

Beflesh

mediterranean carob



Superfood

Be healthy. Be natural. Be innovative.



Origin

- SPAIN



Uses

- Natural sweetener
- Sports supplement
- Smoothies
- Healthy bakery



Free from

- Added sugar
- GMO
- Lactose
- Gluten
- Caffeine
- Theobromine
- Tyramine



10 things you need to know about carob

- Chocolate substitute
- Rich in pinitol
- High antioxidant capacity
- Rich in dietary fibre
- Mineral provider
- Low-fat
- Anti cholesterol
- Low in sodium
- Helps relieve diarrhea
- It balances the pH of the blood



Composition

- 100% Pure raw carob



Flavour

- **Appearance-Colour:**
Beige powder
- **Odour-Taste:**
Similar to vanilla and caramel - Sweet taste



Production

- Made from carob pods grown on carob trees selectively chosen for their quality.
- Low temperature dehydration to preserve the bioactive compounds.



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PRODUCT INFORMATION

Description	Dehydrated Carob Powder
Storage conditions	To be stored in a cool and dry place
Shelf life	1 year
Particle size d (0,98)	75 µm

NUTRITIONAL PARAMETERS

Parameter	Average Value
Moisture Content	≤ 6 ± 1%
Calcium (mg/100g)	430 ± 5
Potassium (mg/100g)	1.000 ± 50
Iron (mg/100 g)	10 ± 2
Folic Acid / Vitamin B9 (µg/100g)	55 ± 5
Vitamin D2 (µg/100g)	1,5 ± 0,5

Pinitol (g/100g)	4,2 ± 0,2
Total Polyphenols (mg gallic ac/100g)	1.600 - 2.700
Hydrophobic antioxidant capacity (µmol Trolox equivalent)	15.000

MICROBIOLOGICAL ANALYSIS

Total viable count (cfu/g)	< 5.000
Yeast & Moulds (cfu/g)	< 1.000
Salmonella (In 25g)	Absence
Escherichia Coli (cfu/g)	Absence

Free from heavy metals and pesticides.

*Average values subject to updates as new batches of the product are analyzed.

Carbohydrates 51%

Sugars 37,7%

Dietary Fiber 35,6%

Proteins 4,46%

Fat 0%

Salt 0,03%

Energy 293 Kcal / 100g
1229kJ / 100g

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