

ACACIA GUM FROM SENEGAL AND SEYAL ORIGINS

& MAIN CHARACTERISTICS

	ACACIA GUM SENEGAL		ACACIA GUM SEYAL	
Taxonomic origin	Acacia senegal: Acacia subgenus Aculeiferum (series Vulgares Benth.)		Acacia seyal: Acacia (series Gummiferae Benth.) fam. Leguminosae	
Standard	References	Color	References	Color
	390	Brown	333	Brown
	396	Light	381	Light
	500-520	Light (highly emulsifying)	386	Light
Organic	399 bio	Light	339 bio	Brown
Fiber	Acacia Fibre 396	Light	Acacia Fibre 381	Light
Organic Fiber	Acacia Fibre 399 bio	Light	Acacia Fibre 339 bio	Brown
Optical rotation	- 20° to - 35° (laevorotatory)		+ 35° to + 60° (dextrorotatory)	
Protein content	Approx. 2.5%		Approx. 1 to 2%	
Emulsifying properties	Yes, + stabilizing (for liquid oil-in-water emulsions)		Yes (for spray-drying/ encapsulation)	
Film forming and adhesive properties	Yes		Yes (but presents more hygroscopicity)	
Uses as a carrier (bulking agent)	Yes		Yes	
Uses for fibre enrichment (100% high soluble fiber)	Total fiber content: ≥ 90%*		Total fiber content: ≥ 90%*	

*according to AOAC 985-29 method



All our grades are available in spray-dried, instant, or Beyond Acacia® quality. The Beyond Acacia® range offers high-density granules that are highly soluble and low carbon.



All our grades are certified Fair for Life.

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Beverages	• reduce the surface tension between the dispersed and continuous phases of an emulsion • contribute to the stabilization of dispersed droplets with electrostatic or steric effects	• for powdered instant beverages thanks to spray-drying/encapsulation process
Confectionery	• as a main ingredient in gum drops • to prevent the crystallization of sucrose in some specialties • as a coating agent	• as a film-forming and thickening agent in confectionery • blends for coating in association with other hydrocolloids or polyols • tableting
Flavors & ingredients	• o/w emulsions (flavors, colors and vitamins...)	• spray-drying/encapsulation of flavors/colors/vitamins including oil compounds
Dairy Dietary supplements	• resistance to acidity and heat • slowly fermented, no side effect, a neutral taste with very low viscosity • low calorific value and Total Dietary Fiber that is ideal for dietary use • positive effect on rheology • pH compatible with milk proteins The use of senegal/seyal depends on the formulation, please don't hesitate to ask our R&D department.	
Bakery	• resistance to acidity and heat • no side effect, a neutral taste with very low viscosity • low calorific value and Total Dietary Fiber that is ideal for dietary use • positive effect on texture (softness) • enhances water absorption and reinforces the gluten network, resulting in improved extensibility and greater dough strength • delays mold growth	
Pharmaceuticals	• o/w emulsions (flavors, colors and vitamins...)	• spraydrying/encapsulation of flavors/colors/vitamins including oil compounds • tableting • coating of tablets
Cosmetics	• thickening agent, emulsions, film-forming. • skin benefits: barrier function, cohesion, strength	• film forming, encapsulation, binder (for solid cosmetic)
Oenology	• stabilization of red compounds, colloidal protector of anthocyanins	• mouthfeel, sensory improvement