ensure a reliable system is in place in the African supply chain.

Acacia gum is stored and dried for several weeks, then shipped to our suppliers installations where it will be packed in big bags.



5. STORAGE, DRYING, SHIPPING



Acacia gum can be auctioned by harvesters on local markets, which allow them to receive a direct income. Some of our suppliers purchase acacia gum that way.



3 millions

Number of people in subsaharian African who receive income from acacia gum harvest.

4. SELLING ON LOCAL MARKETS

THE JOURNEY OF ACACIA GUM,

FROM THE FACTORY TO THE CLIENT

8. TRANSPORTATION TO R&D
and production sites at Alland & Robert

Acacia gum is unloaded in Le Havre and is delivered in one of our 2 production sites in Port-Mort or Saint-Aubin, Normandy.



“We receive the nodules conditioned in Big Bags of 2 metric tons. We provided the necessary equipment to our suppliers and we Invested In new storage and production areas in our factory. For example, all operations on our sites are now managed automatically, so no one has to carry bags in our factories, which greatly improves working conditions!”

- Olivier Schulla, Production Director



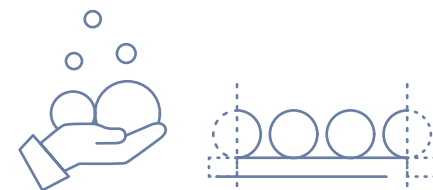
2 474 batches
were analyzed
in our laboratory in 2018



We perform quality controls when acacia gum is delivered in order to ensure conformity with our internal specifications and external regulations.

9. QUALITY CONTROL

We sort and label gum nodules according to their variety and origin. We integrate them into our database and based on their properties, we will use them optimally. We store them in our raw materials dedicated area.



10. GUM SORTING AND BATCH DEFINITION



There are 3 spray drying towers in our 2 factories: 1 in Port-Mort and 2 in Saint-Aubin. They are the results of investments from 2002, 2007 and 2013. Spray dried



20 000 t

Yearly production capacity of acacia gum Alland & Robert

11. KIBBLING, SOLUBILIZING, SPRAY DRYING

14. TORAGE AND SHIPPING
To our clients factories

86% of our turn over is coming from export. We sell acacia gum in 69 countries through our network of 39 distributors.



FOCUS

R&D and Quality work together to create tailor-made products, specifically dedicated to a particular applications or providing certain functional properties.

“Respecting the most recent legislations, exceeding our customers' requirements, meeting the highest quality standards... Those are the goals we reach every day to provide our clients and final consumers with safe, healthy and natural products.”

- Myriam Brunel, Quality Manager Alland & Robert



Our teams from R&D, Quality and Safety validate the compliance of batches before their release, so they are made available for sale to our customers.

13. BATCH RELEASE

Every step of gum transformation is strictly controlled by our Quality department. Our objective: make sure our product complies with many specifications.

- **European regulations** on food additives
- **Pharmaceutical standards** (European, American, Japanese)
- **Food Chemicals Codex and JECFA** (Joint FAO/WHO Expert Committee on Food Additives)
- **Customers specific** requests



“Our R&D team works to develop, test and improve our products to meet our customers' expectations. A team of 7 people is dedicated to innovation including one microbiology expert and one emulsion expert.”

- Isabelle Jaouen, R&D Director

12. QUALITY CONTROL



“At Alland & Robert, we all share the same values: transparency, attentiveness, proximity, flexibility and passion!”

Charles Alland

INDUSTRIAL EXCELLENCE

Respond to the growing and constantly changing requirements of the markets, that is the goal of the Quality department of Alland & Robert. A complex challenge as acacia gum must comply to strict regulations, for industries as diverse as food, pharmaceutical or cosmetic. Details of a daily engagement.



3 questions to

Myriam BRUNEL
Quality Manager Alland & Robert

1

WHAT CHALLENGES DOES ACACIA GUM PRESENT IN TERMS OF QUALITY ?

Myriam BRUNEL_ Acacia gum poses several challenges, the first one being its very nature! It is 100% natural: it can therefore be subject to quality variations linked in particular to its harvest conditions. It is also collected in countries where regulations can be less demanding than others in the world. Those two elements are potential sources of uncertainty for our customers. Food and pharmaceutical companies are particularly careful since they have to respond to high and stable safety and quality standards. At Alland & Robert, we attach paramount importance to guarantee a constant quality of our acacia gum. This is essential for us, and for our customers! And this is my role as the head of the Quality department of Alland & Robert.

2

HOW DO YOU COLLABORATE WITH YOUR SUPPLIERS OF ACACIA GUM IN TERMS OF QUALITY PROCESS?

