

## MASTER DATA

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item Carob powder 1420210 size 6,00 x 250,00 G **ID** BIO certification body ABCERT country of origin: IT customs origin: IT **EAN carton** 4006040061809 **EAN piece** 4006040056300 gross weight 3,467 KG tare weight gross 0,556 KG 1,500 KG tare weight net net weight 0,250 KG carton size in CM unit size in CM L:28.00 W:19.00 H: 15,90 L:8.40 W:8.40 H:14,30 layer/ pallet L:16 P:80

additional product data product group: secondary placement: replacement for: available from: languages on the label: DE/FR/IT/NO country of origin: IT customs tariff code: 12129200 pallet weight (loading device included) 297,360 KG unit weight of packaging 0,306 KG pallet height (loading device included) 93,900 CM unit weight of packaging 0,131 KG INGREDIENTS carob powder\*. = organic cultivation \*\* = biodynamic cultivation shelf life (wholesaler): 360 Days nurtritional regimen information vegan: [X] yes [ ] no raw food: [ ] yes [X] no **Production** Carob powder is made from the pods of the carob tree. The pods are crushed and the seeds are removed. The pods are then dried and ground to powder. **Product Information** The sweet alternative to cocoa powder. Carob powder tastes sweet and malty with a fine bitter note. Its taste resembles that of caramel. Carob powder is produced from the fruits of the carob tree. Carob contains naturally occurring sugars (with no added sugar), is low-fat, rich in calcium and supplies valuable dietary fiber. Usage for baking, desserts and for the preparation of a cocoa-like, caffeine-free drink **Packaging** Cardboard can with paper and PP foil Storage Please store in a cool and dry place. stir 1-2 tsp carob powder into 1 glass of milk Legal product designation Carob powder nurtritional features nurtritional features (per 100g) naturally varying! per: 100g Energy value kJ/kcal: 1266/302 < 0.50 gOf which saturated fatty acids: < 0,10 gCarbohydrates: 51,60 g Of which sugars: 31,70 q 37,00 g Fibres: Protein: 5,00 g

NOTES