

ALLAND  ROBERT

ORGANIC
ACACIA GUM

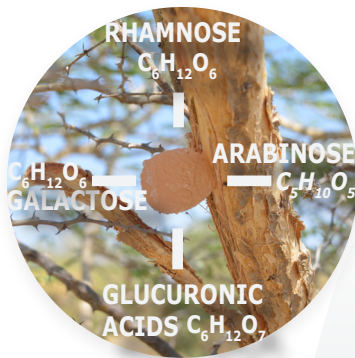


A NATURAL FOOD INGREDIENT

FULL TRACEABILITY THROUGH ORGANIC CERTIFICATION

SUSTAINABLE PRODUCT AND PROCESS

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ACACIA GUM, A NATURAL INGREDIENT

Acacia gum is a high safety food ingredient or additive, coming from an exudation of acacia trees after the incision of their stems and branches. This natural product is a complex mixture of glycoproteins and non starch polysaccharide.

Acacia gum is odorless, tasteless, colorless, with a low calorific value. This vegetal hydrocolloid contains no gluten, is allergen free and GMO free.

ORGANIC CERTIFICATION

At Alland & Robert, organic certification is delivered by the international organism Ecocert. Organic certificates are available upon request.

Not only is Alland & Robert organic certified for its manufacturing process, but Alland & Robert is only working with African suppliers who deliver organic raw materials certified as well by local organisms accredited by Ecocert.

This allows Alland & Robert to ensure full traceability of the gum.

YES

- NATURAL
- VEGETAL
- ORGANIC
- CLEAN
- SUSTAINABLE

NO

- GMO
- PESTICIDES
- ALLERGENS
- PRESERVATIVES
- CHEMICALS

ACACIA GUM, AN ORGANIC PRODUCT BY NATURE

At Alland & Robert, Acacia gum is harvested solely from wild trees located in the southern Sahel, in Africa. Acacia gum is a sustainable, natural and vegetal ingredient organic by nature:

- ✓ No pesticides, GMO, preservatives or chemicals can be found in acacia gum.
- ✓ There is no mass production, as the harvest is hand made. Harvest techniques often come from long traditional practices that have been developed by farmers for many years.
- ✓ The harvest process is sustainable: trees grow naturally in arid regions, contributing to slow down the desertification of the area. No damage is done to acacia trees.
- ✓ Acacia gum contributes to local geographic development: when acacia trees are regularly harvested by farmers, they are better protected against deforestation, which causes decrease in land fertility, degradation of the ecosystem, disappearance of biodiversity...
- ✓ Acacia gum provides revenues and work to local population in countries which can be the poorest in the world and very remote areas. Women are usually involved in the harvest process of acacia gum, which is a way for them to be empowered, while improving their contributions to family livelihood and well-being.



HAND MADE
HARVEST IN THE
GUM BELT



PROVIDE INCOME
TO LOCAL
POPULATIONS



NO NATURE
OR TREE
DAMAGE



USED BY MEN AS
A FOOD RESOURCE
FOR MILLENNIA



PREVENT
DESERTIFICATION



NO CHEMICALS



ALLAND & ROBERT'S RANGE OF ORGANIC ACACIA GUM

Organic certificates are available upon request.

SEYAL GRADE REFERENCES

Acacia gum 339 Organic : A reference slightly dark in color, efficient for applications like coating, texturing, encapsulation, and mouthfeel improvement. Available in spray dried or instant soluble quality.

SENEGAL GRADE REFERENCES

Acacia gum 399 Organic: A white colored premium reference with multiple applications: emulsification, coating, stabilization, film-forming and texturing, colloidal protection. It can also be the main ingredient in gum drops. Available in spray dried or instant soluble quality.

Acacia gum 390 Organic: A quality dark in color, with the characteristics of Acacia gum 396. Available in spray dried or instant soluble quality.

ACACIA FIBER GRADES

Alland & Robert's acacia fiber's range is especially designed to offer a natural fiber alternative for a wide range of applications: dairy and bakery products, beverages, meat and savory preparations, health products, etc... Acacia fibers can be added to any product formulation to increase the percentage of fibers. Alland & Robert guarantees a minimum of 90% fiber content (international method AOAC 985-29).

Acacia fiber 339 Organic: High soluble acacia fiber reference ideal for dietary applications.

Acacia fiber 399 Organic: A premium reference for fiber enrichment, emulsions and stabilization.

OTHER ACACIA GUM

Crude Acacia gum 930 Organic: Irregular lumps of seyal acacia gum, yellowish-white or light brown in color. Available in 50kg bags.

Crude Acacia gum 980: Irregular lumps of senegal acacia gum, yellowish-white or light brown in color. Available in 50kg bags.

Kibbled Acacia gum 688 Organic: Small irregular pieces of acacia gum, yellowish-white or pale pink.



ALLAND & ROBERT

OUR GUARANTEE

Alland & Robert's organic acacia gum is:

- GMO-free, allergen-free
- Halal and Kosher certified
- Suitable for vegetarian and vegan diets
- Shelf stable with a shelf life of 3 years

Except for crude acacia gum, all products are available in 25kg paper bags.
Other packaging available on request.



WHY CHOOSE ALLAND & ROBERT ?

- A strong expertise on acacia gum thanks to a dedicated R&D and laboratory team, investment in ultra modern equipments, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory that reach the highest quality standards through international certifications, including BRC and ISO certifications, HACCP procedures, social and societal commitment through a membership to the SEDEX.
- A strong will to develop the quality and safety of products through investments in highly technical production equipments on two different plants.
- Solid partnerships with an extensive network of African suppliers to ensure security of supply and work to develop local communities related to gum acacia.
- A focus on sustainable development, social investment and environmental awareness to maintain the naturalness of products, a sustainable harvest of natural resources and the respect of people and stakeholders.

ALLAND & ROBERT

Headquarter

9 rue de Saintonge
75 003 PARIS – FRANCE
Tel: +33 (0)144592131
Fax: +33 (0)142725438
email: info@allandetrobert.fr

Follow us on 

Production, Laboratory and R&D

125 Grande Rue
27 940 PORT-MORT
FRANCE

Production

Zone Artisanale Les Champs Chouette
27 600 SAINT AUBIN SUR GAILLON
FRANCE