

# INTRODUCING

# AGRIGUM **FIBER**™

Acacia Fiber is a new source of soluble dietary fiber produced sustainably using the natural exudate from the Acacia tree.



## Did you know?



Only 9% of the adult population in the UK and less than 20% of the European adults reach the recommended daily dietary fiber intake of 30 g.



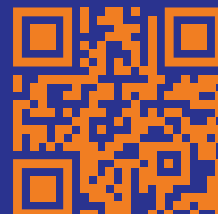
Acacia Fiber is classified as a dietary fiber and approved by both the FDA and the EU.

# AGRIGUM®



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GUM ARABIC **REDEFINED**



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# Acacia Fiber Characteristics

- A minimum dietary fiber content of 90%
- Scientifically proven prebiotic effect
- Resistant to human digestive enzymes and efficiently fermented by intestinal microflora in the colon
- Slowly fermented in the large intestine, promoting beneficial gut bacteria and production of short-chain fatty acids (SCFAs)
- Well tolerated with no adverse effects at recommended use levels
- Can be used as a bi-functional ingredient (fiber enrichment & functional properties)
- Low calorific value suitable for use in food fortification
- Low glycaemic index
- Neutral organoleptic profile (i.e. bland taste and low viscosity) ensures easy incorporation into food products without changing overall sensory quality
- High physicochemical stability across a wide range of pH values and processing temperatures

## Acacia Fiber Benefits

Acacia Fiber can be added to any product formulation to increase the percentage of fiber. Products that may be fiber-enriched include:



Bakery Products



Dairy Products



Nutritional Bars



Beverages



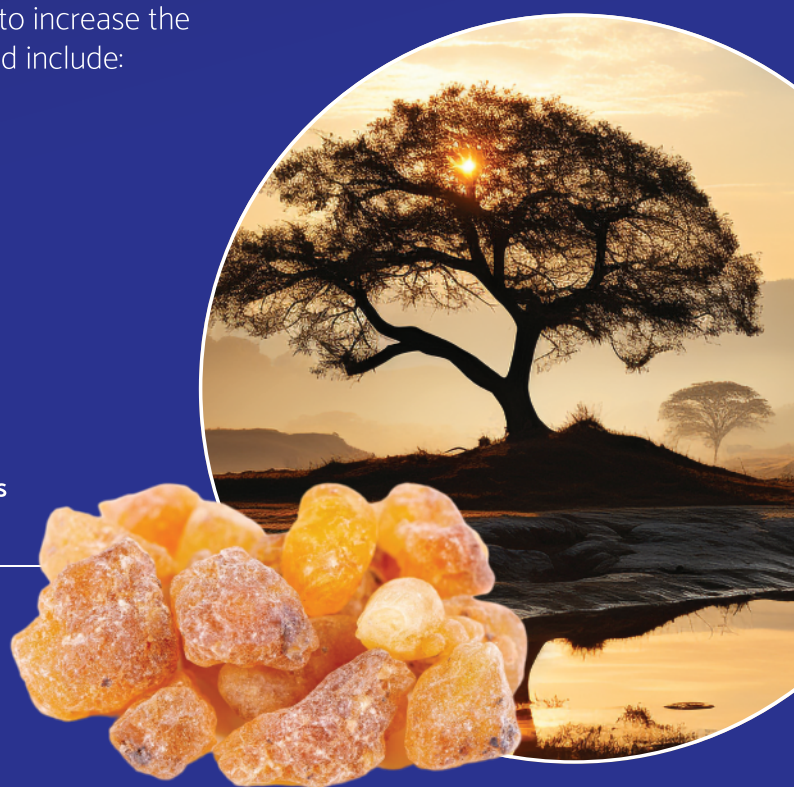
Meat/Fish Products



Gut Health, Nutraceuticals, Functional Foods

## Why choose Acacia Fiber vs other fibers?

- CARBOHYDRATE TYPE ————— Polysaccharide
- PROCESSING ————— Solubilisation, filtration, spray drying
- PHYSICAL PROPERTIES ————— High Molecular Weight (long-chain)
- SOLUBILITY ————— High
- TASTE ————— Neutral
- DIGESTIVE TOLERANCE ————— High



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