

PRODUCT INFORMATION

See also www.organic.nl

Product	Carob powder
Code	20030
Certificate	Ecogruppo Italia
Country of origin	Italy
Last update	16-9-2020
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Carob pods
Additives	No additives
Process	Purchasing carob pods (the fruits of Ceratonia siliqua), Storage, Loading on a magnet – Hopper (Magnetic plate 750-350 Gauss + drum 6500 Gauss), Crashing, Sieving, Roasting 130-150°C, 15-20 min., Electromagnet, Pulverizing, Sieving (80 – 500 micron), Blending, Packaging in 25 Kg. bags

Sensorial properties	
Smell	Product specific
Colour	Light brown
Taste	Sweet, product specific
Appearance	Fine powder, min 98 % through 200 US mesh sieve

Packing			
Net content	25 kg		
Kind of packing	Plastic bag inside a paper bag, sealed and sewn		
Packing size (L x W x H)	75x41x12		
Packing/layer	5	Layers/pallet	8

Shelf life	
Storage conditions	Cool, dry and dark
Minimum shelf life	18 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy (calculated)	1256 KJ 300 Kcal	
Protein (g)	5	
Fat (g)	0,7	Saturated: 0.09 Mono-unsaturated: 0.20 Poly-unsaturated: 0.22
Carbohydrates (g)	49.1	Total sugars (g): 40.5
Dietary fibre (g)	39.8	
Moisture (g)	< 5	
Mineral (mg)	Calcium (Ca): 348 Iron (Fe): 2,9 Potassium(K): 827	Sodium (Na): 35 Phosphor (P): 79 Magnesium (Mg): 54
Vitamins (mg)	Vitamin A: 14 IU/ 1 RE Vitamin B1: 0,05 Vitamin B2: 0,46	Niacin: 1,89 Vitamin B6: 0,36 Vitamin C: 0,2

Analytical properties	
Ash (%)	< 4
Dry matter (%)	< 5
Sugar (min)	15%

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
E. Coli (cfu/25g)	Absent
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, * = present due to natural occurrence - = absent, ? = unknown, # possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	*
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	Carob powder is used as a substitute for cocoa powder.
Allergen information	Carob powder naturally contains a source of Benzoic acid to a level of approx. 300 mg/kg. People can be allergic for Benzoic acid, even if it occurs naturally. We have been informed by the Dutch Food knowledge centre that naturally occurring Benzoic acid doesn't have to be put on the label since it wasn't <u>added</u> to the carob. However please check this issue with your local food authorities and act accordingly.