

CAROBINGREDIENTS

The Natural Choice for the Best Natural Products

VISCOGUM™ CGP Carob Protein Flour

Natural plant-based source of protein from Carob seeds

CERTIFICATIONS

VISCOGUM™ CGP is certified BRC, US NOP/ECOCERT Organic, Halal and Kosher.

PACKAGING AND STORAGE CONDITIONS

25kg net paper kraft bags (other packaging are available on request). Store away from heat and moisture.

SAFETY AND HANDLING

A safety Data Sheet is available on request.

LEGAL STATUS

VISCOGUM™ CGP is very rich in glutamic acid and arginine. It fits the FAO/WHO standard protein recommendation for the essential amino acids: leucine, lysine, Isoleucine, valine, threonine and phenylalanine.

DESCRIPTION

VISCOGUM™ CGP is a natural vegetable protein flour with a well-balanced amino acid profile, similar to soy. It contains between 40% to 50% Protein content with emulsification properties. **VISCOGUM™ CGP** is produced from the seeds of the Carob Tree sourced locally in Morocco. The flour is gently steam-sterilized to ensure the highest food grade quality and to preserve its protein profile.

ADVANTAGES

- High natural protein content with emulsification properties
- Product of sustainable farming
- 100% Natural and non-GMO
- Gluten Free.

APPLICATIONS

- Alternative Meats
- Desserts
- Beverages
- Baby Foods
- Nutritional Supplements.

COMPOSITION & PROPERTIES

Protein Content		40 - 50%
Humidity		<12%
Particle Size	VISCOGUM CGP 150+	98% through 150µm
	VISCOGUM CGP 400+	98% through 400µm

pH	5.4 to 7 - measured in 1% aqueous solution	
Flavour	Neutral Odour and Flavour	
Bacteriological	Total Plate Count	Not more than 5000 CFU/gram
	Yeasts & Moulds	Not more than 500 CFU/gram
	Pathogenic Bacteria (<i>E. Coli</i> in 1 gram, <i>Salmonella</i> in 25 grams)	Negative by tests.

