



FOGA : ORGANIC GUM

A SOCIAL ENTERPRISE A FAIR CHOICE FOR A GREEN FUTURE

GUM ACACIA SPRAY DRY

Gum Acacia (also called Gum Arabic) is basically the sap of a group of small acacia trees and shrubs, which grow predominantly around the warmer regions of the world. These include the Tropics and the Subtropics. Their growth is more influenced by natural factors than by any other artificial means.

Confectionary

In the confectionary industry Gum Acacia is used to retard or prevent sugar crystallization. Also it can be used to emulsify the fat and keep it evenly distributed throughout the product.

Beverages and flavors

The emulsification properties of Gum Acacia are utilized in various liquid flavor emulsions. The major property utilized is the natural ability of Gum Acacia to produce and stabilize emulsions. Gum Acacia, arising from its compact structure, is also excellent for encapsulation of flavors as it emulsifies, has low viscosity, bland flavor and protects against flavor oxidation.

Pharmaceutical

The usage of Gum Acacia in pharmaceutical applications is based on its natural properties of emulsification, stabilization, demulcent action, adhesiveness and binding action.

Gum Acacia is a 100% water-soluble non-starch polysaccharide (NSP) which is resistant to hydrolysis by the digestive enzymes of humans so delivers in excess of 85% total dietary fibre. Foods containing the requisite amounts specified in the pending EC Health Claims legislation can be labelled "contains a source of fibre". Gum Acacia is approved for use in food (E414) with non-specified.

Dairy Products

Almost any dairy product can contain Gum Acacia. Like all types of cheeses, from to unripened, milk and condensed milk, eggnog and other dairy-based drinks, dairy spreads, whey products and milk powder.

Pudding and other products that require milk to be prepared also fall under this category.

Processed Meats

Any meats that have been processed or have ingredients such as flavourings added to them are likely to contain Gum Acacia. This includes hot dogs, sausages, luncheon meats and canned fish. Any preserved meat or fish, as well as dried egg products and meaty soups and sauces also contain Gum Acacia. Products made with soybeans, such as tofu and soymilk, usually don't contain Gum Acacia. However, soy-based seasonings, such as soy sauce, are likely to use Gum Acacia as a preservative.

Bakery Products

Gum Acacia applied as a lubricant and binder in extruded snack cereals, Gum Acacia provides adhesion of dry flavors in peanuts and similar products. In low fat cake and muffin mixes, Gum Acacia functions as a partial oil replacer as well as a moisture binder

Textile industry

Gum Acacia gives body in finishing silk and rayon fabric without loss of transparency. It is also used as sizing and finishing agent in printing formulations for importing designs or decoration to fabrics. Also it can be used in the melting yarn chips process, during metaling Gum Acacia will be added in order to make yarn stronger, not easy to break. More recently many textile manufactures use modified starched mixed with Gum Acacia.

Non-food

Gum Acacia is used extensively in industrial/ non- food application. The equivalent properties that are used in food and pharmaceutical applications offer extensive new application these properties of emulsification; stabilization, encapsulation, adhesion and binding action ensure wide usage of Gum Acacia in non-food application