



Natural sugars

Low glycemic index

High dietary fiber

Antioxidant polyphenols

Low fat

Intensive aroma

Stimulants free

GMO free

Gluten free

Free from allergens

Cost effective





CARUMA® is a natural food ingredient 100% carob. It consists in flour obtained by deseeding carob pods, roasting and milling.

APPLICATIONS :

- Food, aromas, cosmetics, nutraceuticals and pharmaceuticals.

PROPRIETIES :

- CARUMA®** Contains antioxidant polyphenols.
- CARUMA®** High level of dietary fiber. A research reveals that carob has a positive effect on cholesterol metabolism and potential regulation on blood glucose levels. It also improves digestion and treats diarrhea.
- CARUMA®** Rich in potassium and calcium.
- CARUMA®** Low in sodium.

USAGE :

- | | | | |
|------------------------|-------------|--------------------|--------------------------------|
| • Substitute of cocoa | • Infusions | • Roasted coffee | • Natural aroma and food color |
| • Ice cream and yogurt | • Bakery | • Tobacco industry | • Pastry and Confectionery |



CARUMA SPECIFICATIONS :

	Nutritional parameters		
	CARUMA 30	CARUMA 45	CARUMA 60
Granulometry	98 % < 75 microns		
Specific weight	550kg/m ³		
Moisture	<4 %		
Water Activity	<0,25		
pH	5 - 6		
Ash	<4 %		
Total Brut Protein	<6 %		
Total Fat	<1 %	<1,5 %	<1,5 %
Total Sugars	≈40 %	≈28 %	≈15 %
Reducing Sugars	≈11 %	≈10 %	≈5 %
Dietary Fiber	≈40 %	≈46 %	≈60 %
Solubility in Water	50-60 %	40-50 %	20-30 %
Energy Value (Kcal/100g)	280Kcal - 1180Kj	240Kcal - 1005Kj	220Kcal - 915Kj

Microbiological specifications		Chemical contaminants		Allergen and GMO status	
Total Plate Count <10 ³ ufc/g	Salmonella (in 25g) Absent	Parameter	Rejection threshold	Allergen status / EU regulation	Exempt from allergens
Moulds and yeasts <3×10 ² ufc/g	E. coli (in 1g) Absent	Lead	<0,20mg/kg	GMO status	No GMO
		Cadmium	<0,10mg/kg		



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CERTIFICATIONS :

ISO 9001
ISO 22000



PACKING :

25Kg Multilayer paper bag, inner polyethylene bag.

SHELF LIFE : 18 months