

# Derived Product

ID	330
Uses ID	1,730
Product Name	Gum arabic
Product Description	Gum arabic is the exudate formed in the bark of Acacia senegal. It is used to prevent crystallisation of sugar, as an emulsifier, and as a glaze or topping in bakery products; in soft drinks and alcoholic drinks it is used either as a vehicle for flavouring or as a stabiliser or clouding agent; in frozen dairy products gum arabic is used for encapsulating flavours such as citrus oils.
Notes	<i>NULL</i>
Metadata ID	9,315