

A close-up photograph of several pieces of acacia gum, which are translucent, golden-brown, and have a crystalline, irregular texture. The pieces are scattered across the top half of the image, with some in sharp focus and others blurred in the background.

# World leader in acacia gum

- Emulsifier, stabilizer, texturizer
- Coating & encapsulating agent
- Prebiotic properties

100% NATURAL SOLUTIONS FOR THE FOOD & BEVERAGE INDUSTRIES

# Functional range: 100% natural acacia gums for food & beverage

Nexira offers a comprehensive range of acacia gums with multiple properties for a broad scope of applications. All-natural and GMO-free, our acacia gums perfectly match the rising demand for clean labeling. Plus, various organic certifications are available.

## DID YOU KNOW?

Acacia gum is a dried exudate from the stem and branches of *Acacia Senegal* or *Acacia Seyal* trees. It is produced by making incisions in the bark of trees. The exudate forms nodules which are harvested to be sorted out, cleaned and kibbled.

APPLICATIONS	NEXIRA'S SOLUTION	USE LEVEL*	BENEFITS
<b>FLAVORS &amp; BEVERAGES</b>			
Flavor Emulsions	Eficacia™	6-11%	<ul style="list-style-type: none"> <li>All-natural emulsifier - Effective &amp; economical</li> <li>For challenging emulsions</li> <li>All-natural emulsifier - High Quality</li> <li>For preservative free emulsions</li> <li>Natural flavor stabilizer (*US FEMA GRAS approval)</li> </ul>
	Superstab™	5-8%	
	Instantgum™	18-22%	
	Efistab™ AA	16-22%	
	Damar EZ™	6-8%	
Beverages	Fibregum™	0.5-3%	<ul style="list-style-type: none"> <li>Mouthfeel</li> <li>Stabilizer &amp; mouthfeel</li> </ul>
	Thixogum™	0.1-0.3%	
Wine	Efistab™	10-30 g/hl	<ul style="list-style-type: none"> <li>Flavor profile improvement, stabilization of polyphenols</li> <li>All-natural &amp; sulfite free</li> </ul>
<b>ENCAPSULATION</b>			
Flavors, Colors, Enzymes, Yeasts, Bacteria, Vitamins, etc.	Instantgum™	8-80%	<ul style="list-style-type: none"> <li>All-natural, GMO-free carrier. Protects against external factors (oxygen, light and moisture)</li> <li>All-natural, GMO-free carrier with enhanced emulsifying properties</li> <li>Flavor protection, reduced hygroscopicity of dry mix</li> </ul>
	Encapcia™	8-80%	
	Instantgum™	5-10%	
<b>CONFECTIONERY</b>			
Coating (chocolate, nuts, coated chewing-gum, roasted nuts)	Coatingum™	1-2%	<ul style="list-style-type: none"> <li>Protective barrier against oxidation and fat migration, coating and adhesive agents</li> </ul>
Chewy Candies	Whipgum™	1-2%	<ul style="list-style-type: none"> <li>All-vegetable texturizing &amp; whipping agent</li> </ul>
Molded Candies	Instantgum™	1-50%	<ul style="list-style-type: none"> <li>Non-cariogenic texturizing agent</li> <li>Enhances flavour release, lasts longer in the mouth</li> </ul>
Tablets	Instantgum™	1-80%	<ul style="list-style-type: none"> <li>Tableting agent</li> </ul>
<b>BAKERY</b>			
Pastries (Cookies, Muffins)	Equacia™ / Fibregum™	1-3%	<ul style="list-style-type: none"> <li>Fat reduction, gain in water, anti-staling, mouthfeel</li> </ul>
Fillings	Equacia™	2-4%	<ul style="list-style-type: none"> <li>Fat reduction, water migration reduction, texturizer</li> </ul>
<b>DRESSINGS, SAUCES &amp; DIPS</b>			
Mayonnaise, Ketchup, Salad Dressings	Thixogum™	0.2-0.5%	<ul style="list-style-type: none"> <li>All-natural emulsifier, thickener &amp; stabilizer</li> </ul>
Spreads / Dressings	Equacia™	3-5%	<ul style="list-style-type: none"> <li>Thickener, stabilizer / emulsifier, fat reduction</li> </ul>
<b>DAIRY &amp; ICE CREAM</b>			
Ice Cream	Equacia™	1-3%	<ul style="list-style-type: none"> <li>Fat reduction, mouthfeel, stabilizer</li> <li>All-natural emulsifier</li> </ul>
	Instantgum™	0.2-0.4%	

