
EXANDAL
HOLDING GROUP
Goals driven by dreams

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Exandal

Specialists in Tara!

Colorexa

Your Direct Source to Andean Superfoods!

Happy Little Faces







Vision & Mission

Company Vision

We are a global Peruvian business group that offers natural ingredients and quality superfoods, with added value; It has a human capital committed to excellence, efficiency, innovation, optimization of technology, with a genuine commitment to the community and the environment; generating value for its customers, suppliers and shareholders

Company Mission

To be a world leader in the processing and commercialization of natural ingredients and Superfoods, generating value and well-being for society.

A GLOBAL Company

Plant Production PERU

Headquarters USA

Warehouses: Germany, China, NY

Sales Team: USA, Perú, Spain, China, Phillippines



Why EXANDAL?



Global Peruvian **Family** Business Group



More than 20 years



Top Exporter of Tara, Quinoa and Superfoods



Global Company
Warehouses & Offices in USA, Europe and Asia.
We export to more than 50 countries

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About Exandal USA Corp.

Exandal is a USA Corporation founded in 1998 by a group of business executives from Peru and the USA.

Our goal is to grow and maintain our position as the largest industrial producer and worldwide distributor of ***Tara (Caesalpinia Spinosa)*** related products.



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Commitment to QUALITY

CERTIFIED
ISO 9001:2015
BUREAU VERITAS

BRCGS
Food Safety
CERTIFICATED

FAMBRAS
حلال
HALAL

NON GMO Project
VERIFIED
nongmoproject.org

Sedex | Member

KPERU
PARVE

Control Union
Fair Choice
Social and Fair Trade Standard

HACCP
CERTIFIED

FDA
FDA FOOD SAFETY
MODERNIZATION ACT

Tara Market

Global Tara Market

- Peru: Leading the Global Tara Market
- 2025 Peru Exports:
  - ~3.4K MT of Tara Gum
  - ~37.7K MT of Tara Powder
- Strong Local Sourcing Network
- Growing Applications
- Market attractive/functionality

Exandal Tara Market

- World Leader in Tara Gum & Powder
- Head Office in the United States
- Production Plant in Peru
- Strategically Located Warehouses
- Exports to 50+ Countries Worldwide
- Relationships with Local Farmers
- Backed by internationally recognized quality, food safety, and sustainability standards.
- Strong & knowledgeable Management Team

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What is Tara Gum?

Tara gum is a natural ingredient produced by grinding seeds from the *Caesalpinia spinosa* tree







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Tara Crop Seasons

There are 5 regions in which the Tara Raw Material is grown and collected: Ayacucho, La Libertad, Arequipa, Huanuco and Cajamarca

There are 2 seasons for the Tara crop per year:

- First season: May- end June July.
- Second season: August-Nov.

