

Alland & Robert announces verification by NON GMO PROJECT

Paris, France – March 29th, 2019 –Alland & Robert, an international leader in natural gums, has obtained NON GMO verification for its acacia gum references, karaya gum reference and its texturing ingredient Syndeo®.

Alland & Robert is proud to announce its Non-GMO Project Verified products are produced in compliance with the Non-GMO Project Standard. This is an important process that confirms Alland & Robert's commitment to manufacture natural, unadulterated products, and offer the highest quality of gums.

The Non-GMO Project is a US-based non-profit organization committed to preserving and building sources of non-GMO products, educating consumers, and providing verified non-GMO choices. It is North America's most trusted seal for GMO avoidance for consumers who are concerned about what's in their food.

Alland & Robert CEO Frédéric Alland said: "This verification by the NON GMO project is step forward for us, and we will continue to promote the use of natural products in the food and cosmetic industries. It will help us provide more transparency to our customers looking for premium and vegetal ingredients."

15 Alland & Robert references have been verified by the NON-GMO Project, including 13 Acacia Gum qualities. Acacia gum, or E414, is a natural, vegetal and healthy ingredient used in the food and cosmetic industries for its functional properties and a soluble fiber. Acacia gum is today found in thousands of day-to-day products all over the world.

The complete list of verified products can be found here: https://www.nongmoproject.org/find-non-gmo/verified-products/results/?brandId=14024

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



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 85% of its turnover in 70 countries through a network 37 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 75 people on 3 sites in France: 2 manufacturing facilities in Normandy and administrative offices in Paris. In March 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.

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