\* To be checked according to local regulation

 Organic grades available (Ecocert France/FR-BIO-01)

# Nutritional range: a natural & clean label line to fortify your products

With consumers wanting to improve their digestive health and general well-being, fibers and prebiotics are on the rise. Discover our natural and clean label line to fortify your products.

Very early in its history, Nexira began to focus its scientific research on the **nutritional benefits of acacia gum**. More than 40 studies have been performed since the late 1970's and thanks to Nexira's support, the acacia fiber effect has been largely demonstrated.

## Fibregum™

Add all-natural prebiotic acacia to your products with Fibregum™, a highly functional range that has been successfully formulated in a wide scope of applications.

The **Fibregum™** portfolio is an all-natural and GMO-free dietary fiber\* sourced from carefully selected acacia tree. **Fibregum™** offers the value of a clean label in addition to the consumer appeal of 100% vegetable origin and fiber enrichment.

Clinical studies have demonstrated the numerous health benefits of **Fibregum™** and its prebiotic properties at 10/day. The unique progressive fermentation of **Fibregum™** by beneficial intestinal micro flora improves digestive health with no signs of discomfort. Even high daily consumption up to 50g, no signs of discomfort may occur.

**Fibregum™** offers outstanding technical advantages detailed in the previous table.

## inavea

PURE ACACIA

- Unique sustainability commitment
- Organic
- Highly tolerated prebiotic acacia
- Clean label and easy-to-use

**inavea PURE ACACIA** is an all-natural, organic and GMO-free prebiotic ingredient sourced from carefully selected acacia trees. **inavea PURE ACACIA** offers a unique sustainable commitment and the value of high digestive tolerance with prebiotic properties in a large array of applications.



## HEALTHY PREBIOTIC FIBER

- **Exceptional digestive tolerance**  
No gastrointestinal side effects
- **All-natural and GMO-free**
- **Proven prebiotic properties**  
Stimulates the growth of beneficial bacteria
- **Promotes digestive health**  
Stimulates the production of Short Chain Fatty Acids
- **Safe for teeth**
- **Low caloric value**  
2 kcal/g
- **Low glycemic response**  
Ideal for low glycemic index and sugar-free products
- **Suitable for low FODMAP diet**



## Unique Sustainability Commitment

As the world leader in acacia, we are aware of our responsibility. Nexira launches **inavea**, the first premium brand of organic and sustainable ingredients preserving natural resources, supporting local communities and aiming for a carbon-neutral footprint.

DISCOVER:  
**inavea**  
CARING BY NATURE





**inavea™ BAOBAB ACACIA** is an all-natural and **organic synergistic formulation of Baobab & Acacia**, two African treasures with a unique sustainability commitment. **inavea™ BAOBAB ACACIA** offers proven prebiotic effects at 5g/d which contribute to the balance of microflora for enhanced digestive health and general well-being.



## Equacia™

**Equacia™ is a co-processed ingredient made of soluble gum acacia fibers and gluten-free insoluble wheat fibers**

**Equacia™** is a nutritional texturizer specially designed to reduce fats and sugar content while preserving organoleptic properties and fortifying food products with fibers\*.



\*Dietary fiber status must be checked according to local regulations

**Headquarters (France)**

**Nexira operates on 5 continents with 7 companies, 8 manufacturing plants and an extensive network of partners in more than 80 countries.**

Our complementary divisions offer global expertise from raw material sourcing and proprietary processing technologies to formulation support.



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