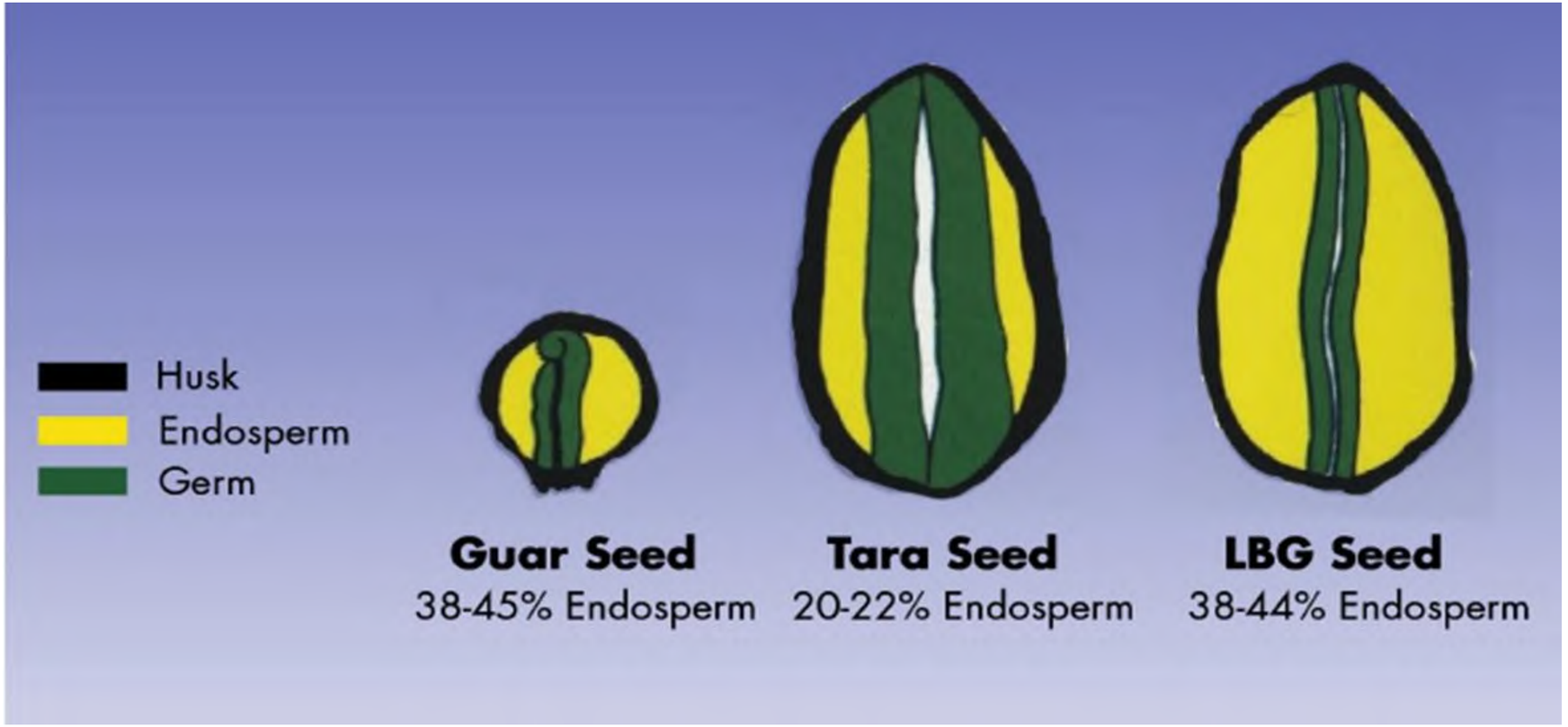


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TARA GUM
Galactomannan

Tara Gum - Galactomannan

Galactomannans are industrial polysaccharides that are commercially isolated from the seeds of guar, carob, fenugreek and tara plants.



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Tara Gum - Galactomannan

Tara gum offers a soft, smooth texture that is similar in composition to both locust bean and guar gum.

Its ability to stabilize in both hot and cold water and its odorless, tasteless characteristics make it more convenient for use in a variety of foods and beverages.



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TARA GUM
Uses & Applications
Food Industry

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Tara Gum Uses & Applications

Due to its hydrocolloid nature, Tara gum dissolves easily in water. It is primarily used to increase the viscosity of food systems and the gel strength in combination with other hydrocolloids

Stabilizer

In sauces, meals and salad preparations

Solid consistency

In ice cream and dairy products

Emulsion Aid

In mayonnaise and toothpaste production

Gelling Synergy

In jams, jellies, candies, dairy products, and canned meat manufacturing when combined with Carrageenan.

Capsulant

In the preparation of dehydrated products.
Retention agent: In the paper industry. (Increased fine fiber retention).

Tara Gum is also used by the **pharmaceutical**, **cosmetic** and **animal feed** industries.

Tara Gum Main Applications



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Tara Gum in Meat Products

APPLICATION	FEATURES	COMBINED WITH
Meat Products	• Binding and stabilizer agent • High water absorption • Reduce loss of weight • Improves slice ability of the meat blend with carrageenan	Kappa Carrageenan

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Tara Gum in Meat Products- Market Example

- Thickener
- Improves Water retention and meat structure
- Gelling agent combined with Carrageenan













Ingredients

mechanically separated poultry meat 67% by weight, drinking water, pork meat 10% by weight, potato starch, table salt, preservative: sodium nitrite; stabilizers: diphosphates, triphosphates, potassium chloride; antioxidants: L-ascorbic acid, sodium ascorbate; spice mixture, thickener: tara gum, carrageenan, mono- and diglycerides of fatty acids; dextrose, maltodextrin, spice extracts

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Tara Gum in Meat Products - Petfood

- Thickener
- Improves Water retention and meat structure
- Gelling agent combined with Carrageenan





INGREDIENTS
Turkey, Pumpkin, Chia Seed, Coconut Glycerin, Sea Salt, Vinegar, Celery Powder, Tara Gum, Rosemary Extract.

