

Gum Acacia

[Fiber Enrichment]



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Gum Acacia

[Fiber Enrichment]

Fiber Enrichment: Yogurt 3

Fiber Enrichment: Dairy 4-5

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FIBER ENRICHMENT: YOGURT

When it comes to enriching your yogurt with fiber, gum acacia's the way to do it.

Why? The answer's simple. Unlike other fiber enriching additives, gum acacia doesn't trigger digestive problems or decrease shelf life. Plus, it's chemical free.

Take a look at how gum acacia stacks up against other comparable ingredients.

Inulin

Inulin is a popular polysaccharide used to add fiber to yogurt and other dairy products.

Unfortunately, it's known for causing intestinal discomfort after consumption. It's also processed with chicory root, meaning it can't be processed without the use of chemicals.

Additionally, inulin is highly fermentable—causing the fiber content of dairy products to drop during shelf life. This results in inaccurate, misleading labels, and is especially problematic in yogurt, where lactic bacteria degrade the inulin even faster.

Polydextrose

Polydextrose is another popular polysaccharide used to enrich yogurt's fiber content.

It's an artificial sweetener, synthesized from glucose, sorbitol, citric acid, and phosphoric acid. Like inulin, it decreases shelf life of all dairy products, and especially can't stand up to the live bacteria in yogurt.

It's also very resistant to digestion, causing lots of discomfort after eating.

Gum Acacia

Unlike its competitors, gum acacia does not cause digestive problems or decrease shelf life. In fact, it's known for its slow fermentation—allowing it to withstand yogurt's live bacteria as well as maintain shelf life and fiber content.

Our gum acacia is all natural, non-GMO, and 100% vegetal, meaning it will keep your labels clean. Not to mention, it's instantly soluble, tasteless, and won't cause digestive discomfort. Plus, it has a minimum of 90% fiber content.

Maintain Fiber Content with Gum Acacia

Want to keep your labels accurate? Stick with gum acacia. Fiber degradation is three times higher with comparable ingredients like inulin or polydextrose.

GUM ACACIA

FIBER ENRICHMENT

DAIRY



Acacia fiber is a natural ingredient used in the dairy industry for fiber enrichment.

At Alland & Robert, Acacia fibers are carefully sourced, sustainably harvested and processed without any chemical treatment. As a 100% soluble ingredient, acacia fiber is a natural and healthy alternative that will increase the benefits of dairy products.

Alland & Robert's range of fibers for the dairy industry includes a seyal grade **Instant Soluble Gum Acacia 380I** and a senegal grade **Instant Soluble Gum Acacia 394I**.

PRODUCTS CHARACTERISTICS

- 100% all natural, all vegetal and GMO free product, with constant traceability
- 100% acacia soluble fiber, no additives added
- Part of the group of Non Starch Polysaccharide
- Fiber content of Alland & Robert range of fibers: minimum 90% (international method AOAC 985-29)
- Available in instant soluble powder for convenient, easy-to-use dosage.

Labelling: Acacia Gum or gum Arabic (Acacia fiber)

ALLAND & ROBERT SERVICES

- A strong expertise on acacia gum thanks to a dedicated R&D team, research programs and exclusive partnerships with globally recognized universities.
- Production and laboratory that reach the highest quality standards through international certifications.
- A commitment to develop the quality of products through sustainable development, social investment and environmental awareness.
- Solid partnerships with an extensive network of African suppliers to ensure security of supply.

GUM ACACIA

FIBER ENRICHEMENT

DAIRY

PRODUCTS BENEFITS

- Resistance to acidity and heat, which makes acacia fiber applicable for the formulation of dairy products.
- No side effect, a neutral taste with very low viscosity.
- Low calorific value that is ideal for dietary use.
- Positive effect on rheology.
- PH compatible with milk proteins.

AN EXCELLENT DIGESTIVE TOLERANCE

Acacia fiber provides scientifically proven and recognized prebiotic effects:

- No intestinal discomfort – no flatulence or abdominal cramps.
- Very slow fermentation: slight evolution of the acacia fiber content during the whole shelf-life of dairy products containing live lactic bacteria (to be compared to yoghurts formulated with inulin, FOS or GOS whose fiber content can possibly rapidly decrease during storage).
- Minimal digestion in the small intestine combined with a slow fermentation in the colon.

ACACIA FIBER COMPARED TO OTHER COMMON SOLUBLE FIBERS

Disadvantages					
Common fibers used in the food industry	Discomfort	Side effects	Synthetic unnatural additive	Chemically treated	Viscosity addition to the end product
Acacia fiber					
Inulin/fructo/galacto-oligosaccharides	•	•			
Lactulose	•	•			
Polydextrose	•	•	•		
Resistant starches and Maltodextrins			•	•	
Pectins					•
Gellan/xanthan gum					•
Modified cellulose			•	•	•
Galactomannans (guar/locust/bean gum)					•
Alginates					•