WILLY BENECKE

Gum Acacia Spray-dried A confectionery multitalent



Functionalities of Gum Arabic

- Excellent film-forming and coating properties oxygen or moisture barrier, glazings
- Texturiser & anti-cristallisation agent enables uniform appearance
- Emulsifier & Stabiliser disperses lipophilic ingredients or particles
- Adhesive properties agglutinant and natural binder
- Low caloric and high fibre content enables suger or fat replacement
- Whipping agent, foam stabiliser and gelling agent at high concentrations
- Compatibility and easy use no odor or taste, pH-stable and 100% water soluble

Applications

- Sugar free confectionery
- Wine gums
 Liquorice sweets
 Hard or soft candies
- Dark or light pastilles Cough drops Fruit pastes
- Jellies Toffees or caramels Bakers' confectionery
- Candied nuts or fruits
 Chewing gums
- Chocolate products
 Cereal bars etc.

Choose us

- Willy Benecke, a specialist for Gum Acacia
- Dedicated own spray drying facility
- Made in Germany since 1954
- Reliable sourcing and safe supply
- Specialized laboratory
- Highest microbiological standards
- Tailor-made solutions

Legal facts

- Meets all purity criteria for E414 and FCC
- Clean label: acacia fibre, "all natural"
- Organic grades available
- Min 85% dietary fibre (dry matter, AOAC)
- Dietary fibre according to EU nutrition claims: min 3 g fibre / 100 g "a source of fibre" min 6 g fibre / 100 g "high in fibre"

