

A close-up photograph of an acacia tree branch. The branch is covered in a thick, golden-brown, fibrous resin that has hardened into several large, rounded, textured nodules. The background is a soft, out-of-focus landscape with warm, golden light, suggesting a natural, outdoor setting.

ALLAND & ROBERT

ACACIA FIBRE

A natural fiber alternative

A clean label ingredient
for dietary claims

A wide range of applications



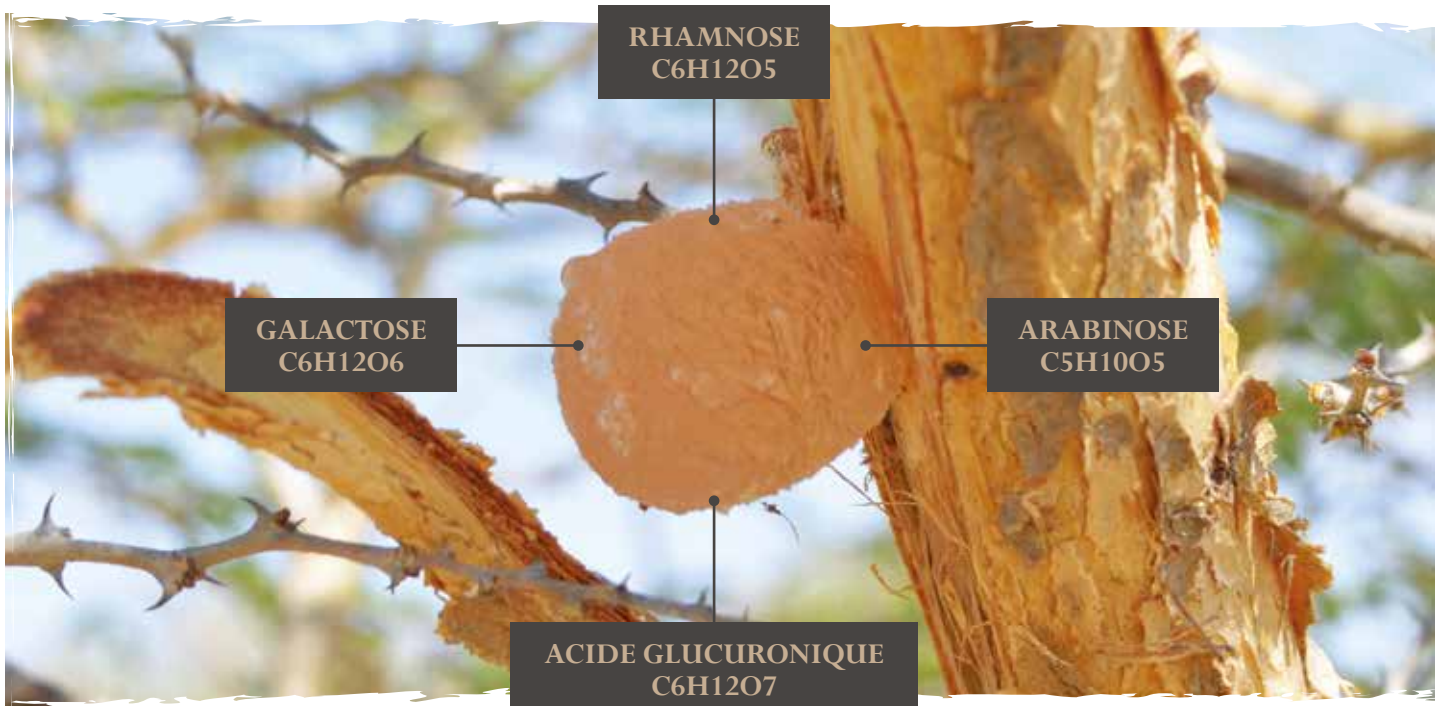
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A NATURAL FIBER ALTERNATIVE

Acacia fiber is a high safety food additive also called Gum Acacia, which comes from an exudation of Acacia trees after the incision of their stems and branches. This natural product is a complex mixture of glycoproteins and non starch polysaccharide.

Acacia fiber is odorless, tasteless, colorless and is high soluble in water. It has a low calorific value which makes it ideal for use in dietary products.

As **all-natural and vegetal hydrocolloids** coming from acacia trees, acacia fibers are allergen and GMO free, and do not present other fibers usual disadvantages (discomfort, side effects, unnatural synthetic additive, viscosity addition to the end product).



2

A SUSTAINABLE PRODUCT ORGANIC BY NATURE

At Alland & Robert, Acacia fibers are carefully sourced in the "Gum belt", located in the south of the Sahel, from Sudan to Senegal.

Acacia fibers are sustainable, natural and vegetal ingredients, that:

- undergo no chemical treatment during harvest or at Alland & Robert factories.
- are not massively produced, as the harvest is hand made. Harvest technics often come from long traditional practices that have been developed by farmers for many years.
- do not damage acacia trees during the tapping, as it is a superficial cut. The harvest is part of an agro-ecological system, and the trees are useful to local population who can also use it as firewood or animal feeding.
- contributes to prevent desertification in Africa: acacia tree grows naturally in arid regions, contributing to slow down the advance of desert in Africa. When the trees are regularly harvested by farmers, the trees become an economic resource and will be better protected against deforestation, which causes decrease in land fertility, degradation of the ecosystem, disappearance of biodiversity...
- provides revenues and work to local population in Africa, in countries which can be the poorest in the world and areas that can be very remote. The gum acacia sector is a major growth opportunity, and will also allow to empower women who are involved in the business, while improving their contributions to family livelihood and well-being.

