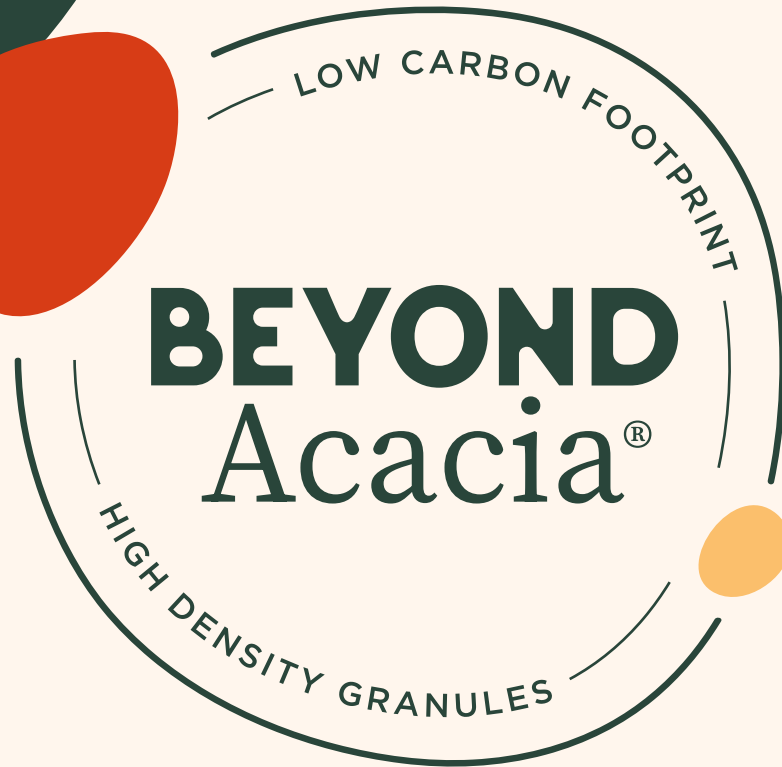


ALLAND  ROBERT



A unique range
of acacia gum with
low carbon footprint
and **high dispersion**
ability.



WWW.ALLANDROBERT.COM

Introducing Beyond Acacia®



As the leading expert of acacia gum worldwide, Alland & Robert has developed a new range of acacia gum that goes beyond !

Beyond Acacia® is the result of many years of efforts, research and heavy investments by Alland & Robert. The range consists of granules of high density.



LOW CARBON

Environmental exemplarity with the lowest carbon footprint and a sustainable value chain.



HIGH DENSITY

Technological excellence with granules of high density and dispersion ability.

By using Beyond Acacia®, you can positively affect the planet while using a highly technological and expert product.

LABELLING:

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

Local legislation should be checked for labelling options.



OUR PRODUCTS AVAILABLE AS PART OF THE BEYOND ACACIA® RANGE:

- ✓ Acacia Fibre*
- ✓ Seyal grades
- ✓ Senegal grades
- ✓ DemeCare®



All products are packaged in 25 kg bags.

*Alland & Robert guarantees a minimum fiber content of 90% for all products of the Acacia Fibre range (international method AOAC 985-29).

What is Acacia Gum ?

Acacia gum is an entirely natural additive and ingredient widely used in the food, cosmetic and pharma industries. It has the advantages of being 100% plant-based, sustainable and multifunctional. Acacia gum provides many functional properties and has many different applications.

Acacia gum is odorless, tasteless and colorless. It has a low calorific value which makes it ideal for dietary applications and supplements, as well as for fibre enrichment purposes. Acacia gum is easy to use and cold soluble: heat is not required to activate its functionalities. In addition, it has a low viscosity while being highly compatible with many other ingredients and processing conditions.

As a prebiotic fibre, acacia gum has a positive impact on human digestion and helps lowering the glycemic index of foods. It is an ingredient of choice for the formulation of products that comply with specific diets such as keto, gluten-free, low FODMAP, vegan and more.



ACACIA, A PREBIOTIC FIBER NOW FDA APPROVED !

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.



EMULSION
Emulsifying properties and stabilization



TEXTURING
Better textures and hardness



FIBRE ENRICHMENT
90% minimum fibre content, highly soluble



MOUTHFEEL IMPROVEMENT
Softening action and longer taste



COATING
Film forming abilities, perfect for gumming operations



NATURAL GLUE
Safe and organic food adhesive



ENCAPSULATION
Flavor retention, protection and use as a carrier



EXTRUSION
Processing aid, texture improver

Low FODMAP



Acacia gum is a low FODMAP ingredient, which means it is particularly ideal for people with irritable bowel syndrome.

FODMAP stands for Fermentable Oligosaccharides, Disaccharides, Monosaccharides And Polyols: these short chain carbohydrates are poorly absorbed in the small intestine and can ferment in the colon, causing digestive discomforts and issues in some people.

Beyond Acacia®, a low carbon range...



