

PRODUCT INFORMATION

See also www.organic.nl

Product	Carob powder
Code	20030
Certificate	Ecogruppo Italia
Country of origin	Spain or Italy
Last update	22 June 2015
Issue Date	22 June 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Carob pods
Additives	No additives
Process	Reception of carob pods, screening, sieving, drying (150min at 90°C), metal detection, milling, packing

Sensorial properties	
Smell	Product specific
Colour	Light brown
Taste	Sweet, product specific
Appearance	Fine powder, min 98 % through mesh 74 micron

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	6

Shelf life	
Storage conditions	Cool, dry and dark
Maximum shelf life	2 years after production

Nutritional values (per 100 gram)		(from USDA Nutrient Data Laboratory)
Energy	929 KJ 222 Kcal	
Protein (g)	4,6	
Fat (g)	0,65	Saturated: 0.09 Mono-unsaturated: 0.20 Poly-unsaturated: 0.22
Carbohydrates (g)	49.1	Total sugars (g): 40.5 (supplier)
Dietary fibre (g)	39.8	
Moisture (g)	< 5 (from supplier)	
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
Particle size	98% max 75 micron

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	<p>Carob powder naturally contains a source of Benzoic acid to a level of approx. 300 mg/kg.</p> <p>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.</p>