



**Intensive
aroma**

Antioxidant

**Free from
stimulants**

**Natural
sugars**

**Improves
digestion**

**Treat
diarrhea**

**Cost
effective**

**Contain
tannins**

**Low in
fat**





CARUMA® [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:

- **CARUMA®** Lower cholesterol.
- **CARUMA®** acts as an antioxidant.
- **CARUMA®** 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.
- **CARUMA®** Low in sodium.
- **CARUMA®** doesn't contain caffeine.
- **CARUMA®** 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 CARUMA® :

Characteristic :	CARUMA 30	CARUMA 45	CARUMA 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		



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