



GUM ACACIA TO REPLACE MODIFIED STARCHES

Until recently, the darker color and off flavor of gum acacia have prevented its use in the flavor encapsulation industry. ISC has developed a method for gently and naturally removing the color and flavor from gum acacia resulting in a highly functional, tasteless, light colored material we call Superwhite Gum Acacia. Economical replacement of chemically modified food starches with natural gums in encapsulation processes has now been made possible.

There are many reasons for the conversion to gum acacia and to utilize it in new formulations:

"DROP IN" REPLACEMENT:

You won't be the test site! Full scale process runs have demonstrated that Superwhite Gum Acacia can outperform the most expensive encapsulation starches at a 1:1 replacement ratio. You will require no additional equipment or processing steps for its use. Of course, if you currently use a lower quality modified starch less gum will be required to achieve the desired performance.

THE CLEAN LABEL:

The use of Superwhite Gum Acacia will provide you the luxury of using "Natural" on your label, removing the artificial designation and increasing the value of your finished products.

DIRECT COST SAVINGS:

Superwhite is the low cost alternative for encapsulation. It is priced at levels typical of low end modified food starches and performs like the most expensive. Working in tandem with a reduction in material usage, this adds up to significant savings for your company.

RELIABILITY OF SUPPLY:

With favorable crop conditions in the gum growing regions, there are tremendous buffer stocks being amassed. No interruptions in supply are expected in the foreseeable future and with the giant leaps forward in the cultivation of gum acacia it is highly unlikely that one will ever occur.

Along with these advantages are those that are inherent in all of ISC's products: a multi-million pound inventory ensuring prompt delivery, full integration which allows ISC to control the material from the tree to your plant, kosher certification by the Orthodox Union, facilities dedicated only to the processing of gum acacia and over 60 years experience in the gum processing industry.

***For samples, information or to discuss your particular application
contact Mario Aliotta on: +44(0) 1442 241 035.***