

SOLCHOC™ M

Recommended designation: - Roasted Carob Powder

Description: - Roasted Carob Powder (Brown to dark powder) is obtained by gently roasting the pods of the carob fruit deprived of the seeds. It is a natural sweetener, with a flavor and appearance similar to that of cocoa. The carob powder does not contain any stimulants, like caffeine or theobromine, usually found in cocoa.

Product specification:

Appearance - Fine powder
Color - Medium Brown
Flavor and Aroma - Balanced sweet to bitter taste

Use: - Carob Powder with its sweet taste and chocolate aroma, nuances of coffee and toffee, makes it suitable for artisanal and industrial recipes. It is a versatile ingredient for pastry and food solutions innovators, always looking to develop new healthy products. Thanks to this, Carob Powder is used also as a “healthy” cocoa alternative because of its similar flavor, yet very low-fat content as well as high dietary fiber rate.

Analytical data:

- **Total Ash** Max 4% w/w
- **Particle size** max 2.0% (>75 micron)
- **pH** 4.0 – 6.0

- **Energy kcal (kJ)** 292 kcal (1222 kJ)

- **Carbohydrates:** 40-45 g
 - o of which Sugar 25-28 g

- **Fat** < 1.5g
 - o of which saturated fatty acids < 1 g

- **Protein** < 6g

- **Dietary Fiber of which:** 40-44 g

- o Soluble dietary fiber 10-15%
- o Insoluble dietary fiber 85-90%

- **Moisture** Max 4 g

- **Sodium as (Na)** <0.05g

*Please note that the values reported on the nutritional data above are the result of average data analysis conducted by third-party laboratories.

Microbiological Analysis:

- Total Plate Count: $< 1 \times 10^3$ CFU/g
- Yeast & Molds: $< 3 \times 10^2$ CFU/g
- Escherichia coli: Absence in 1g
- Salmonella: Absence in 25g

Storage conditions:

- Store in original packaging until use
- Store under cool and dry conditions

Shelf life for packed product:

- 24 Months from Manufacturer date (The specified shelf life can only be guaranteed for this product if the above-mentioned recommended storage conditions are respected)

Packaging:

- 25 kg (net) kraft paper bags lined with a PE bag.

Other information:

- The product is free from irradiation and does not contain any additives, stabilizers, nor preservatives
- The product shall not contain pesticides residue at levels greater than EU legislative maximum residue levels
- The product complies with EU and USA legislation in respect of heavy metals
- Ethylene or propylene oxide use is prohibited
- The product is allergen-free
- The product is GMO-free
- The product is foreign material (metal) free

HS CODE: 12129200

Product certified Halal by HIA code HIA-ITA-00241-094



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Product specification: SOLCHOC M/ Rev.15_31032026