

# SOLCHOC™ D

**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** - Dark 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)** 278 kcal (1163 kJ)

- **Carbohydrates:** 28-33 g
  - o of which Sugar 14 - 16 g

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

- **Protein** < 6g

- **Dietary Fiber of which:** 57-61 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-00241-095**



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