



Intensive
aroma

Antioxidant

Free from
stimulants

Natural
sugars

Improves
digestion

Treat
diarrhea

Cost
effective

Contain
tannins

Low in
fat



BIOCAROB® [Carob powder for human food] is a natural ingredient for human food. It consists in flour obtained from carob pulp and has a unique flavour that enhances the aroma and taste of the final preparation.

PROPERTIES :

- BIOCAROB® Lower cholesterol.
- BIOCAROB® acts as an antioxidant.
- BIOCAROB® It can be used to treat diarrhea in children and adults. Carob is often used in preparations for the treatment of diarrhoea, and as a thickening agent in feeds for infants with gastro-oesophageal reflux. In 2002, a study at the Potsdam University in Germany indicated that carob fiber could reduce LDL cholesterol in men and women within six weeks.
- BIOCAROB® Low in sodium.
- BIOCAROB® doesn't contain caffeine.
- BIOCAROB® Carob tannins have Gallic acid.

USAGE :

- A substitute for cocoa
- In roasted coffee
- In chocolates
- In infusions
- In ice creams and yogurts
- In the tobacco industry
- In confectionery
- As natural aroma and colouring
- In pastry
- In pharmaceutical industry...

Analysis of the product BIOCAROB® :

Characteristic :	BIOCAROB 30	BIOCAROB 45	BIOCAROB 60
Sugar	~ 40%	~ 25 - 30%	~ 10 - 15%
Proteins	~ 4%	~ 4%	~ 4%
Humidity	< 5%	< 4%	< 4%
Fibres	~ 15%	~ 20%	~ 25%
Fat	< 1%	< 1%	< 1%
Ashes	< 4%	< 4%	< 4%
pH	~ 5 - 6	~ 5 - 6	~ 5 - 6
Solubility in water	~ 60%	~ 45%	~ 30%
Granulation rate	98% < 75 microns		
Microbiological Specifications:			
Aerobic max	200/gr		
E.Coli	Negative		
Salmonelle	Negative		
Aflatoxine	Negative		