**NATURAL AND
GMO FREE PRODUCT**

**NO CHEMICAL TREATMENT
DURING PRODUCTION**

LOW CARBON EMISSION

**NO USE OF PESTICIDE
ON ACACIA TREES**

**PROVIDE REVENUE
FOR LOCAL POPULATION**

**PREVENT DESERTIFICATION
OF AFRICAN REGIONS**

NO NATURE DAMAGE



3

HOW TO USE ACACIA FIBER ?

Acacia Fibre can be added to any product formulation to increase the percentage of fiber. Products that may be fiber enriched include:



BAKERY PRODUCTS



DAIRY PRODUCTS



BEVERAGES



MEAT



NUTRITIONAL BARS



OTHER HEALTH PRODUCTS

Products benefits

Resistance to acidity and heat, which makes acacia fiber applicable for the formulation of many food products, including those produced in drastic conditions.

- No side effect
- Neutral taste with very low viscosity
- Low calorific value that is ideal for dietary use
- PH compatible with milk proteins
- Positive effect on rheology
- Scientifically proven and recognized prebiotic effects

An excellent digestive tolerant

- No intestinal discomfort, no flatulence or abdominal cramps.
- Very slow fermentation: slight evolution of the acacia fiber content during the whole shelf-life of dairy products containing live lactic bacteria (to be compared to yoghurts formulated with inulin, FOS or GOS whose fiber content can rapidly decrease during storage).



OUR RANGE OF ACACIA FIBRES

Alland & Robert guarantees a **minimum fiber content of 90 %** for all products of the Acacia Fibre range (international method AOAC 985-29). 3 granulometries are available: standard, medium (on request) or coarse (on request).



Seyal grade references

Acacia Fibre 381: A reference dedicated to fiber enrichment for all dietary purposes. Acacia Fibre 381 is a white or yellow-white powder, and may be added to product formulations to increase the fiber content.

Acacia Fibre 386: A reference that is slightly darker in color than Acacia Fibre 381. It can be used for fiber enrichment as well as for encapsulation purposes.

Acacia Fibre 339 Organic: A premium reference of high soluble fiber dedicated to enrichment for dietary applications (food, supplements, pharmaceuticals) and that is organic certified.

FIBER STATUS OF ACACIA GUM

In the USA, the dietary fiber status of gum acacia has been approved by the FDA in December 2021.

Local legislation should be checked for labelling options.

In Europe, acacia gum is recognized as a fiber. Nutrition claims are applicable for acacia gum: either "**source of fiber**" or "**high in fiber**", depending on the dosage.

Senegal grade references

Acacia Fibre 396: A reference that can be used for both fiber enrichment and for emulsions. Acacia Fibre 396 is an alveolar structured spray dried powder insuring an easy flow, a good dispersibility and a quick dissolving at room temperature.

Acacia Fibre 399 Organic: A premium reference with the characteristics of Acacia Fibre 396 that is organic certified.



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OUR GUARANTEE

Alland & Robert's Acacia Fibre range is:

- GMO-free, allergen-free
- Halal and Kosher certified
- Suitable for vegetarian and vegan diets
- Shelf stable with a shelf life of 3 years

All products are available in 25 kg paper bags, other packaging available on request.

LABELLING:

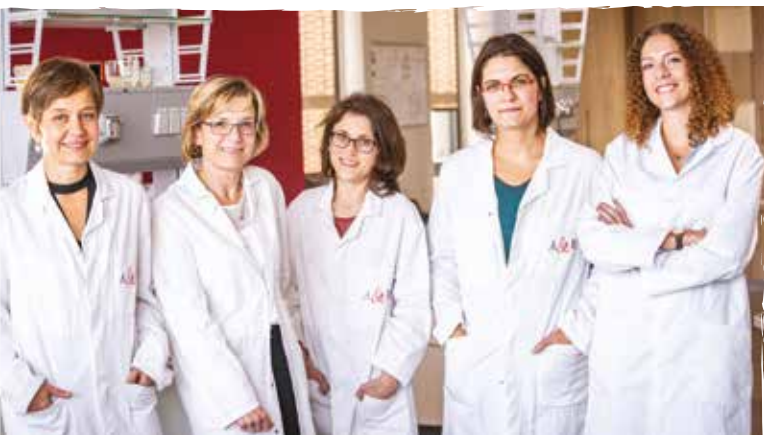
- Acacia Gum / Gum Acacia
- Acacia Fiber / Acacia Fibre
- Gum Arabic
- E414

Please check local legislation for labelling options.



WHY CHOOSE US?

- A strong expertise on acacia gum thanks to a dedicated R&D and laboratory team, investment in ultra modern equipments, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory that reach the highest quality standards through international certifications, including BRC and ISO certifications, HACCP procedures, social and societal commitment through a membership to the SEDEX.
- A strong will to develop the quality and safety of products through investments in highly technical production equipments on two different plants.
- Solid partnerships with an extensive network of African suppliers to ensure security of supply and work to develop local communities related to Gum Acacia.
- A focus on sustainable development, social investment and environmental awareness to maintain the naturality of products, a sustainable harvest of natural resources and the respect of people and stakeholders.



OUR PRODUCTS CERTIFICATIONS



Our products are halal and kosher certified, more information upon request.



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