

HOW TO USE GUM ARABIC ?

Gum Arabic for personal use should be carefully chosen from safe source. Only clean and safe material should be used. Any visible impurities may be removed before use. For quick use small lumps may be grounded (powdered). Gum Arabic is fully water soluble. Any residue indicates that it is not suitable for eating. Solution may be filtered and added to make desired food.



ABOUT US

4ACES (run by IIT alumni), has setup State of Art unit to Produce finest quality Processed Gum Karaya free from impurities. The Processing Unit is located in NCR near Delhi .

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PROCESSING UNIT
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CONTACT US TO SETUP VISIT TO
OUR PROCESSING UNIT.

At the Processing Facility Raw Gum Arabic is stored at cool and dry in-house Cold Storage to prevent deterioration (Gum Arabic gets damaged if stored under hot and humid conditions). Raw Gum Arabic is separated in several sizes. Large pieces are broken into suitable sizes using cutter machines. Various sizes are then segregated colour wise into 3-5 Colours. Larger sizes are separated by handpicking. Smaller sizes are sorted using Colour Sortex Machines and then hand-picked to remove any impurities left over

Product Code	Size	Colour	Remarks
100	> 11mm	Can be separated into four colours 101, 102, 103 and 104	JADA
200	9-11mm	Can be separated into four colours 201, 202, 203 and 204	GONDAL/ TALLU
300	7-9mm	Can be separated into four colours 301, 302, 303 and 304	BUTTON
400	5-9mm	Can be separated into four colours 401, 402, 403 and 404	2.5
500	3-5mm	Can be separated into four colours 501, 502, 503 and 504	1.5
600	1-3mm		BAJRA
700	< 1mm	Powder on order	

Goods can be supplied as per requirements of buyers. Grades are only illustrative.



We also process & manufacture other gums like Gum Karaya, Tragacanth, Loban & other natural gums .
VISIT US ON WWW.4ACES.CO FOR MORE DETAILS

GUM ARABIC ACACIA GUM



WWW.4ACES.CO
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GUM ARABIC is also known as Gond (hindi). It is a dried exudate of Plant Acacia. Commonly and commercially used varieties are Gum Acacia Seyal (commonly known as talah) and Acacia Senegal (hashab). Dried exudate (tears) of Gum Arabic from tree are lumps having several trapped impurities like soil, bark and dust. Raw Gum Arabic requires cleaning, breaking lumps into smaller pieces, size wise separation and grading. Several grades are made depending on end use. Gum Arabic can be made into spray dried crystals also.

PROPERTIES

Gum Arabic is a natural branched-chain multifunctional hydrocolloid with a highly neutral or slightly acidic, arabino-galactan-protein complex containing calcium, magnesium, and potassium. Gum Arabic is an exceptionally successful emulsifying agent due to its defensive colloid functionality, and it has discovered a wide use in the arrangement of oil in water, as food emulsions. Because of the high water-holding properties of the gum, it gives a smooth surface to frozen items by restraining the arrangement of ice crystals. Solubility and low-viscosity emulsion properties have encouraged the utilization of Gum Arabic as an encapsulating item for maintenance and insurance of chemically reactive and volatile commercial food flavoring.

USES

- **Confectionery:** Gum Arabic is used in confectionery with large sugar content to prevent crystallization of sugar. Gum Arabic is dissolved in water and filtered and then mixed with sugar and boiled. This Sugar-Gum Arabic syrup is suitable for all types of confectionery and Indian sweet (mithai) and halwa (Arabic). Presence of Gum Arabic acts as emulsifying agent and improves texture, improves shelf life and prevents crystallization of sugar and separation of oil in sweets.

- **Frozen Dough:** Kneaded Flour is basic material for making bread, cakes, pastries and other baked products. Major challenge is short-shelf life of kneaded flour. Use of Gum solution in Freezing dough increases storage life and use of Gum Arabic is very effective in increasing shelf life of kneaded dough.

- **Frozen Dairy Products & Sherbets:** Gum Arabic acts as stabilizer in ice creams (gum prevents formation of ice crystals) and fine smooth texture is created. Gum Arabic in concentration of 0.5 % in sherbets is useful to prevent syrup separation.

- **Stabilizer in wine production:** Gum Arabic is invariably used for manufacture of wine. It stabilizes red wine colour in young wines and increases perception of body or volume. Gum Arabic has a natural burgundy colour which gives the wines a natural wine colour.

Gum Arabic is classified as E414 by the EFSA (European Food Safety Authority) additive referential.



- **Dispersing Agent:** Presence of Gum (1%) is recommended in Canned Juices, Juice concentrates, Sherbets, Cold Drinks to prevent settling of the active materials.

- **Binder:** Gum Arabic is used as binder in tablets making and also several medical syrups. Gum is used is also used as stabilizer in water soluble vitamins (B complex and C).

- **Adhesion:** Addition of 2% gum Arabic in batter for deep fat frying helps in reducing fat in the final products and improves adhesion. Oil in deep fried products such as Bhatara, Pakora can be reduced by more than 25% by use of Gum Arabic.

- **Industrial Uses:** Several industrial uses of Gum Arabic are as Glue, for making Agarbatti base, for making compounded hing (asafoetida), Paints etc.