M.B._ We have 2 main objectives: First, we need to make sure that suppliers are able to meet our health, safety, environmental and social requirements. Second, they must volunteer to develop their methods if necessary. In order to achieve this, I personally visit our suppliers' facilities suppliers each year, and I conduct an audit as close as possible to their reality. Step by step, we help them improve their processes by offering them tools and methods so that they reach a level of quality consistent with our expectations. In addition, throughout the year and the production cycle in France, we continuously assess the quality of gum we receive, as well as its conditioning and its behavior during the production cycle, in our factory and customers'.

3

HOW DO YOU ADAPT TO SO MANY CUSTOMERS EXPECTATIONS IN SUCH VARIOUS INDUSTRIES?

M.B._ We have customers in many markets (food, cosmetic, pharmaceutical...) who manufacture products all over the world. So we have to make sure that our products meet a wide diversity of regulations, both industrial and geographic. In addition, the expectations of our customers have considerably evolved over of the last two decades, as a result of health or financial crises that took place in their industry or new consumer trends. Food security today remains at the heart of our challenges, but the requirements expressed by our customers include social responsibility as well. We are constantly interacting with our customers to put our processes in accordance with their requests. Our processes are also validated by a large number of certifications (see box). This industrial excellence is what makes Alland & Robert unique on the natural gums market!

Certifications that demonstrate the respect of the highest standards

Their role is critical for Alland & Robert: our certifications are numerous and respond to a wide variety of markets. Their renewal, subject to regular audits, is one of the guarantees of commitment to the quality of Alland & Robert's gums.



CERTIFICATIONS FOR THE FOOD INDUSTRY

Alland & Robert's BRC (British Retail Consortium) certification means that we have established good manufacturing practices to produce safe, legal products that meet the quality levels expected by our customers. It is also a way for us to give our customers confidence in our food safety program and supply chain management. Furthermore, by improving food safety, we are also aiming at reducing our waste, complaints and non-conformities. Alland & Robert has obtained the AA score, the best score. Its most recent version 8 guarantees that the Alland & Robert process also incorporates harvest conditions of acacia gum, in terms of food safety and quality. The company's next project is the certification of karaya gum.

HACCP (Hazard Analysis Critical Control Point) : Alland & Robert applies the HACCP method. This is a systematic preventive approach to food safety: it goes from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe, to designs measurements to reduce these risks to a safe level.

IFAC (International Food Additives Council) : Since 2017, Alland & Robert is a member of the International Food Additives Council, a global association representing manufacturers of food ingredients and additives. The goal of IFAC is to support science-based regulation worldwide; and unite industry stakeholders in order to cultivate a professional, responsible and sustainable global food environment.



QUALITY SYSTEM CERTIFICATIONS

ISO 9001 : Alland & Robert is ISO 9001 certified. ISO 9001 is a quality management system standard designed to help organizations ensure that they meet the needs of customers and other stakeholders while meeting statutory and regulatory requirements related to a product. Certification criteria include employees' commitment, decision process. ISO 9001's latest version emphasizes 4 pillars: labor standards, health and safety, the environment and business ethics.



CERTIFICATIONS FOR THE PHARMACEUTICAL INDUSTRY

ANSM stands for « Agence Nationale de Sécurité du Médicament » or "National Agency for Medicine Safety". Compliance with the ANSM is mandatory for companies supplying ingredients in the pharmaceutical industry, and Alland & Robert is supplying both excipients and active ingredients to pharmaceutical companies. The ANSM audits Alland & Robert regularly. The goal of audits is to define the enforceable regulatory frameworks, and ensure their implementation, based on two referentials: GMP (Good manufacturing Practices) Part II and IPEC (International Pharmaceutical Excipients Council).



CORPORATE RESPONSIBILITY CERTIFICATIONS

SEDEX (Supplier Ethical Data Exchange) : Alland & Robert is a member of the SEDEX since 2009. The SEDEX is a nonprofit membership organization dedicated to driving improvements in responsible and ethical business practices in global supply chains. Among the criteria valued at Alland & Robert: the social commitments of the company in African local communities.



LA R&D EXPLORES ALL THE POSSIBILITIES OF ACACIA GUM



Paced by customer requests and fundamental research projects carried out in partnership with the University of Montpellier, Alland & Robert's R&D department studies, observes, and analyzes the functionalities of acacia gum in a multitude of applications, current or future. Their objective: keep discovering the properties of this ingredient that never stops revealing its versatility and all its possibilities.



Inside the R&D

The objectives of R&D team are numerous: quality control for food safety, applied and fundamental research to strengthen our expertise, innovation and research of new applications or new usages, technical assistance to our customers and the creation of tailor-made products for them.



