



SINCE 1982

# Gum Arabic

## Pharmaceutical & Cosmetic industries

- Cough drops
- Diabetic sugarless candies
- Coated pills dragees
- Compressed tablets
- Syrups
- Lipid vitamins in powder
- Creams & Lotions

## Functions

- Source of fibre
- Coating film-forming
- Tableting & disintegration
- Emulsification suspension film-forming
- Oil entrapping encapsulation
- Stabilization
- Syrup suspension
- Oil emulsion & stabilization

## Company Profile

Four decades ago, Marine Hydrocolloids pioneered the manufacture as well as the export of diverse hydrocolloids such as Agar Agar, Spreadable Agar Agar - Wondergel/ Merongel, Agarose, Sealife, Carrageenan and Sodium alginate. Evolving with the times, Marine Hydrocolloids under its brand name Meron has expanded into value-added products like Stabilizers for ice cream (Crèmedelite), Cold glaze (Glazemate), Flavoured milk, Milkshake, Suspension drinks, Lassi (Lassimate), Marshmallow (Mallow soft) and Meat and plant-based meat applications.

Additionally, we also offer a range of high-quality gums including Xanthan gum, Locust Bean gum, Guar gum and Modified Guar gum, Gellan gum, Konjac, Curdlan gum, Tara gum, CMC, Modified starch and Pectin maintaining our stronghold as the market leader.



Chewing gum



Cough syrup



Sugarless candies



Coated pill dragee

## Packaging

25kg Kraft bag & corrugated carton

## Storage

It is recommended in fresh ambient, dry and vented without direct sun light exposure and odors, storage temperature between 20 – 25°C. Keep the product with bags closed hermetically.

## Shelf Life

2 years



Cream



Lotion



Acacia

Gum Arabic or Acacia is the dried, gummy exudate from the stems or branches of Acacia Senegal or of related species pruces of Acacia. Gum Arabic tears, crystals, granules and powders are almost odorless and tasteless. The color ranges from white to red. The lighter the color, the better the quality of gum. The gum is graded visually buy sorting the lumps or tears basically into two grades: the clean amber sorts and handpicked selected gum. The bark is removed and sand or silica is sorted out by sifting, aspiration and density-table separation. This is to ensure the cleanest possible gum. In producing spray-dried gum, the gum solution is clarified by centrifugation, filtered, pasteurized in the case if enzyme inactivated gum and then spray dried. The dried powder is screened to assure uniformity of particle size.



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# Applications

# Food flavours & Beverage industries

# Functions

## Bakery

- Bakery & Sweet roll glazing
- Bakery & Pastry sugar & Sugar icing
- Soft cakes
- Marbies cakes
- Sponge cakes
- English cakes
- Salted snacks
- Nuts
- Instant pudding
- Instant mousse

## Functions

- Film forming
- Improve sugar adhesion
- Improves flexibility cohesion and Shelf life emulsification adhesion
- Softening and Water retention.

- Essential Oil emulsion for Carbonated & Non-Carbonated beverage soft drinks
- Encapsulated flavor in powder form
- Instant beverage in powder form
- Flavored beverage with pulp Bakery & Confectionery flavoring emulsion
- Encapsulated oleoresin
- Beer foam stabilization.

- Oil and Water emulsion stabilization
- Oil entrapping & encapsulation
- Flavor & Juice encapsulation
- Emulsification and thickening
- Foam stabilization



Glaze



Sponge cakes



Salted snacks



Instant pudding



Beer



Oleoresin



Soft drinks

## Confectionery

- Gum candies
- Jujubes sugared & sugarless
- Chewy caramel
- Aerated candies
- Marshmallows
- Dragee
- Chewing gum



Gum candies

## Functions

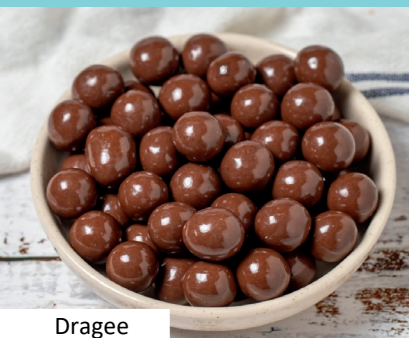
- Source of fibre
- Binding sugar and anti-crystallizing
- Improves chew ability
- Coating
- Softening
- Water and flavor retention
- Whipping and stabilizing

## Dairy & Ice cream industries

- Sterilized cream pressure whipped cream
- Sterilized Cocoa milk beverage
- Dairy dessert cream
- Ice cream
- Popsicles
- Fruit ice
- Mousse
- Lollies

## Functions

- Fat retention anti exudation
- Whipping foam stabilization
- Cacao suspension fat retention
- Texturizing
- Stabilization



Dragee



Chewing gum



Jujubes



Marshmallows



Whipped cream



Sterilized cocoa milk beverage



Popsicles



Fruit ice



Mousse

## Meat preparation, Meat canning, Dressings & Preserved sauced

- Corned beef
- Luncheon meat
- Canned frankfurters
- Salad cream
- Mayonnaise
- Cream sauces
- Salad dressings
- Pet foods
- Gravies



Corned beef



Luncheon meat

## Technical & Non - Food industries

- Liquid office glue stamping paper envelopes
- Water paints & inks children's water paints
- Cement and concrete sand 'Mauling' for foundry
- Non Carbon duplicate paper
- Firing paste for matches
- Water absorption non polluting atactic binder
- Fireworks explosives
- Transparent food adhesive
- Cartridge powder



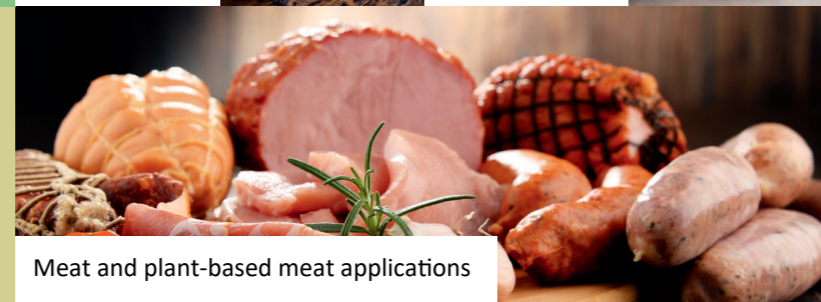
Children's water ink



Liquid office glue

## Functions

- Gelling agent
- Emulsifying agent
- Stabilizing agent
- Water & fat retention
- Freeze thaw stability
- Heat stable



Meat and plant-based meat applications

## Functions

- Film forming
- Flexible film preserve plate against oxidation improves printing of inks
- Binding-Adhesive non polluting
- Binder when burning
- Binding & shape retention
- Encapsulating
- Transparent food adhesive