

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic locust bean gum
Code	20091
Country of origin	Italy
Last update	13-02-2019
Issue Date	04-04-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Locust bean gum
Additives	No additives
Process	<p>Reception of carob seeds Inspection of sample before unloading Conformity approval Pre-cleaning by air, by granulometry and magnets Remove the peel and the germ by thermo-mechanical process (not by chemical common process) Small water addition to make soft milling Milling Separation by granulometry Drying the end powder if necessary Magnet step. Mixing the batch to get homogeneity within the same batches. Laboratory control Re-sieving checks < 1 mm and bagging. Final quality control Shipments and records</p>

Sensorial properties	
Smell	Slight acid when sealed for long time
Colour	White cream with some black spots
Taste	Neutral
Appearance	Powder, passes 100 US mess > 95%

Packing	
Net content	10 kg
Kind of packing	White box, poly bag inside
Packing size (L x W x H)	391*231*240
Packing/layer	10
Layers/pallet	6

Shelf life	
Storage conditions	Below 15°C, under dry conditions, not exposed to light
Maximum shelf life	12 months after production

Nutritional values (per 100 gram)		(Analysis supplier)
Energy	1431 KJ 337 Kcal	
Protein (g)	7	
Fat (g)	1.2	Saturated: < 0.1
Carbohydrates / dietary fiber (g)	75	Sugars: 0
Not dietary fibres (g)	3	
salt (g)	0.25	

Analytical properties	
Ash (%)	1.2
Moisture (%)	< 15
Dry matter (%)	> 85
Viscosity (1% solution, 86-89 C°) with Brookfield Viscosimeter Mod. RVF Spindle nr.3	2200-2800cps

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
Staphylococcus Aureus(cfu/g)	< 20
B. Cereus (cfu/g)	< 20
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent

Allergy list		(+ = present, - = absent and * = 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	Yes (to be ordered especially)
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

Use	<p>Locust bean gum can be used as: Thickening agent, stabiliser and emulsifier.</p> <p>Add % locust bean gum off total mass</p> <table> <tr> <td>0.15/0.25 Ice cream</td> <td>Heat shock resistant, smooth meltdown</td> </tr> <tr> <td>0.10/0.30 Milk products</td> <td>Contribute body mouthfeel</td> </tr> <tr> <td>0.25/0.35 Cheese</td> <td>Fine texture, excellent body and structure</td> </tr> <tr> <td>0.20/0.40 Confectionary</td> <td>Minimize syneresis</td> </tr> <tr> <td>0.20/0.40 Fish products</td> <td>Avoiding breakage</td> </tr> <tr> <td>0.10/0.40 Beverages</td> <td>Improve body</td> </tr> <tr> <td>0.30/1.00 Sauces</td> <td>Stabilize oil and non-oil sauces</td> </tr> <tr> <td>0.30/0.60 Canned meat</td> <td>Maximize gel strength</td> </tr> <tr> <td>0.10/0.50 Cereal product</td> <td>Better texture, less crumbling</td> </tr> <tr> <td>0.20/0.50 Frozen food</td> <td>Improve freeze-thaw stability</td> </tr> <tr> <td>0.30/1.00 Dietary food</td> <td>Replace gluten, low calorie ingredient</td> </tr> </table>	0.15/0.25 Ice cream	Heat shock resistant, smooth meltdown	0.10/0.30 Milk products	Contribute body mouthfeel	0.25/0.35 Cheese	Fine texture, excellent body and structure	0.20/0.40 Confectionary	Minimize syneresis	0.20/0.40 Fish products	Avoiding breakage	0.10/0.40 Beverages	Improve body	0.30/1.00 Sauces	Stabilize oil and non-oil sauces	0.30/0.60 Canned meat	Maximize gel strength	0.10/0.50 Cereal product	Better texture, less crumbling	0.20/0.50 Frozen food	Improve freeze-thaw stability	0.30/1.00 Dietary food	Replace gluten, low calorie ingredient
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