



# ACACIA GUM, AMAZING TREE EXUDATE



ALLAND & ROBERT

# A multi-talented ingredient that improves quality and nutrition

## FOOD



### DIETARY AND SPORT PRODUCTS

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

**FLAVOURS**  
Encapsulation agent, stabilizer, emulsifier

**WINE**  
Protection of color, stabilization, mouthfeel improvement



**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

**SNACKING ET BAKED PRODUCTS**  
Increase of preservation, fixation of color, natural glue, texture agent, thickener, sugar reduction aid

**BEVERAGES & CARBONATED DRINKS**  
Emulsifier, stabilizer, sugar reduction aid

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

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

## PHARMACEUTICAL

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

## COSMETIC

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

## TECHNICAL

**PRINTING INKS, PAPERS, PAINTINGS and INDUSTRIAL APPLICATION**  
Emulsifier, texturing and stabilizing agent, natural glue

# Alland & Robert's acacia ranges



## SPRAY-DRIED & INSTANT-SOLUBLE GRADES

With acacia gum, we help you meet the nutritional, textural and functional needs of your consumers. Integrating acacia gum into formulations combines multiple benefits, from improved gut health to enhanced product quality.

Our high quality products are 100% gum acacia with both seyal and senegal grades.

## ACACIA FIBRE

Our range of soluble prebiotic dietary fibre with science-backed benefits

Alland & Robert's Acacia Fibre guarantees a minimum of 90% fiber content (international method AOAC 985-29), and provides excellent digestive tolerance as well as many other benefits in formulation.

Acacia gum goes beyond with a unique range of high-density granulated acacia, combining environmental exemplarity and technological excellence.

Our high-density granules meet the challenge of achieving high dispersion capacity and a low carbon footprint.

## Seyal or senegal?

	ACACIA GUM SENEGAL		ACACIA GUM SEYAL	
<b>Taxonomic origin</b>	Acacia senegal: Acacia subgenus Aculeiferum (series Vulgares Benth.)		Acacia seyal: Acacia (series Gummiferae Benth.) fam. Leguminosae	
	<b>References</b>	<b>Color</b>	<b>References</b>	<b>Color</b>
<b>Standard</b>	500	Light (highly emulsifying)	381	Light
	396	Regular	386	Regular
	390	Brown	333	Beige/brown
<b>Organic</b>	399 bio	Regular	339 bio	Beige/brown
<b>Fiber</b>	Acacia Fibre 396	Regular	Acacia Fibre 381	Light
<b>Organic Fiber</b>	Acacia Fibre 399 bio	Regular	Acacia Fibre 339 bio	Beige/brown
<b>Optical rotation</b>	- 20 ° to - 35 ° (laevorotatory)		+ 35 ° to + 60 ° (dextrorotatory)	
<b>Protein content</b>	Approx. 2.5 %		Approx. 1 to 2 %	
<b>Emulsifying properties</b>	Yes, + stabilizing (for liquid oil-in-water emulsions)		Yes (for spray-drying / encapsulation)	
<b>Film forming and adhesive properties</b>	Yes		Yes (but presents more hygroscopicity)	
<b>Uses as a carrier (bulking agent)</b>	Yes		Yes	
<b>Uses for fibre enrichment (100 % high soluble fiber)</b>	Total fiber content: ≥ 90 %*		Total fiber content: ≥ 90 %*	

\*according to AOAC 985-29 method

### ACACIA GUM IS:

- ✓ Natural
- ✓ Vegetal
- ✓ Clean Label
- ✓ An exudate of African acacia trees
- ✓ Sustainable
- ✓ A soluble prebiotic fiber

### LABELLING:

- ✓ Acacia Gum / Gum Acacia
- ✓ Acacia Fiber
- ✓ Gum Arabic
- ✓ E414





# Pioneer expert of acacia gum since 1884

Since 1884, **Alland & Robert** is a family company and a leader in tree exudates. We have been focused on acacia gum for over a century, making us a pioneer in the field.

We are innovators in nutrition, texture and functionalities. We work at the crossroads of natural ingredients, nutrition, sustainability, and research.

## Our mission?

Using nature to provide low carbon, vegetal solutions for healthier diets & lifestyles worldwide



R&D STRONG EXPERTISE



INTERNATIONAL CERTIFICATIONS



SUPPLIER NETWORK FOR SUPPLY SAFETY



CUSTOMIZED CUSTOMER SERVICE



CORPORATE RESPONSIBILITY



INTEGRATED SUPPLY CHAIN



## We support industry R&D processes with our unmatched technical expertise



INNOVATION SOLUTIONS



HUMAN EXPERTISE



TECHNICAL AND SCIENTIFIC RESOURCES

From new ideas to product development, we provide wide-ranging expertise and technical proficiency in the food, dietary and cosmetics sectors.

Ask us anything at: [info@allandetrobert.fr](mailto:info@allandetrobert.fr)

Discover more about us: [WWW.ALLANDETROBERT.COM](http://WWW.ALLANDETROBERT.COM)

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