COMMITTED TO ENVIRONMENTAL EXCELLENCE

Alland & Robert has prioritized the improvement of energy performance during the manufacturing process, which represented the majority of gum acacia emissions. Other emissions were targeted as part of an ambitious action plan. Beyond Acacia® is the only range with a comprehensive and genuine approach to the reduction of direct and indirect emissions (including scopes 1, 2 and 3 of the Green House Gas Protocol). All GHG emissions calculations for the Beyond Acacia® range are verified by an independent consulting firm specialized in carbon emissions.



OUR COMMITMENT TO YOU

The carbon footprint of Beyond Acacia® is decreased to a minimum, compared to standard acacia gum.

According to the scopes of the Green House Gas Protocol, on a scope "Cradle-to-Gate", Beyond Acacia® provides:

-51.1% of direct
and indirect emissions (scopes 1+2*)

-13.5% of emissions
up and down our value chain (scope 3*)

In addition, studies are currently underway to evaluate additional carbon reduction in packaging, freight, storage and waste with the Beyond Acacia® range, depending on the exporting country and regulation. Contact us for more information.

Our investments to lower GHG emissions



“Our heavy investments reflect our commitment to manufacturing sustainable, natural and low carbon products. Offering environmental-friendly products is part of our corporate social responsibility plan and our sustainability targets. This is our commitment to respect our planet and lead our industry into a low carbon future.”

Charles Alland,
Deputy Director Alland & Robert

IN LINE WITH THE 2015 PARIS AGREEMENT

Alland & Robert is committed to a low carbon strategy to keep global warming to well below 2°C.



By 2025,
we will reduce
BY 20%
ALL GREEN HOUSE
GAS EMISSIONS
per kilo of manufactured
gum (scopes 1, 2 and 3)
for the entire company.

* Scope 1, 2 and 3 is a way of categorizing the different kinds of carbon emissions a company creates in its own operations, and in its wider value chain. Scopes 1 and 2 include direct and indirect emissions and scope 3 adds all emissions associated to a company up and down its value chain. Scope 3 represents a true evaluation of a product's environmental impact.

...with a positive impact on the environment.



WE ARE MAKING A DIFFERENCE

Through its Company Foundation, Alland & Robert has invested in various reforestation and land restoration initiatives in the African Sahel, in countries where Alland & Robert sources acacia gum.



Beyond Acacia® does not call on carbon offset projects which can be misleading and are not identified as an effective way to compensate carbon emissions. However, Alland & Robert is strongly committed towards the environment and the communities linked to natural gums, via the certification FAIR FOR LIFE and the signing of the WE USE WILD pledge by NGO TRAFFIC.



MEMBER



MEMBER



MEMBER



SIGNATORY



Since 2020
16 000+
trees
planted
in the Sahel on our behalf

More information
on our actions :



OUR WORK IN PARTNERSHIP WITH NGO TREE AID

- 1 Support **local reforestation** of native trees in their native environment
- 2 Use the unique properties of trees to **halt desertification** and **combat climate change** in the Sahel
- 3 Contribute to the extraordinary **"Great Green Wall"** initiative
- 4 Carry out field work to support local communities and **protect their environment**
- 5 **Restore degraded land** and enable **climate resilience** for local communities



Beyond Acacia®, technological excellence

The high density granules Beyond Acacia® are manufactured thanks to an innovative process. This process makes Beyond Acacia® highly soluble, energy-saving and easier-to-use. All acacia gum functional properties are preserved: once dissolved, the quality is identical to regular and instant qualities.

HIGH DENSITY GRANULES

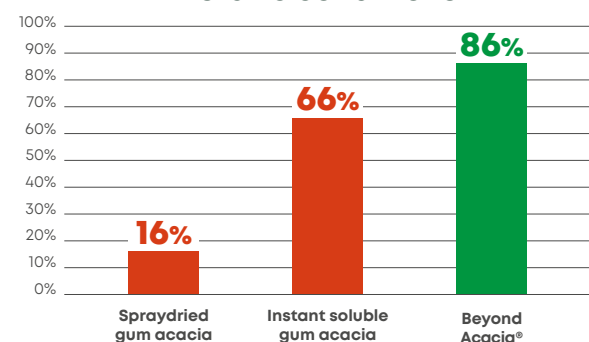
-  **IMPROVED SOLUBILIZATION** even in cold manufacturing processes
-  **EXCELLENT HYDRATION** properties
-  **HIGH DISPERSION** ability
-  **FOAMING REDUCTION** during process
-  **LESS DUSTS** during pouring, excellent flowability & less lumps

REDUCED ENERGY USAGE

- Better solubilization and higher dispersion ability means **less time and energy in the users process.**
- Complete dissolution, even at high concentration, can be reached **without heating.**
- **Volume reduction** thanks to the higher density of the granules.
- Packaging reduction, lower storage and shipping volume help **optimize logistics** and **reduce GHG emissions.**



Wettability of gum acacia in static conditions



Wettability is the measurement of liquids' ability of interaction with other fluids and/or solid surface. **Beyond Acacia® has a superior wettability**, compared to regular gum acacia.

Alland & Robert is able to meet customers' expectations by **manufacturing all acacia gum qualities** as part of the **Beyond Acacia®** range.

