

CARUMA®

Carob Powder



Just Carobs!

Manufacturer



**Sarl
Boublenza**
The Carob Partner
contact@sarl-boublenza.com



CTC
CAROBTREE CORPORATION
lmo@carobtreecorporation.com

Trader



www.sarl-boublenza.com

CARUMA®

Caruma®, is a natural ingredient with a clean flavor that enhances the aroma and taste of the final preparation.

Nutritionally, **Caruma®** is free of stimulants caffeine, theobromine and allergic antibodies, with a very low fat. It contains vitamins B1, A, B2, calcium, iron and magnesium.

Caruma® is used, among others:

As a substitute for cocoa ; In chocolates; In the ice and yogurt; In candy; Pastry; In the pharmaceutical industry; In the roasted coffee; In infusions; In the tobacco industry; As natural flavorings and colorings

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	10000/gr		
E.Coli	Negative		
Salmonelle	Negative		
Aflatoxine	Negative		

Package: 25Kg Multilayer paperbag, inner polythene bag.

Self life: 18 months from manufacturer date, to keep in dry and good condition place.

SARL BOUBLENZA

AGROALIMENTAIRE ET PRODUITS AGRICOLES

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