

LOCUST BEAN GUM (CAROB)

Food grade

E 410

GENERAL CHARACTERISTICS	
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	<ul style="list-style-type: none"> ➤ 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	<ul style="list-style-type: none"> ➤ 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	<i>Quantum Satis (Group I – Additives)</i>
04 Fruit and vegetables	
04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads	<i>Quantum Satis (Group I – Additives)</i>
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 -
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, excluding products covered by 5.4	<i>Quantum Satis (Group I – Additives)</i>
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	<i>Quantum Satis (Group I – Additives)</i>
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	<i>Quantum Satis (Group I – Additives)</i>
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Viscosity (1 % , at 25 °C, RVT, 20 rpm)	Min. 2.800 cps
Granulation	/
- on 60 mesh (250 µm)	0 – 5 %
- on 100 mesh (150 µm)	30 – 40 %
- on 140 mesh (104 µm)	30 – 40 %
- on 200 mesh (75 µm)	30 – 40 %
- on pan	30 – 40 %
Humidity	Max. 14 % *
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. 2500 cfu/g
Moulds and yeasts	Max. 300 cfu/g
<i>E. Coli</i>	Absence in 5 grams
Salmonella	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.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	194 Kcal / 812 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		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	<i>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.</i>
Ionization	<i>The product isn't treated with ionising radiation.</i>
Pesticides	<i>In accordance with regulation (EC) n°396/2005.</i>
Heavy Metals	<i>In accordance with regulation (EC) n°231/2012.</i>
Nanomaterial	<i>Locust Bean Gum isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,</i>
N° CAS / EC	9000-40-2 / 232-541-5

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

We reserve the right to modify this data according to the evolution of our products.

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The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.