HOW CAN AGRI-FOOD INDUSTRY PLAYERS MEET SECTOR CHALLENGES?

By Isabelle Jaouen, R&D Director, Alland & Robert

The agri-food industry is currently experiencing unprecedented pressure. Globalisation is pushing companies to optimise production processes to remain competitive. While environmental concerns – in particular the need to reduce carbon emissions – are putting sustainable practices in the spotlight.

Providing answers capable of addressing the climate crisis

The manufacturing sector is the 4th biggest contributor to greenhouse gas (GHG) emissions in France with 73 million tonnes of CO2 equivalent emitted in 2022⁽¹⁾. Reducing energy consumption and emissions is therefore a priority. The EU has set the ambitious targets of reducing GHG emissions by 55% by 2030 (vs. 1990) and climate neutrality by 2050⁽²⁾.

For example, Alland & Robert recently invested in a new production unit for the Beyond Acacia® range. The innovative technology and processes have been optimised to maximise energy efficiency and productivity. Overall, Beyond Acacia® reduces direct and indirect GHG emissions by 51.1% (scopes 1 + 2⁽³⁾).

Enhancing industrial processes

In addition to environmental concerns, the agri-food industry is constantly looking for ways to improve productivity. Beyond Acacia® helps customers achieve this kind of optimisation, particularly in the agri-food industry. The range can be used up to 3 times more quickly than traditional instant gums at room temperature and different concentrations (5-10 %, 25-30 % and 40 %). Stirring speed has also been optimised to limit air entrapment, making the range ideal for a wide range of industrial uses.

Some manufacturers analyse production cycles to identify processes that can be outsourced or consolidated. Requiring detailed knowledge of partner processes, this approach can be a very effective way to generate profitability gains. For example, certain stages in the acacia gum drying process are carried out twice, firstly in our workshops and then by our customers. This is often the case when acacia gum is used as a carrier or bulking agent in products such as flavourings.

(1) <https://www.statistiques.developpement-durable.gouv.fr/edition-numerique/chiffres-cles-du-climat/en/>

(2) <https://www.horizon-europe.gouv.fr/fit-55-adoption-des-nouveaux-objectifs-climat-energie-europeens-pour-2030-36213>

(3) Scopes 1, 2 and 3 of the Green House Gas Protocol categorise different types of emissions that companies generate during their own operations and across the entire value chain. Scopes 1 and 2 include direct and indirect emissions.

2 questions to...

Gauthier Cesbron-Lavau,
R&D co-director



How is Beyond Acacia® different from standard acacia gum?

Beyond Acacia® is a new granulometry arising from an innovative technology. The physical form of the powder and the characteristics of the granules provide an excellent wettability and solubility compared to standard gum. It really maximizes the efficiency of the dispersion process thanks to quick hydration.

How did Alland & Robert create Beyond Acacia®?

Our market research combined to our expertise and customer feedback led us to search for a way to manufacture higher density gum acacia. But we did not want just a technological innovation, we wanted this range to reflect our commitments to sustainability and answer our customers' environmental expectations. This project is the results of over two years of work for the company. We couldn't be more proud!

HIGH QUALITY GUM ACACIA

Alland & Robert production and laboratory achieve the highest quality standards through international certifications such as BRC and ISO, HACCP.



International
Organization for
Standardization



We develop the quality and safety of our products thanks to high-tech production equipment in our two factories and four manufacturing areas.

Our strong technical expertise is gained thanks to a dedicated R&D team and laboratory, investment in cutting-edge equipment and exclusive research programs in partnership with world-renowned universities.

ALLAND & ROBERT

We are your expert of acacia gum

Created in 1884, **Alland & Robert** is a family company and a leader in tree exudates, with a strong focus on acacia gum. Alland & Robert's main focus is on customized R&D, customer service and partnerships with internationally recognized universities.



R&D STRONG
EXPERTISE



INTERNATIONAL
CERTIFICATIONS



SUPPLIER NETWORK
FOR SUPPLY SAFETY



CUSTOMIZED
CUSTOMER SERVICE



CORPORATE
RESPONSIBILITY



INTEGRATED
SUPPLY CHAIN

Alland & Robert exports to over **70 countries** through a network of **40 distributors**. With the aim of providing **high-quality natural gums**, Alland & Robert is fully committed to **sustainable growth** in line with its active corporate social responsibility plan. This vision is supported by a large network of raw material suppliers in Africa, **ethical sourcing** and compliance with **international certifications**.

BEYOND ACACIA® PRODUCT CHARACTERISTICS

CREAMY WHITE POWDER AVAILABLE IN 25 KG PAPER BAGS.

Other packaging available on request.



- ✓ GMO-free, allergen-free
- ✓ Halal and Kosher certified
- ✓ Vegan ingredient
- ✓ Shelf stable with a shelf life of 3 years

Ask us anything at: info@allandetrobert.fr

Discover more about us:

WWW.ALLANDROBERT.COM

 Alland & Robert  allandrobert  allandrobert5656

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