

ALLAND  ROBERT

# APPLICATION CONCEPTS



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## Prebiotic soda

Ingredients	%
Ginger concentrate	24.2
Acacia Fibre	3.0
Sugar-free grenadine syrup	3.5
Sparkling water	69.3

### Instructions

#### 1/ Preparation of the ginger concentrate:

Infuse 200g of grated ginger with 100g of sugar for 25 minutes. Strain and add 70g of lemon juice.

2/ Preparation of the drink: Mix the concentrate with **Acacia Fibre 381** and grenadine syrup and let the mixture rest for a few hours to allow time for **Acacia Fibre** to completely hydrate and prevent nucleation. Mix with the sparkling water.

For this drink, you can use:

- Acacia Fibre 399
- Acacia Fibre 396
- Acacia Fibre 381

## Mint, ginger & lemon refresher



Ingredients (fair trade certified)	%
Water	83.8
Agave syrup	5.4
Lemon juice	5.0
Beyond Acacia Fibre 399 Fair For Life certified	3.1
Fresh ginger	2.2
Fresh mint	0.5



### Instructions

- 1/ Infuse the mint, ginger, and **Acacia Fibre 399** in water (5 minutes).
- 2/ Add the agave syrup and lemon juice. Stir and strain.
- 3/ Serve chilled.

## Vegan gummies



Ingredients	%
Water	38.3
Sucrose	19.2
Glucose syrup 40 DE	11.5
Glucose syrup 60 DE	26.9
Syndeo® Gelling	3.1
Citric acid (E330)	0.6
Sodium citrate (E331)	0.4

### Instructions

- 1/ Mix water, glucose syrups and sodium citrate for 2 minutes at 80°C.
- 2/ Add sucrose and the **Syndeo® Gelling** under stirring: blend 8 minutes at 120°C.
- 3/ Add and mix citric acid just before starch deposit step.
- 4/ Deposit in starch trays and dry jellies for 72 to 96 hours at 32°C.

## Vegan English jelly

Ingredients	%
Water	90
Sucrose	8.5
Syndeo® Gelling	1.4
Sodium citrate (E331)	0.1

### Instructions

- 1/ Dissolve sucrose, **Syndeo® Gelling** and sodium citrate in 1/3 of cold water.
- 2/ Add the remaining water, then mix and boil 2 minutes at 100°C (212°F).
- 3/ Add coloring and flavoring.
- 4/ Pour mixture into bowls or molds and let it cool to room temperature.
- 5/ Refrigerate for 1 hour.



## Why use Acacia Fibre in these recipes?

### FUNCTIONAL PROPERTIES

Acacia gum is a natural emulsifier, a mouthfeel improver and a stabilizer in beverages, and its low calorific value and neutral taste are particularly appreciated in dietary and natural beverages. Acacia gum is efficient for the stabilization of oil in water emulsions that are commonly

used to manufacture sodas in addition to carbonated water, sucrose or sweeteners. Acacia gum contributes to the stabilization of dispersed droplets and will reduce the surface tension between the emulsion's dispersed and continuous phases.

### PREBIOTIC FIBRE ENRICHMENT

Acacia gum can bring a fibre source to beverages and help balance the nutritional aspect of recipes. It is incorporated to increase the fibre count and add a prebiotic effect. Nutrition claims are applicable for acacia gum: either "source of fibre" or "high in fibre", depending on the dosage\*.

Our range Acacia Fibre offers a guarantee of minimum 90% fibre content (international method AOAC 985-29)

and provides excellent digestive tolerance. It is FODMAP-friendly certified, meaning it is safe for the formulation of products destined to people with specific nutritional needs or digestive disorders such as people with symptoms of Irritable Bowel Syndrome (IBS). Acacia Fibre brings nutritional value, lower recipes glycemic index and has a positive impact on gut health, with improvements on the Nutri Score.

\*Always check local legislation for nutrition claims.

## Why use Syndeo® Gelling in these recipes?

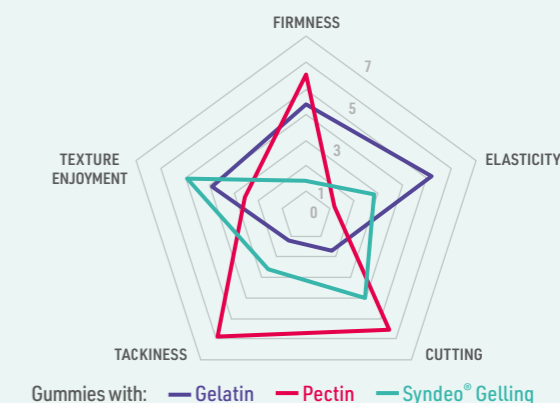
Combining acacia gum and other plant-based, natural hydrocolloids, Syndeo® Gelling is an effective vegan gelling agent that bring texture and mouthfeel improvement to candies, marshmallows, jellies, mousses and more. Syndeo® Gelling is specifically designed to bring stabilizing and texturing properties to plant-based food products.

