

Beverage Emulsions

- The largest range of natural acacia gum emulsifiers on the market
- Ultimate performance in stabilization
- Cost savings solutions



Emulsions

Natural & clean label solutions

Acacia gum: a preferred choice to stabilize flavor emulsions in a natural way

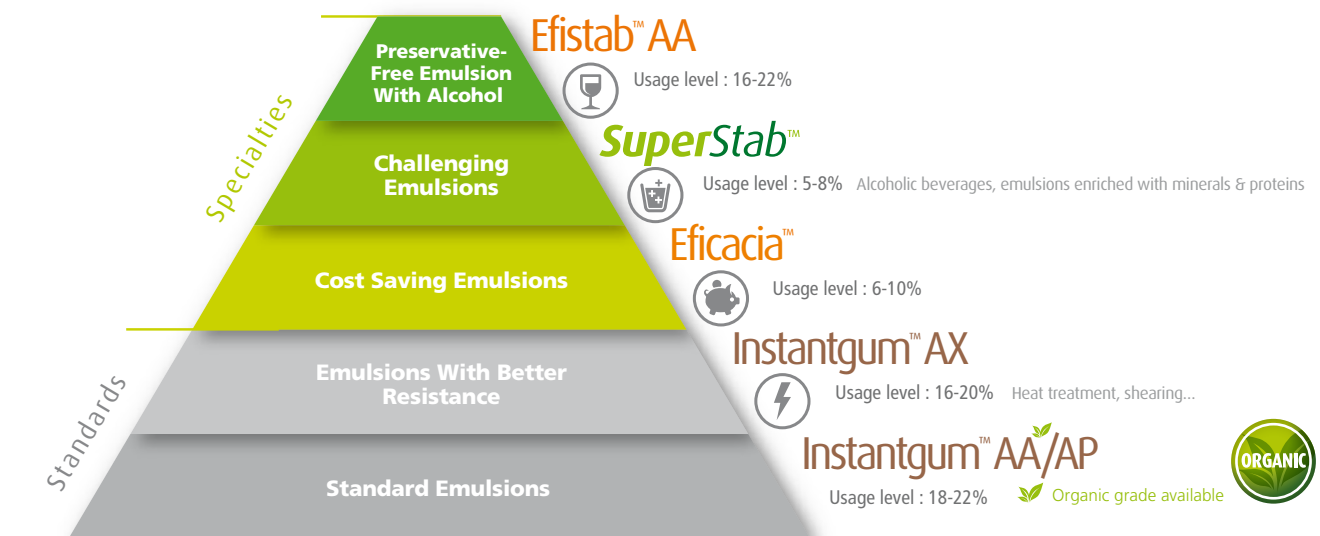
In the beverage industry, oil soluble products such as flavors or natural colors need to be dispersed in an aqueous medium. Hence, emulsification is the key to the visual appeal, as well as the taste profile of the soft drink.

Nexira offers a complete range of all-natural acacia gum specifically designed to emulsify and stabilize all types of oil-in-water emulsions for RTD beverages.

Recognized expertise to guarantee ultimate and consistent performance

- Instantized and dust-free powders that are easy to handle and to dissolve in water with no excess foam formation throughout the emulsification process
- Implementation of selective analytical methods and functional testing to control and guarantee consistent emulsion quality on every lot
- Broad experience in acacia gum processing conditions, preventing any denaturation of the gum's protein fraction and preserving its original emulsifying properties
- Optimum particle size distribution and stability during shelf life

Emulsifying range, the largest range of natural acacia gum emulsifiers on the market



Technical specification

Appearance:	Purified, instantized, dust-free powder, easily dissolved in water at room temperature
Emulsion properties:	Conform to internal emulsion functionality tests
Regulatory position:	FDA GRAS; Regulations 1333/2008; 231/2012; USP/NF; FCC, Eur Ph
Labeling information:	Acacia gum (E414), All natural and GMO-free

