

## CAROB BEAN

*Ceratonia siliqua*, commonly known as the carob tree or carob bush, St John's bread or locust bean or simply locust-tree. The tree is native to the Mediterranean region, Southern Europe, Canary Island, Northern Africa and the Middle-East. It is widely cultivated for its edible pods. Carob bean is the fruit of the carob tree and consists of the pods, the pulp and the seeds.

### Production

Pods (kibbles) are harvested in September. Carob powder is made from the ripe dried pods, which is used to replace cocoa powder.

The pulp is grinded and is mainly used for animal feed.

The seeds are separated from the pulp and are used for the locust bean gum production. By weight only 3% of the pods produce food-grade locust bean gum. The rest is mainly used in animal feed.

- Contains 48-56% sugar
- No caffeine, no theobromine
- Low in fat, high in fibre
- Rich in calcium, iron, phosphorus

### Qualities

Light and dark material.

Organic and Bioproduct available.

### Shelf life

12 months

### Packaging

25kg paper bags with polypropylene

### Application

Carob bars, carob powder, syrup, soup, sauces, mayonnaise, desserts, confectionary, dairy, liqueur, tea and coffee, flour, ice cream, natural sweetener, cosmetics, OTC (diarrhea, heartburn).

As colourant, flavouring, stabilizer, emulsifier, thickening agent (locus bean gum), vegetarian cheese.

Feed for livestock

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