Syndeo® Gelling offers a new original texture for gummies, softer than gelatin and more elastic than pectin.

	Gelatin	Pectin	Syndeo® Gelling
Firmness	+++	++++	+
Elasticity	++++	-	++
Tackiness	+	++++	++

### SENSORY ANALYSIS

Syndeo® Gelling offers a texture that's perfectly balanced between a gelatin gel and a pectin gel.



**CONCLUSION:** Syndeo® Gelling is likely to bring more softness than pectin and create less glue-like products. It provides a resilient and adhesive behavior that is similar to gelatin.

## Mayonnaise sauce

### Light version

Ingredients	%
Oil	40
Whole egg	6
Water	40.75
Vinegar	4
Mustard	5
Syndeo® S	1.31
Tara gum	0.44
Salt	1
Sugar	1
Lemon juice	0.5

### Instructions

Mix all ingredients.

These sauces can then be seasoned to obtain the Aioli and Béarnaise variations (seasoning based on a 200g mayonnaise):

- For an **Aioli sauce**: Add 1 to 2 teaspoons of dehydrated garlic powder and 1 tablespoon of dried parsley.
- For a **Béarnaise sauce**: Add 40 to 50g of fresh shallots and 1 tablespoon of dried tarragon.

### Vegan version

Ingredients	%
Oil	45
Water	44.25
Vinegar	3
Mustard	4
Syndeo® S	1.31
Tara gum	0.44
Salt	1
Sugar	1



## Why use Syndeo® S in this recipe?

Syndeo® S provides functional properties for the natural texturing improvement, stabilization and fibre enrichment of sauces. It can serve several purposes:

**Thickening Agent:** It helps to thicken sauces, giving them a more desirable consistency without altering the flavor significantly.

**Emulsifier and stabilizer:** Syndeo® S can stabilize emulsions, preventing ingredients from separating. This is particularly useful in sauces that contain both water and oil-based components.

**Texture Improvement:** It can improve the mouthfeel of sauces, making them smoother and more uniform.

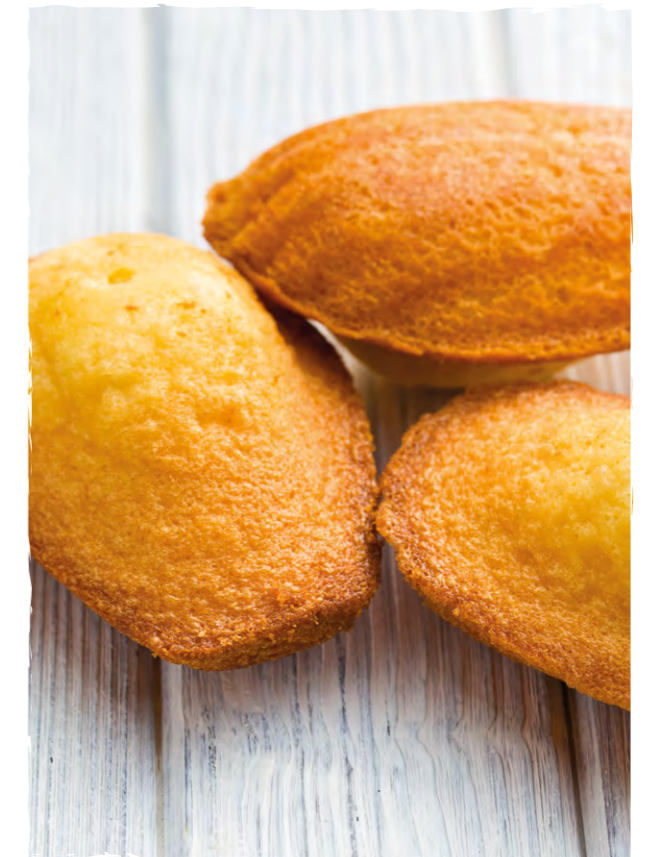
**Glazing Agent:** In some cases, it can be used to give sauces a glossy finish, enhancing their visual appeal.

## Madeleines

Ingredients	%
Butter	27.5
Flour	24.2
Sugar	19.6
Eggs	19.6
Milk	7.8
Baking powder	1.0
Beyond Acacia® 396	0.3

### Instructions

- Pour eggs, milk and sugar in the bowl of the stand mixer. Mix 30 seconds at medium speed.
- Mix flour, **Beyond Acacia 396** and baking powder. Incorporate to the bowl and mix 30 seconds at low speed. Scrape the edges of the bowl with a spatula and mix again 30 seconds at medium speed.
- Melt the butter and add it to the blend. Mix for 1 minute at low speed. Scrape the edges of the bowl with a spatula and mix again 30 seconds at medium speed.
- Using a piping bag, dose 14g per madeleine in a suitable mold.
- Cook for 18 minutes at 160°C (320°F).



