



Product Name: Organic Carob Powder

Description: Produced from pods of the carob tree, pods are dried and seeds removed, then ground to form carob powder.

Physical Properties

Appearance	A light brown fine powder	Method: Visual observation
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Organoleptic Properties

Flavor	Similar to cocoa but sweeter	Method: Organoleptic analysis
Aroma	Typical of carob powder	

Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Poly bag in box, plastic jar, or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain genetically engineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

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Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

ALLERGEN STATEMENT FOR ORGANIC CAROB POWDER

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



Product Name: Organic Carob Powder

Ingredient Statement

Organic Carob bean

Product Certifications

Certified Kosher Parve

Certified Organic by International Certification Services, Inc.

Proximate Analysis

Protein	4.60	g
Carbohydrate	88.90	g
Moisture	3.01	g
Ash	2.84	g
Fat	0.65	g

Nutritional Analysis

Serving Size	100.00	g
Calories	222.00	
Total Fat	0.65	g
Saturated Fat	0.10	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	35.00	mg
Total Carbohydrates	88.90	g
Dietary Fiber	39.80	g
Sugars	49.10	g
Protein	4.60	g
Vitamin A		IU
Vitamin C		mg
Calcium	348.00	mg
Iron	2.90	mg
Added Sugars		g
Vitamin D		mcg
Potassium		mg



STORE IN A DRY, COOL PLACE.

ORGANIC CAROB POWDER

Made from the ripe, roasted pods of the carob tree, Organic Carob Powder is a naturally sweet substitute for cocoa powder that is often used in cakes, cookies, candies and other confections.

- Rich, naturally sweet flavor
- USDA Certified Organic
- Caffeine-free and low in fat

Nutrition Facts

servings per container	
Serving size 1/4 cup (30g)	
Amount per serving	70
Calories	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrate 27 g	10%
Dietary Fiber 12 g	43%
Total Sugars 15 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 104.4 mg	8%
Iron 0.9 mg	4%
Potassium 0.0 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Use to replace cocoa powder 1:1 in recipes. Also ready to use as a low fat sweetener.

SUGGESTED USES

- Substitute 1:1 for cocoa powder in your favorite recipes
- Incorporate into baked goods such as cakes and cookies
- Use to flavor puddings, candies, ice cream and beverages

RECIPE

Carob Cake

- 3 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 2 cups water
- 1 cup olive oil
- 1/2 cup Organic Carob Powder
- 2 tablespoons distilled vinegar
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon pure vanilla extract

Heat an oven to 350° F and grease a 9x13 inch pan.

In a large bowl, sift and whisk together flour, carob powder, baking soda, sugar and salt.

Add water, vinegar and vanilla to the bowl. Whisk until smooth, then whisk in the olive oil. Pour the batter into the prepared pan.

Bake on the center rack of the oven for about 40 minutes, check with a toothpick for doneness. Remove and transfer the pan to a wire rack to cool completely.

Serves 6-8

Carob is most often seen used as a chocolate replacement. It is sweeter than cocoa and lower in fat but it also has attributes of its own. Paired with a good olive oil this cake brings out the natural fruity and caramel flavors of carob. To keep it vegan, pair the cake with some fresh almond milk.

INGREDIENTS

Organic Carob Bean



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COUNTRY OF ORIGIN DECLARATION FOR
ORGANIC CAROB POWDER

THIS PRODUCT ORIGINATES FROM SPAIN