INTERVIEW

Isabelle Jaouen
R&D Director

« ACACIA GUM, A PRODUCT WITH A FUTURE! »

YOU HAVE BEEN WORKING AT ALLAND & ROBERT FOR ALMOST 30 YEARS, WHAT MAKES YOU STAY ?

Isabelle Jaouen_ By training I am a science and technology engineer specialized in the food industry. I studied both chemistry and food technology, which made me want to understand what happens at the heart of ingredients during the various processes of the food industry. When I first joined Alland & Robert, acacia gum fascinated me: I discovered a product that is simultaneously 100% natural, vegetable, used since centuries by men, and whose technical properties make it capable of responding to a very wide variety of applications.

HOW HAS YOUR POSITION EVOLVED OVER THOSE YEARS?

I.J._ Initially, I had to formalize all of our operations in order to being able to ensure the traceability of our materials. After that, one of my main missions consisted in characterizing the gums functionalities. We have developed unmatched expertise of acacia gum and we are able to guarantee the consistency of the properties of our products. This helped us gain the trust of our customers. Today we are working in cooperation with them to understand how the gum reacts in their recipes, and how to meet our customers' requirements.

Our work requires knowledge of the gums and their properties, but also knowledge of possible formulations and procedures applied by our customers.

WHAT ARE YOUR CURRENT PROJECTS?

I.J._ One of the challenges of R&D is to ensure the sustainability of the uses of acacia gum. Its properties make it a good fit to a lot of current market trends. For example, we are researching the substitution of sugar with acacia gum in existing recipes. The gum is also increasingly used as a texturing agent in plant-based products, and to hide the aftertaste of certain ingredients. We are also researching the formulation of acacia gum in savory recipes like cold sauces, and we work on cosmetic applications. The projects depend on our results and on customer requests, which are always a priority!



AT THE FOREFRONT OF RESEARCH WITH THE UNIVERSITY OF MONTPELLIER

Alland & Robert and the University of Montpellier cooperate on joint projects of research on acacia gum since 2012. Dr. Christian Sanchez, head of the Agropolymer Engineering and Emerging Technologies Research Unit, leads a team of fifteen people who are dedicated to the biophysical and physicochemical analysis of biopolymers*.

"We bring our expertise on acacia gum: how it works, its constitution, its behavior facing technological processes. Our scientific know-how and our equipment allow us to conduct cutting-edge research programs. We also help Alland & Robert to respond to specific requests from their customers", he explains.

Alland & Robert R&D Director Isabelle Jaouen adds: *"The University of Montpellier is the most competent on acacia gum worldwide. Thanks to this partnership, we have data we can transfer to the industrial field. A real worth for us and our clients !"* adds Isabelle Jaouen.



Part of Alland & Robert R&D team

* Polymère produit par un micro-organisme

ACACIA GUM, AN INGREDIENT IN TUNES WITH THE TIMES

Looking for natural and simple products, shortened ingredient lists, ethical products... consumers have become increasingly aware and informed about the products they buy. A true "miracle product", acacia gum combines nutritional, functional and environmental strengths with unique properties to respond to societal and food trends. Overview of the market trends of the food industry.



"Multifunctional and versatile, acacia gum has multiple assets. It can be used to add texture, to soften a taste or mask an aftertaste, and it can be simply used for its qualities: high in fiber, low caloric intake, prebiotic effect... Acacia gum provides innovative answers to the challenges encountered in many industries!" Violaine Fauvarque, marketing director.

NATURAL AND CLEAN LABEL
Acacia gum is exudated and collected directly on a tree, which is why the product is totally natural. During manufacturing, the processes applied consist only in mechanical operations (solubilization, filtering, drying), and in no way do they modify the gum fundamental structure. Those characteristics make acacia gum a product of choice for consumers in search of simple and natural products, less and less processed.

VEGETARIAN AND VEGAN
100% plant based, directly from acacias : acacia gum meets consumers demand for vegetarian/vegan food. The food industry uses acacia gum in their plant-based recipes, especially for its texturing properties and to mask the aftertaste of some ingredients.

CLEAR LABEL: MORE TRANSPARENCY AND SIMPLICITY

Consumers are looking for a better readability of food labels. Being a texturing agent, an emulsifier and a multifunctional additive, acacia gum can replace several additives usually used for separate functions, and helps simplify recipes.

FIBER ENRICHMENT
Consumers are looking for foods with high nutritional qualities and they become

attentive to the proportion of fibers present in the products they eat. As a non-soluble fiber, Acacia gum helps to answer those needs by increasing the intake of dietary fiber of any formulation. In addition, it is non-allergenic, GMO-free and doesn't cause side effects often associated with fiber consumption (digestive discomfort or increased viscosity of the finished product).