## Why use acacia gum in this recipe?

In the DOUGH	In the PROCESS	In the END PRODUCT
Improved <b>cohesion, flexibility and elasticity</b>	Better <b>dough machinability</b> , dough more suitable for the lamination process	Improved <b>softness and melting</b>
Decrease of <b>friability</b>	Reduced <b>shrinkage and deformation of cake</b> during baking	Delayed <b>drying and better preservation</b>
Better <b>dough hydration</b> over time	Improved <b>coloring</b> of cake during baking	Better <b>sensory perception</b> : taste and sweetness
		<b>Moisture stabilisation</b>



Beyond Acacia is Alland & Robert low-carbon range of high-density granules of acacia gum that provides environmental, functional and process enhancements.

## Gluten-free chocolate cake

Ingredients	%
Eggs	28
Chocolate	28
Cane sugar	14.9
Sunflower oil	14
Rice flour	10
Acacia Fibre 399 (Organic)	4
Baking powder	1.1

### Instructions

- 1/ Melt the chocolate in a bain-marie.
- 2/ In the kitchen aid bowl, whisk the eggs with the sugar for 3 minutes at speed 3.
- 3/ Add the melted chocolate and mix for 1 minute at speed 1.
- 4/ Add the oil and mix for 1 minute at speed 1.
- 5/ Add the flour, baking powder and **Acacia Fibre**, mix for 2 minutes at speed 1.
- 6/ Cook for 15 minutes at 180°C (356°F).



## Why use Acacia Fibre in this recipe?

Our research shows that acacia gum is a very beneficial ingredient in gluten-free baked formulations. This 100% natural product can play a variety of roles: adding texture and softness, increasing moisture, improving mouthfeel and shelf life through the preservation of the organoleptic properties... all while adding fibre.

### PREBIOTIC FIBRE ENRICHMENT

Acacia gum can bring a fibre source to baked products and help balance the nutritional aspect of recipes. It is incorporated to increase the fibre count and add a prebiotic effect. Nutrition claims are applicable for acacia gum: either "source of fibre" or "high in fibre", depending on the dosage.\*

Our range Acacia Fibre offers a guarantee of minimum 90% fibre content (international method AOAC 985-29) and provides excellent digestive tolerance. It is FODMAP-friendly certified. Acacia Fibre brings nutritional value, lower recipes glycemic index and has a positive impact on gut health, with improvements on the Nutri Score.

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## Macarons



### Macaron shells

Ingredients	%
Almond powder	28.5
Icing sugar	23.1
Acacia Fibre 396 Fair For Life certified	2.8
Egg whites	22.8
Fine sugar	20.5
Acacia Fibre 396	2.3



### Instructions

- 1/ Dry mix 180g of almond flour, 145.8g of icing sugar, and 18g of **Acacia Fibre 396**. Sift the mixture.
- 2/ Beat 144g of egg whites until stiff peaks form, then add 129.6g of extra-fine sugar and 14.4g of **Acacia Fibre 396**. Mix until stiff.
- 3/ Add the sifted powder mixture to the meringue. Continue macaroning until you obtain a smooth, glossy, ribbon-like batter.

### Red berry macaron filling

Ingredients	%
Fruit compote	70.2
Butter	28.1
Acacia Fibre 396	1.4
Agar	0.3

### Instructions

- 1/ Cook 450g of red berries with 160g of apple. Blend everything together. Cook again until you obtain a more compact, "stewed" texture.
- 2/ Add the agar and **Acacia Fibre 396** to this compote and simmer for a few more moments. Then, off the heat, mix in the butter pieces until the pieces are completely incorporated into the compote (emulsion).

## Why use Acacia Fibre in this recipe?

In this recipe, the addition of Acacia Fibre leads to a sugar reduction of 15% for the macaron shell and 30% for the filling. Acacia Fibre brings stabilization properties to the macaron shell (the meringue), helping to to maintain its structure even when sugar content is reduced. Alland & Robert's research shows that products featuring Acacia Fibre see their characteristics and nutritional value improved, compared to control. Adding Acacia Fibre is a useful tool to improve the Nutri-Score, by reducing sugar

content and increasing fibre count – which is necessary to meet evolving consumer expectations.

Before cooking, the macaron shell contains 5.1% of acacia and the filling 1.4% of acacia. With a ratio of 65% shell and 35% filling, a nutrition claims is applicable: "source of fibre" or "high in fibre", depending on the dosage and the local legislation.

# ALLAND & ROBERT

## What is 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 provides many functional properties and has thousands of applications.



## A surprising versatility!



### 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 fibres 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 FIBRE ENRICHMENT

Increase of the natural fibres count  
in any product formulation



### ICE CREAMS AND FRESH FOOD

Stabilize, improve texture and  
increase the natural fibres count



### WINE

Protection of color, stabilization,  
mouthfeel improvement

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

Discover more about us:

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