

LOCUST BEAN GUM (CAROB)

Food grade

E 410

GENERAL CHARACTERS	
Physical aspects	White-beige powder
Organoleptic aspects	Odourless and Tasteless
Origin	Botanical (Carob seed) Carob fruit, tree of Mediterranean regions A special extraction process makes it possible to obtain a pure food quality.
Chemical status	Galactomannan of the leguminous family consisting essentially of a hydrocolloid polysaccharide of high molecular weight, composed of a galactose for 4 mannoses.

DESCRIPTION	
Function / Properties	➤ Pseudoplastic thickener. ➤ Natural stabilising hydrocolloid, effective at a low dosage. ➤ Inflates by binding water. ➤ Binding agent, dedicated stabiliser for emulsions. ➤ Stabiliser in ice cream, it limits crystallisation and delays ice cream melting. ➤ Can undergo pasteurisation, sterilisation or air drying without losing its properties. ➤ Operates with starches, alginates, carrageenans, guar, xanthan gum, pectins and with all phosphates, pyrophosphates, food grade sodium polyphosphates. ➤ Allows to obtain a more or less viscous neutral solution ➤ Low influence of the pH value
Applications	➤ All food products, and mainly: ice creams, soups, sauces, cereal baked items, dairy products, delicatessen. ➤ Pharmaceutical items and cosmetics. ➤ Dietetic items.

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I – Additives)
04 Fruit and vegetables	
04.2 Processed fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4 Fruit and vegetable preparations, excluding products covered by 5.4 Decorations, coatings and fillings 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.2 Processed fruit and vegetables 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid	Quantum Satis
04.2 Processed fruit and vegetables 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	10 000 mg/kg - Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth - may not be used to produce dehydrated foods intended to rehydrate on ingestion. 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations	Quantum Satis (Group I – Additives)
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I – Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I – Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	



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SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Viscosity (1 %, at 25 °C, RVT, 20 rpm)	Min. 2.800 cps
Granulation	
- on 60 mesh (250 µm)	/
- on 100 mesh (150 µm)	0 – 5 %
- on 140 mesh (104 µm)	30 – 40 %
- on 200 mesh (75 µm)	30 – 40 %
- on pan	30 – 40 %
Humidity	Max. 15 % *
Ash	Max. 1,2 % *
Acid-insoluble matter	Max. 4 % *
pH	5.4 - 7
Galactomannan	Min. 75 % *
<u>Heavy metals</u>	
Arsenic	Max. 3 ppm *
Cadmium	Max. 1 ppm *
Lead	Max. 2 ppm *
Mercury	Max. 1 ppm *
<u>Microbiological specifications</u>	
Total plate count	Max. 1000 cfu/g
Moulds and yeasts	Max. 300 cfu/g
<i>E. Coli</i>	Absence in 1 gram
<i>Salmonella</i>	Absence in 25 grams
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	195 Kcal / 815 KJ
Lipids	0.99 g
- Saturated Fatty Acids	0.22 g
- Monounsaturated Fatty Acids	0.44 g
- Polyunsaturated Fatty Acids	0.28 g
- Trans Fatty Acids	0 g
Carbohydrates	0 g
- Sugars	0 g
Proteins	6.17 g
Fibers	80.8 g
Sodium	7.8 mg
Calcium	78.2 mg
Iron	0.865 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Cereals, gluten and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Crustaceans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Tree nuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sesames seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Milk and milk products	☐ Yes ☒ No	☐ Yes ☒ No
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Soya and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sulphur dioxide and sulphites > 10 ppm	☐ Yes ☒ No	☐ Yes ☒ No



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REGULATORY DATA

GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionising radiation.
Nanoparticles	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.

DIET

	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	

PACKAGING / STORAGE

Packaging	150 g plastic tin – Box of 40 plastic tins – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg net plastic tin – Box of 12 x 1 Kg – Pallet of 30 boxes (360 kg) 25 Kg box – Pallet of 12 boxes (300 kg)
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	18 months minimum in original sealed packaging.

ARTICLE CODE	150 g ⇒ 10130	1 Kg ⇒ 793A	25 Kg ⇒ 794F
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We reserve the right to modify this data according to the evolution of our products.

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