



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See www.doitorganic.com

Product	Organic locust bean gum
Code	20091
Country of agricultural origin	Italy
Country of last processing	Italy
Last update	15-04-2024
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic locust bean gum
Additives	No additives
Process	Reception of carob seeds Inspection of sample before unloading Conformity approval Pre-cleaning by air, by granulometry and magnets Remove the peel and the germ by thermo-mechanical process (not by chemical common process) Small water addition to make soft milling Milling Separation by granulometry Drying the end powder if necessary Magnet step. Mixing the batch to get homogeneity within the same batches. Laboratory control Re-sieving checks < 1 mm and bagging. Final quality control Shipments and records

Sensorial properties	
Smell	Slight acid when sealed for long time
Colour	White cream with some black spots
Taste	Neutral
Appearance	Powder, passes 100 US mess > 95%

Packing	
Net content	10 kg
Kind of packing	White box, poly bag inside
Packing size (L x W x H)	391*231*240
Packing/layer	10
Layers/pallet	6



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Shelf life	
Storage conditions	Store away from heat and moisture, preferably at temperature < 15° C and at about 65% relative humidity
Maximum shelf life	18 months after production

Nutritional values (per 100 gram)		(Analysis supplier)
Energy	1485 KJ 350 Kcal	
Protein (g)	6.0	
Fat (g)	0.8	Saturated: 0.2
Carbohydrates (g)	< 0.1	Sugars: 0
Dietary fibre (g)	81	
salt (g)	0.2	

Analytical properties	
Ash (%)	< 1.2
Purity (%)	99.9
Acid insoluble matter (%)	< 3
Moisture (%)	< 14
pH	5.4 – 7.0
Particle size	Through U.S. mesh 100 >60% Through U.S. mesh 200 <30%
Viscosity (1% solution, 86-89 C°) with Brookfield Viscosimeter Mod. RVF Spindle nr.3	> 2400cps

Microbiological Properties	
Total Plate Count (cfu/g)	< 2.500
Yeast and moulds (cfu/g)	< 300
Coliforms (cfu/g)	Absent
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent



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Allergy list		(+ = present, - = absent and * = possible cross contamination)	
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

Use	Locust bean gum can be used as: Thickening agent, stabiliser and emulsifier.
	Add % locust bean gum off total mass
0.15/0.25 Ice cream	Heat shock resistant, smooth meltdown
0.10/0.30 Milk products	Contribute body mouthfeel
0.25/0.35 Cheese	Fine texture, excellent body and structure
0.20/0.40 Confectionary	Minimize syneresis
0.20/0.40 Fish products	Avoiding breakage
0.10/0.40 Beverages	Improve body
0.30/1.00 Sauces	Stabilize oil and non-oil sauces
0.30/0.60 Canned meat	Maximize gel strength
0.10/0.50 Cereal product	Better texture, less crumbling
0.20/0.50 Frozen food	Improve freeze-thaw stability
0.30/1.00 Dietary food	Replace gluten, low calorie ingredient