

nexira

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

100% natural Acacia specialties for food & 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.



NEW Damar-EZ™

- All-natural purified damar gum with plant-based origin
- Unique flavor stabilizer, available in organic grade
- Exceptional functional properties: easy-to-use and highly resistant to oxidation



APPLICATIONS	nexira	USE LEVEL	BENEFITS (in addition to fiber enrichment)
FLAVORS & BEVERAGES			
Flavor Emulsions	Instantgum™	18-22%	All-natural emulsifier - High quality
	Eficacia™	8-11%	All-natural emulsifier - Effective & economical
Beverages Wine & Beer	Superstab™	5-8%	For challenging emulsions
	Damar EZ™	6-8%	Natural flavor stabilizer
	Thixogum™	0.2-0.3%	Cold soluble stabilizers and texturizers
	Efistab™	10-30 g/hl	Flavor profile improvement, stabilization of polyphenols / All-natural & sulfite-free
	Instantgum™	10 g/hl	All-natural foam stabilizer
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
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
Tablets	Instantgum™	1-80%	Enhances flavour release, lasts longer in the mouth Tableting agent
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
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
DAIRY & ICE-CREAM			
Ice-cream	Equacia™	1-3%	Fat reduction, mouthfeel, stabilizer, fiber enrichment
	Instangum™	0.2-0.4%	All natural emulsifier

Organic grades available