**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.

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

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 3-5Colours. Larger sizes are separated by handpicking. Smaller sizes are sorted using Colour Sortex Machines and then hand-picked to remove any impurities left over.

**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.

**GUM ARABIC ACACIA GUM**

**PROCESSING UNIT**

UPSIDC PHASE I, PLOT F 364, MANSURI, GULAVATI ROAD, TALUKA DHaulana, HAPUR, U.P 201015, INDIA

**HEAD OFFICE**

52 SEA PALACE PREMISES, JUHU TARA ROAD, JUHU, MUMBAI MAHARASHTRA 400049, INDIA

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

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

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Gum Arabic is a natural branched-chain multifunctional hydrocolloid with a highly neutral or slightly acidic, arabinogalactan-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.

• 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 Bhatura, 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.

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