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TARA GUM
Recipes

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Chicken Nuggets with Tara Gum



FORMULATION

	%
Grounded chicken meat	85.0
Mix fibers (citrus/bambu/pea)	1.5
Mix Iota CRG / HV Tara Gum (50:50)	0.4
Spices	To suit
Flavours	To suit
Water	13.1
Total	**100.0**

PROCESS

1. Ground chicken meat in a 5 mm plate mincer.
2. In a mixer, mix all dry ingredients and add into the grounded meat.
3. Incorporate water and mix up to get an homogeneous dough.
4. Keep under refrigeration for 40–50 min.
5. Pass the meat through a forming machine.
6. Baking: Sprinkle special flour / breadcrumbs uniformously through a manual or automatic doser.
7. Pack and freeze.

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Chicken Salami with Tara Gum



GROSS DOUGH MEAT COMPOSITION
FOR 25.7 KG FINAL PRODUCT

	%	KG
CHICKEN / BEEF	-	10.20
FROZEN FAT CUTS	-	5.20
TOTAL MEAT + FAT	**-**	**15.40**
NITRITE	0.257	0.04
SALT	1.539	0.237
SALAMI BASE	3.96	0.610
SPICES	0.257	0.04
SORBATE	0.064	0.001
PHOSPHATES	According to legislation	
DEXTROSE	According to customer taste	
CARRAGEEENAN / TARA MIX (50:50)	0.1	0.0154

FINE DOUGH COMPOSITION

	%	KG
CHICKEN / BEEF	-	7.4
COLD WATER	21.244	1.582 (L)
NITRITE	0.355	0.026
SALAMI BASE	3	0.222
SALT	1.5	0.111
PHOSPHATES	According to legislation	
DEXTROSE	According to customer taste	
CARRAGEENAN / TARA MIX (50:50)	0.05	0.0037

PROCESS

1. Incorporate dry ingredients with meat into a mixer.
2. Add chicken and dry ingredients well mixed into a mincer (6 mm plate).
3. Casing into collagen or sewed casing.
4. Put 24 h into a drying room.
5. Store in cold conditions (4°C).

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Turkey Mortadella with Tara Gum



FORMULATION

	%
Turkey meat	26.00
Fat emulsion	15.26
MDM (turkey)	21.925
Ice	26.50
Salt	1.20
SR CGN + Tara Gum (50:50)	0.50
Soy protein	2.25
Potato starch	5.75
Spices	0.60
Coccinelle red	0.015
Total	**100.00**

PROCESS

1

CUTTER

- Add meat + fat emulsion + ice + soya.
- Then add MDM + mix carrageenan / tara gum.
- When dough is at 0°C, add potato starch until homogene texture.
- When temperature is about 7–8°C, take dough out of the cutter and place it on a tray previous to casing.

2

CASING

- Fill in cellulosic casing (Francamatic tech).

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Chicken Sausage Frankfurt Style with Tara Gum

FORMULATION
FOR 100 KG

	%
Chicken breast	25.00
Chicken legs	20.00
Skins	15.00
Tripoliphosphate	0.40
Soy protein	1.00
Salt	1.60
Potato starch	1.50
SMP	1.00
Dextrose	0.70
HV Tara-Carrageenan mix	0.50
Spices	0.30
Water / Ice	33.00
Total	**100.00**

PROCESS

1. Presalt legs and breasts, with salt and nitrite. Presalt skins, and switch cutter on, at low speed.
2. Add legs to the cutter with tripoliphosphate.
3. Add 50% of water/ice until temperature is close to zero.
4. Add remaining water and powders.
5. Stop cutter, clean security tap and add skins.
6. Switch on cutter until desired viscosity (top temperature, 12°C).
7. Casing under vacuum.
8. **Heat treatment:**
   - Dry at 60°C 20 minutes.
   - Smoke at 60°C 20 minutes.
   - Cook at 78°C 30 minutes. core temperature, 72°C.
9. Cool down to 12°C and store at 0–5°C.

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35% Injection Turkey Breast

PRODUCT COMPOSITION

	%
Chicken / Turkey breast	74.07
Water	22.03
Sodium chloride	1.60
K I CGN + Tara Gum (60:40)	0.60
Dextrose	0.70
Phosphates	0.50
Pea / Bamboo / Citrus fiber	0.50
Total	**100.00**

PROCESS

1. Dissolve phosphates in water.
2. Dissolve salt.
3. Add carrageenan/fiber preblended with dextrose.
4. Add brine and meat in a tumbler with 90% vacuum.
5. 3 hours tumbling. 40 minutes on and 20 minutes resting.
6. Put product into a moulds.
7. Heat at 75°C until 72°C core temperature.
8. Cool down and storage at 4°C.

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Thank You

For Your Attention

