CAROB PRODUCTS

Carob Extract



Carob extract is a herbal raw material obtained by passing carefully selected carob fruits through controlled extraction and concentration processes. As Carob Türkiye, we produce and supply carob extract for wholesale and export demands. The extract, which contains water-soluble natural components of carob, can be used as a raw material in different food and production applications. The raw material used in the production process, extraction conditions and concentration level can be determined according to the technical specifications of the product. D-pinitol, which is naturally found in carob, can be among the components of the extract obtained under appropriate extraction conditions. Raw materials obtained from carob production regions of Turkey are selected and processed according to quality criteria.

Stock Status: In Stock

Technical Specifications

Origin	Türkiye
Packaging	Determined by product form and order terms

Carob Extract Production Process

The production process of carob extract is a production process that starts with the selection of quality carob fruits and continues with controlled extraction, filtration and concentration stages. The main purpose of production is to obtain a raw material that can be used in different food and industrial applications by extracting the water-soluble natural components of carob in a controlled manner. Final features of the product; The quality of the raw material used may vary depending on the extraction conditions, concentration level and technical specifications requested by the customer.

- Raw Material Selection
- Cleaning and Pre-Processing
- Crushing and Shredding
- Controlled Aqueous Extraction
- Filtration and Solid-Liquid Separation
- Concentration
- Standardization and Quality Control
- Packaging and Preparation for Shipment

Production begins with the selection of clean and high-quality carob fruits that have reached the appropriate level of ripeness. The quality of the raw material directly affects the properties of the extract to be obtained in terms of soluble matter, natural sugars and other components. The selected carob is taken to the production line and separated from stones, soil, branches and other impurities. Thus, a controlled raw material suitable for the extraction

process is prepared.





The cleaned fruits are crushed or shredded into appropriate sizes to increase extraction efficiency. Thanks to shredding, the contact surface of the carob with water is increased and the passage of the water-soluble natural components of the fruit into the extraction medium is facilitated. The shredded carob is brought into contact with water under specified process conditions. At this stage, the water-soluble natural components in carob are passed to the liquid phase. This stage forms the basis of Carob Extract production.

Since D-pinitol, which is naturally found in carob, is one of the water-soluble components, it can be found in the extract obtained under appropriate extraction conditions. However, the final amount of D-pinitol varies depending on the characteristics of the raw material used and the production process.





After the extraction is completed, the liquid extract is separated from the fruit pulp and insoluble particles. Thanks to controlled filtration, a cleaner and more homogeneous extract is obtained. The extract obtained after filtration can be concentrated in a controlled manner to reach the targeted dry matter or concentration value of the product. During this process, the process conditions are determined according to the desired properties of the product.

In Carob extract products for B2B use, the compliance of the product with the specified technical specifications is checked. Depending on the intended use of the product, dry matter, Brix, pH, microbiological properties and amounts of certain components can be analyzed. If a specific specification is requested in terms of D-pinitol, the values verified by laboratory analyzes are specified in the product technical documentation. After the final checks are completed, the carob extract is filled into packages suitable for the form of the product and the needs of the customer. Different packaging and shipping options can be evaluated according to B2B demands.





D-Pinitol in Carob Extract

Carob is one of the important herbal raw materials that naturally contains D-pinitol. D-pinitol is a component that is among the natural components of carob and can pass into the liquid extract obtained from the fruit under appropriate extraction conditions thanks to its water-soluble feature. For this reason, Carob Extract, obtained by controlled aqueous extraction of carob, can be considered as a raw material that naturally contains D-pinitol.

Production parameters such as the amount of raw material used during extraction, water content, temperature, processing time, and subsequent concentration can influence the overall component profile of the extract. While the amount of soluble dry matter in the extract can be increased through the concentration process, the final D-pinitol content of the product may vary depending on the characteristics of the carob used and the production process applied.

Therefore, Carob Extract and standardized or high-purity D-pinitol should not be considered as the same product. Carob Extract is a complex herbal extract obtained from carob that may contain other natural soluble components of the raw material in addition to D-pinitol. And in applications where a specific D-pinitol ratio is targeted, the product should be analyzed according to the relevant specification and the obtained value should be verified by laboratory results.

When aiming to obtain specific raw materials with a higher concentration of D-pinitol, separation, concentration, and, where necessary, purification or standardization processes can be applied in addition to the basic extraction process. The targeted proportion of D-pinitol in such products forms an important part of the production process and product specification.

At Carob Türkiye, we offer Carob Extract as a B2B raw material for food manufacturers, raw material suppliers, distributors, and different industrial applications. The technical specifications of the product can be evaluated based on the intended use and the requested ingredient profile. Especially in applications where D-pinitol content is important, the appropriate raw material selection and procurement process can be planned based on the analysis values and technical specifications of the product.

Contact

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