



# PIONEER OF NATURAL GUMS

SINCE 1884



ALLAND & ROBERT

# ALLAND & ROBERT

## Your expert of natural gums

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

## LEADER IN ACACIA GUM

 <b>Production Capacity</b> 30,000 tons per year	 <b>Global market</b> 80,000 tons	
 <b>Turn over</b> 93 millions euros in 2024	 <b>130 employees</b> in France	 <b>Company</b> 100% french and independant
 <b>96% of sales</b> are coming from export	 <b>Sales in</b> 70 countries	 <b>Network of</b> 40 distributors

## Supporting food industry R&D processes through technical expertise



"Our objective: anticipating needs and developing new ways of using gum acacia"

Isabelle Jaouen is head of the Alland & Robert research team. Alongside her, four engineers and five senior technicians study the active properties of gum acacia. Their mission is to explore the universe of possibilities this ingredient holds, to showcase its potential and to find new applications.



INNOVATION SOLUTIONS



HUMAN EXPERTISE




TECHNICAL AND SCIENTIFIC RESOURCES

Since 2024, with the launch of *Alland & Robert Services*, the R&D team put their expertise and technical skills to work for operators in the food production, dietary products and cosmetics sectors, as they seek to integrate natural gums into their recipes and formulas.


## Committed to an ethical and sustainable supply-chain

 MEMBER	 MEMBER	 MEMBER	 MEMBER	 SIGNATORY
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 The Corporate Foundation Alland is active since 2021 for the Sahel environment and local communities.

 Our reforestation initiative "Let's plant trees together" in partnership with NGO TREE AID is based on our volume of gum acacia.

 Our Climate Strategy aims at reducing our carbon footprint in line with the 2015 Paris agreement to keep global warming well below 2°C.

 Our unique range of high density granules provides a low carbon footprint that is decreased to a minimum (compared to standard acacia gum, on scopes 1+2+3).

## From quality to industrial excellence

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

# We specialise in acacia gum

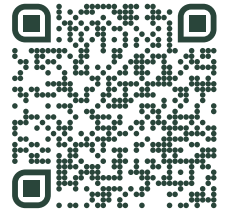


Acacia gum is an entirely natural additive and ingredient widely used in the food industry. It has the advantages of being 100% plant-based, sustainable and multifunctional. Acacia gum is the ideal addition to meet the nutritional, sensorial and functional needs of your customers.

## Prebiotic fiber with science-backed benefits

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

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.



Local legislation should be checked for labelling options.

## VERSATILITY IN FOOD APPLICATIONS



### 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 of digestive wellness,  
encapsulation of powdered drinks  
sugar reduction aid



### 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



### FLAVOURS

Encapsulation agent,  
stabilizer, emulsifier



### 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



### WINE

Protection of color, stabilization,  
mouthfeel improvement

*ALLAND & ROBERT*

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

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