

Aciagum

Ingredients

Acacia gum

Culinary data

This gum is used to agglomerate, to glue products together.

Technological data

Acacia gum (also known as gum arabic) comes from the sap of acacia trees. Gum acacia is a natural water soluble hydrocolloid, a polysaccharide.

For decades, gum acacia has been widely used by the food and the beverage industry for its functional properties. Currently its nutritional and health benefits are also much sought after.

Functional properties

- Emulsifier for oil in water emulsions
- Carrier for encapsulation
- Stabilizer for colloidal systems
- Texturizer in sugar and polyol mediums
- Binder for sugar and polyol compressed products

Nutritional properties

- Enrichment in soluble dietary fibers
- Improvement of digestive comfort
- Source of prebiotic fiber

Storage

Store in a closed hermetic packaging, in a cool and dry place.

