



## Product Data Sheet

**Product Name** *idealcarob A-03*  
**Revision Date** 21.03.2022

### Description

- Food grade Locust Bean Gum ( E – 410 ) obtained from Carob seeds; for use where economy and hydration rate are important and where viscosity and specks are secondary
- It is used as a thickener, stabilizer and to reduce syneresis, in combination with K-carrageenan it increase elasticity, strength and water retention of the gel.

### Application

Canned meat/fish, bakery products, sauces, ice cream, frozen foods, milk derivatives  
Recommended dosage: 0,1% – 1,0%, dissolves completely in heated water conditions.

### Analytical Information

- Viscosity	2000 +/- 200 cps	1% @25°C Brookfield RVF sp3 20rpm
- pH 1% solution :	5.5 – 6.5	In distilled water at 25° C
- Ash:	less than	1.2 %
- Moisture	less than	13.0 %
- Proteins	less than	7.0 %
- Acid Insoluble Residue	less than	4.0 %
- Fats	less then	1.0 %
- Starch	negative	
- Galactomannans	minimum	75 %
- Heavy Metals:	meets the standards for the raw materials of EU directive, FAO/WHO, Food Chemical Codex	

### Microbiological Information

- Total plate count: <3000 cfu/g
- Yeast and mould: <300 cfu/g
- Coliforms/E.coli: absent in 1 g
- Salmonella: absent in 25 g

### Regulatory compliance

This product complies with current purity criteria according to:  
Food Chemical Codex  
FAO/WHO specifications  
EU directive

### Nutritional Information (100 g of product)

- Total fibre\*: more than 75%
- Energy: 180 -200 kcal; 756 - 840 kJ

\* according to E.C. Directive 2008/100/EC

### GMO Information

This product does not contain GMO, does not come from GMO and is not produced using GMO products.

### Standard Packaging

Packed in 25 kg paper bag with polyethylene inside.  
The packaging complies with FDA and EU food contact legislation.

### Storage Conditions/ Shelf Life

24 months after production date when stored cool and dry.

### Idealfoods SpA

Registered office: via Sant'Antonio Maria Zaccaria, 1 – 20122 Milano (Italy)-Vat Number:06702870962 - REA:1908870  
phone + 39 035 0072699 [www.idealfoods.it](http://www.idealfoods.it)

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