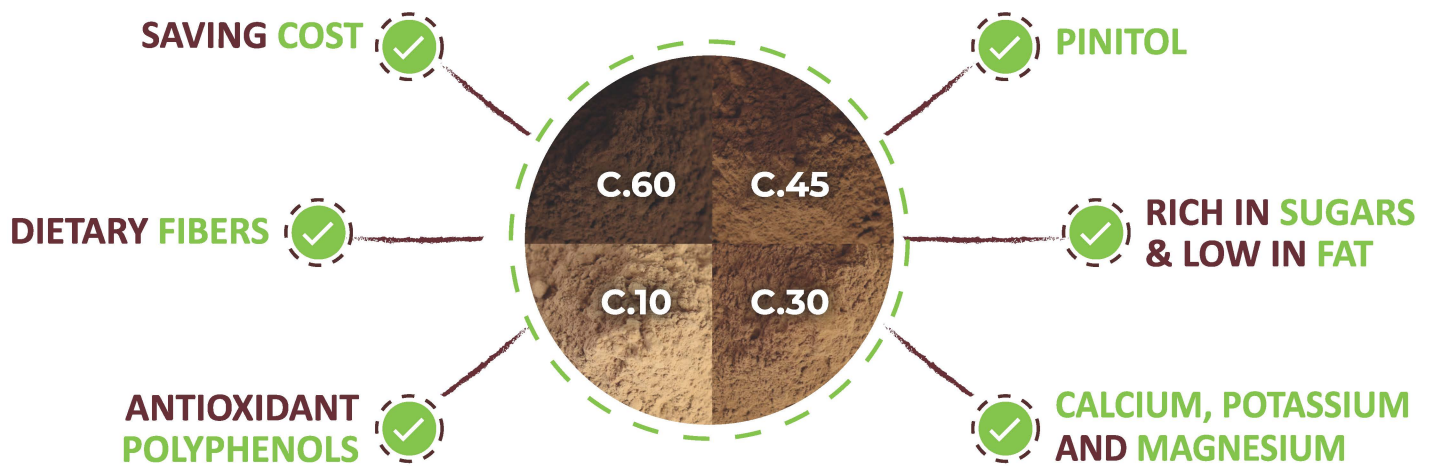




YOUR SOLUTION

The best cocoa alternative



100% CAROB POWDER



boublenza.com

CARUMA is a natural ingredient, 100% carob powder without seeds. Its properties give an added value to your food formulation like:

- Very good source of fibers
- Natural sugars.
- Low glycemic index.
- High amount of calcium, potassium and magnesium.
- Antioxidant polyphenols.

And for its dietary characteristics of low content in fat and sodium.

USES

- Cocoa substitute
- Bakery
- Pastries and confectionaries
- Brown and dark powder formulation
- Soups and sauces
- Free cocoa diets



Analysis	CARUMA 10	CARUMA 30	CARUMA 45	CARUMA 60
● Granulometry	98 % < 75 microns	98 % < 75 microns	98 % < 75 microns	98 % < 75 microns
● Specific weight	550 kg / m ³	550 kg / m ³	550 kg / m ³	550 kg / m ³
● pH	5 - 6	5 - 6	5 - 6	5 - 6
● Ash	≤ 4 %	≤ 4 %	≤ 4 %	≤ 4 %
● Total brut protein	< 6 %	< 6 %	< 6 %	< 6 %
● Total fat	≤ 1 %	≤ 1 %	≤ 1,5 %	≤ 1,5 %
● Carbohydrates	~ 49 %	~ 47 %	~ 42 %	~ 28 %
● Total sugars	~ 38 %	~ 37 %	~ 27 %	~ 15 %
● Dietary fiber	~ 40 %	~ 41 %	~ 46 %	~ 60 %
● Solubility in water	50 - 60 %	50 - 60 %	40 - 50 %	20 - 30 %
● Energy value / 100 g	305 kcal / 1275 kJ	300 kcal / 1260 kJ	290 kcal / 1220 kJ	270 kcal / 1100 kJ

Microbiological specifications

Aerobic mesophilic
Count < 10³ cfu / g

Salmonella
Absent / 25 g

Yeast and moulds
< 3x10² cfu / g

E.coli
Absent / g

Allergen and GMO status

Allergen status /
EU regulation

GMO
status

Exempt from
allergens

No
GMO

Shelf life :

- 18 months from manufacturing date.
- To keep in a dry and cool place away from the direct sunlight.

The package :

25 kg multilayer paper bag,
liner polyethylene bag.



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