

nexira

Nexira is the world leader in Acacia gum and a premier supplier of natural ingredients and active botanical extracts for the food, nutrition, health & wellness industries.

100% natural Acacia specialties for food and beverages

Nexira offers an extensive product line of all natural GMO-free Acacia gum which suits the many different functionalities industrials are looking for and the rising demand for clean labelling.



APPLICATIONS	nexira	USE LEVEL	BENEFITS (in addition to fiber enrichment)
CONFECTIONERY			
Coating (chocolate, nuts, gums)	Coatingum™	1-2%	Protective barrier against oxidation and fat migration
Roasted Nuts, Coated Chewing-Gum	Coatingum™	1-2%	Coating and adhesive agent
Chewy Candies	Whipgum™	1-2%	All vegetable texturizing & whipping agent
Molded Candies	Instantgum™	1-50%	Non cariogenic texturizing agent Enhances flavour release, lasts longer in the mouth
Tablets	Instantgum™	1-80%	Tableting agent
FLAVORS & BEVERAGES			
Flavor Emulsions	Eficacia™	8-11%	All natural stabilizer and emulsifier. Effective & economical
Wine	Efistab™	10-30 g/HL	Flavor profile improvement, stabilization of polyphenols All natural & sulfite free
Beer	Instantgum™	10 g/HL	All natural foam stabilizer
DRESSINGS, SAUCES & DIPS			
Mayonnaise, Ketchup, Salad Dressings	Thixogum™	0.2-0.5%	All natural emulsifier, thickener & stabilizer
Spreads / Margarine	Equacia™	3-5%	Stabilizer / emulsifier, fat reduction
ENCAPSULATION			
Flavors, Colors, Enzymes, Yeast, Bacteria, Vitamins, etc.	Instantgum™	8-80%	All natural, GMO-free carrier. Protects against external factors (oxygen, light and moisture)
	Encapcia™	8-80%	All natural, GMO-free carrier with enhanced emulsifying properties
	Instangum™	5-10%	Flavor protection, reduced hygroscopicity of dry mix
BAKERY			
Pastries (Cookies, Muffins)	Equacia™	1-3%	Fat reduction, gain in water, anti-staling, mouthfeel, fiber
Fillings	Equacia™	2-4%	Fat reduction, water migration reduction, texturizer, fiber
DAIRY & ICE-CREAM			
Ice-cream	Equacia™	1-3%	Fat reduction, mouthfeel, stabilizer, fiber enrichment
	Instangum™	0.2-0.4%	All natural emulsifier