

Gum Acacia Spray-dried

The natural emulsifier and stabilizer

GMO
FREE

ALL
NATURAL

NO
ALLERGEN

VEGAN

GLUTEN
FREE

MADE IN
GERMANY

FSSC
CERTIFIED

HALAL &
KOSHER

SMETA
AUDITED

Functionalities of Gum Arabic

- Gum acacia emulsifies all kind of oil-in-water formulations
- Long-term stabilisation and suspension, prevents flocculation and coalescence
- Best performer in beverage emulsions, in both concentrates or highly diluted
- Inhibits creaming or sedimentation and enables uniform appearance
- High solubility, no taste, no odor, low viscosity
- High compatibility with other ingredients, pH and temperature resistance
- A clear natural and sustainable “clean label” option
- Multifunctionality like fibre enrichment or flavor retention

Applications

- Beverages – for flavor, color or cloud emulsions
- Health-related compounds like polyphenols, fatty acids or vitamins
- Convenience food – like sauces or dressings
- Dairy products – like yoghurt, spreads, ice creams or drinks
- Cosmetics & personal care – like lotions or mascara
- Pharmaceuticals & health care products like supplements, nutraceuticals or functional foods

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 according to EU 231/2012 for E414, DAB, FCC, Ph. Eur., BP and USP
- Labelling as gum acacia or E414,
- Clean label “all natural” possible
- Certified organic grades available
- Specified as GRAS, no ADI

