



# Product data sheet

Rev: 28/11/24

Cod: PDS-018

## Organic Carob Flour

Edition: 01

### DESCRIPTION

Dehydrated carob flour

### ORIGIN

Spain

### INGREDIENTS

100 % Dehydrated carob flour

### BOTANICAL NAME

*Ceratonia siliqua L.*

### PROCESSED

The carob pods are carefully selected, milled and sieved in different particle sizes. Impurities are removed using different technologies to produce a best quality product. Kibbled carob is dehydrated to respect its nutritional and functional properties and grinded to powder

### STORAGE AND HANDLING INSTRUCTIONS

To be stored in a cool and dry place. Store in the original packaging

### INTENDED USE

Carob flour can be used as a substitute for wheat flour in baking, bread, cookies, and smoothies. It has a mild, naturally sweet flavor similar to chocolate, making it ideal for desserts. It is recommended to use it in similar proportions to regular flour, adjusting based on the recipe. It is also great for thickening sauces and soups

### SHELF LIFE

2 years since the production date.  
The product may have a longer shelf life depending on the batch, but Uneysa Organic Foods, S.L. guarantees that, at the time of delivery, the product will have a remaining shelf life of at least 12 months, provided it remains sealed, stored at room temperature, and kept in its original packaging under the specified storage conditions.

### TARGET POPULATION

Suitable for general consumption. Especially recommended for individuals looking for a natural and caffeine-free alternative to cocoa, including children, people sensitive to caffeine, and those following vegan or organic diet.

### ADDITIVES

No additives

### SENSORY ATTRIBUTES

#### Colour and appearance

Beige powder

#### Taste

Sweet taste. Similar to vanilla and caramel

### CHEMICAL AND PHYSICAL PARAMETERS

### Standard

#### Particle distribution

75  $\mu$ m ( $\geq$  98 %)

#### Moisture

$\leq$  6 %

#### Ash

$\leq$  3%

a <sub>w</sub>		< 0.5	
NUTRITIONAL INFORMATION		Per 100 g	
Energy value		293 kcal / 1229 KJ	
Fats		≤ 1 g	
Carbohydrates		50 g	
Sugar		37 g	
Protein		4 g	
Fibre		37 g	
MICROBIOLOGICAL PARAMETERS			
Total plaque (cfu/g)	≤10.000		
Enterobacteriaceae (cfu/g)	≤ 10		
Moulds and Yeasts (cfu/g)	≤ 10		
E.coli (cfu/g)	≤ 10		
Coliforms (cfu/g)	≤ 10		
Salmonella (cfu/25g)	ND		
HEAVY METALS			
Arsenic	According to EU regulations*		
Mercury	According to EU regulations*		
Lead	According to EU regulations*		
Zinc	According to EU regulations*		
*Product in compliance with the current legislation on limit of contaminants, heavy metals, pesticides and toxins present in Regulation (EU) 2023/915, Regulation (EU) 2018/848 and subsequent provisions and amendments.			
ALLERGENS AND NON - GMO STATEMENT			
Vegan	YES		
NON - GMO	YES		
Allergens	NO		
Genetically Modified	NO		
Radiation	NO		
ALLERGEN TABLE			
	Yes	No	
Gluten		X	

Crustaceans and products thereof		X
Egg and egg products		X
Fish and fish products		X
Peanut and products thereof		X
Soy and products thereof		X
Milk and milk products		X
Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products		X
Celery and derivatives		X
Mustard and derivatives		X
Sesame and derivatives		X
Lupine and derivatives		X
Molluscs and derivatives		X
Sulphur dioxide and sulphites (SO2 > 10 mg/kg)		X
OTHER ALLERGIES		
	Yes	No
Lactose		X
Cocoa		X
Glutamate (E620-E625)		X
Chicken meat		X
Coriander		X
Corn		X
Legumes		X
Beef		X
Pork		X
Carrot		X
BHA/BHT		X
Benzoate		X
OTHER DIETARY INFORMATION		
	Yes	No
Kosher		X

Halal			X
PACKAGING INFORMATION			
Format & Net content	PET BAG		
	350 g		
	BULK		
	20 kg		
LEGISLATION			
<p>Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.</p> <p>Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.</p> <p>Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.</p> <p>Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.</p> <p>Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.</p> <p>Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.</p> <p>Law 7/2022 of 8 April on waste and contaminated soils for a circular economy.</p> <p>Royal Decree 847/2011 of 17 June establishing the positive list of substances permitted for the manufacture of polymeric materials intended to come into contact with food.</p> <p>Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007.</p> <p>Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorising certain products and substances for use in organic production and establishing their lists.</p>			

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO