

## FAMARCO NEWCO LLC.

AMERICA'S CAROB HEADQUARTERS 1381 AIR RAIL AVENUE - VIRGINIA BEACH, VA 23455

www.americanbotanicals.com

## **Product Specification**

Virginia Roast<sup>®</sup> Carob (FM-20, 40, 50, 60, 80) Powder 21 CFR #184.1343

## **DESCRIPTION**

Virginia Roast® Carob (FM-20, 40, 50, 60, 80) Powder, is manufactured from whole pods that are air dried, cleaned, cut and sifted (with seeds removed). From the Mediterranean evergreen tree *Ceratonia siliqua*.

## **INGREDIENT STATEMENT**

and Manufacturers Carob-Licorice-Spices and

This is a single ingredient - 100% Carob Pods without seeds. Manufactured without the use of processing aids, preservatives, excipients, or additives of any kind; on equipment that is exclusive to carob production. It is 100% natural and Kosher certified, GMO, BSE, and TSE free.

PRODUCT CHARACTERISTICS	METHOD	SPECIFICATION
Latin Name		Ceratonia siliqua
Country of Origin		Spain, Cyprus
Plant Part	Organoleptic	Pods (with seeds removed)
Appearance, Aroma, and Taste	Organoleptic	Fine Powder: Characteristic chocolate-like aroma & taste.
Color	Color Spectrophotometer HunterLabs ColorFlex EZ	Internal
PHYSICAL ANALYSIS		
Particle Size	ASTA 10.0	≥ 98% through a USS 200 Sieve
Moisture	Loss on Drying or AOAC 964.22	≤ 5.0%
HEAVY METAL ANALYSIS (* Randomized testing performed yearly)		
Arsenic	ICP-MS	≤ 1.00 ppm
Cadmium	ICP-MS	≤ 1.00 ppm
Lead	ICP-MS	≤ 5.00 ppm
Mercury	ICP-MS	≤ 1.00 ppm
MICROBIAL ANLAYSIS		
Total Aerobic Plate Count (CFU/g)	AOAC / APHA / FDA-BAM / USP	< 1,000 CFU/g
E. Coli (/10g)	AOAC / APHA / FDA-BAM / USP	Negative /10g
Yeast (CFU/g)	AOAC / APHA / FDA-BAM / USP	< 50 CFU/g
Mold (CFU/g)	AOAC / APHA / FDA-BAM / USP	< 50 CFU/g
Salmonella (/375g)	AOAC / APHA / FDA-BAM / USP	Negative /375g
PACKAGING AND STOPAGE: Cool 50, 70 °F, dry <50% relative humidity, off the floor and away from outer walls. Packaging shall be in		

**PACKAGING AND STORAGE:** Cool 50-70 °F, dry <50% relative humidity, off the floor and away from outer walls. Packaging shall be in original containers with moisture barrier.

Erin Steele Digitally signed by Erin Steele Date: 2023.07.27 13:13:03

**Quality Control Signature** 

The information contained herein is, to the best of our knowledge, correct, the data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.