ETHICAL AND SUSTAINABLE PRODUCTS
Consumers are looking for products being environmentally and societally blameless. Food must be in line with these values and must be positive for the earth. Responsible by nature, the harvest of gum supports many communities in Africa, within countries that experience economic situations among the most difficult in the world. And it has been proven that acacias help tackle climate change by playing a role in the regulation of water cycles, supporting biodiversity and the restoration of degraded lands. (see pages 18-19)



LESS SUGAR THANKS TO ACACIA GUM !

Almost 30% of the world's population is overweight or obese, and this number reaches 70.2% of adults in the United States (source : <https://www.niddk.nih.gov/health-information/health-statistics/overweight-obesity>). It is now scientifically proven that consuming too much sugar increases the risk of diabetes or cardiovascular disease.

Concerned by this public health problem, industry players wish to meet the increasingly pressing demand of consumers and they look to limit the quantities of sugar in their products.

And acacia gum can be a solution! As a texturing agent, it provides low viscosity and improves the mouthfeel of sugar-free or reduced-sugar products. When used to partially or completely replace sugars in a product, it induces a low glycemic response, thanks to its fiber status. Stable against temperature variations, it fits into many formulations.

A concrete example: HEYLO has developed a patented combination of stevia fiber and acacia to replace traditional sugar*. Acacia gum plays an important role as it remains stable during the transformation, hides the aftertaste of stevia, dissolves in water... Acacia gum can help decrease the amount of sugar in our diet and contribute to our health!

*<https://www.foodnavigator-usa.com/Article/2018/01/08/HEYLO-There-s-a-new-sugar-replacement-in-town-and-this-one-s-a-game-changer-says-ex-PepsiCo-exec>.

ALLAND & ROBERT IS COMMITTED TO AFRICAN COMMUNITIES

Support to communities linked to acacia gum, construction of a sustainable economic model or fight against desertification: Alland & Robert has been creating concrete programs for many years in Africa. Our objective: improve the living conditions of local populations on all levels - economic, social, cultural and environmental.

ALLAND & ROBERT AND TREE AID PARTNER TO PLANT ACACIAS IN THE SAHEL

Since February 2020, Alland & Robert has partnered with **Tree Aid**, an NGO (Non-Governmental Organization) specialized in the reforestation of arid zones. Through the program named "Let's plant acacias together!", there are 3 varieties of acacia trees planted in Mali, Niger and Ethiopia, where acacia gum is harvested. The objective: to plant around 3,400 trees by the end of 2020 in degraded lands of the Sahel, from the river Meki to the Park W. National Reserve. Thanks to their extensive root system, and the carpet of grass growing under each tree, the acacias are an efficient tool to tackle climate change and fight soil degradations. Acacia trees stabilizes precipitation cycles and improve soil fertility. So many assets that make acacias a natural ally against desertification!



EL HUMERA PROJECT IN SUDAN

Located in an area known for the quality of its acacia gum, the EL Humera village in Sudan almost disappeared due to the lack of access to water. With a Sudanese supplier, Alland & Robert decided to invest € 35,000 to build a 189 m3 water tank. Inaugurated in 2014, this reservoir helped preserve life local, and ensures the continuity of the harvest acacia gum. Today, 450 families, or 3,500 people, still benefit from its installation.



Acacia gum provides an income to three million people in Africa. We have a great responsibility to preserve this natural resource, and fight against the desertification that threatens the Sahel. Our luck: acacias are a natural protection against the desert and an efficient tool to restore fertility. This is why we engage in reforestation projects, and we relentlessly support local communities.

Frédéric Alland , CEO Alland & Robert.



SUPPORT THE NATIONAL FOREST CORPORATION (FNC) IN SUDAN

In 2018, Alland & Robert decides to start supporting the **EL FAU** project from the Sudanese National Forest Corporation, an independent entity who exercises supervision over Sudan's forests. The EL Fau project combines the rehabilitation of refugees' reception areas and the reforestation of these areas with various trees, including acacias. In collaboration with the UNHCR (the UN Refugee agency) and IUCN (International Union for the Conservation of Nature), the project has already planted over 150,000 trees.

DEVELOP EDUCATION IN CENTRAL AFRICAN REPUBLIC

Since 2011, Alland & Robert supports the association **Batali**, whose goal is to provide education to children in developing countries and in particular in Central African Republic. Concretely, Batali participates in building schools, provides books and notebooks to students, contributes to teacher training and supports local communities.



PROTECT CHILDREN IN MALI

As part of a partnership with **SOS Children's Villages**, an international association whose mission is to provide a safe childhood to children, Alland & Robert has been committed since 2016 to build and support a school for children from the village of Khouloum in Mali. Today, 315 students, divided into nine classes, get an education and the project has created more than fifteen local jobs.



More information


<https://www.allandetrobert.com/>

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