CAROB PRODUCTS

Carob Fruit



Carob fruit is a traditional and valuable agricultural product grown in the natural climatic conditions of the Mediterranean and Taurus Mountains. As Carob Türkiye, we offer quality carob fruits sourced from Turkey for wholesale and export. Carefully selected fruits are prepared in accordance with their intended use and supplied for different markets and production needs. Carob fruit; It can be used as a raw material in food production, grinding, molasses and various processing processes. Our products can be prepared with quantity, packaging and shipment options according to customer demands. Products supplied from Turkey's strong carob production regions are selected according to quality criteria. Carob Türkiye provides reliable and regular carob supply to businesses in domestic and international markets. You can contact us for your wholesale carob fruit and export requests.

Stock Status: In Stock

Technical Specifications

Origin	Alanya / Antalya, Türkiye
Packaging	20–25 kg sacks; other packaging on request
Storage Conditions	Store on pallets in a clean, cool and dry warehouse, away from moisture and direct sunlight.

Carob Fruit Production and Supply Process

The procurement process of carob fruit begins when the fruits developed under suitable growing conditions reach maturity. While the climatic conditions of the Mediterranean region provide a favorable environment for the cultivation of carob, especially Alanya and its surroundings stand out as one of the traditional production centers of this product. Alanya Carob was registered with a geographical indication in Turkey in 2025, and a European Union geographical indication application was made in 2026.

The production process of carob fruit begins with the harvest of ripe fruits and continues with cleaning, drying, quality control, packaging, storage and shipment stages. Carob, which grows in the natural conditions offered by the Mediterranean climate, is carefully collected when it reaches suitable maturity and taken into the processing and supply process.

- Harvesting and Gathering
- Selection and Pre-Control
- Cleaning and Drying
- Quality Control
- 25 kg Packaging
- Storage and Stacking

- Wholesale Shipment
- Supply to World Markets

Carob fruits are harvested when they reach the ripening period. Ripening pods take on their characteristic dark brown color and the blackening of the stems is one of the important indicators of ripeness. The harvest period specified for Alanya Carob in Turkey is September-October. The harvested fruits are collected from the trees and transferred to the next stage of the production and supply process. At this stage, care is taken to preserve the physical integrity of the fruits as much as possible and to separate unsuitable products.

After harvest, carob fruits are collected and pre-checked. Fruits; It is evaluated in terms of physical appearance, maturity, integrity and general quality. Branches, leaves, stones and similar foreign substances are separated to obtain a product suitable for processing and storage. This stage is important in terms of maintaining the product standard in the batch, especially for products to be sent for wholesale and industrial use. The selected carob fruits are cleaned and prepared for the drying process. Drying ensures that the fruit reaches the appropriate moisture level and that the product is preserved in a more controlled manner during storage.





After drying, the products are checked again. At this stage, carob fruits with suitable integrity, appearance and general physical quality are separated and taken to the packaging stage. Thus, it is aimed that the product offered to the customer complies with the determined supply and quality criteria. Carob fruits, which are made suitable for production and use, can be prepared in 20-25 kg sacks or with different industrial packaging options according to market and customer demand.





Packaged products are stored in clean, dry and appropriate storage conditions. The official storage conditions specified for Alanya Carob are 15–20 °C temperature, dry and moisture-free environment and maximum 60% storage humidity. It is also stated in the official conditions that the product is not cooled or heated during storage. In the last stage, the packaged carob fruits are palletized according to the order quantity and prepared for shipment. Products;

It can be delivered to processors, producers and distributors for use in food, feed, extract, flour/powder, molasses and different industrial applications. It is also seen in the sector sources that carob is an important agricultural raw material used in the food and different processing sectors in Turkey.

At Carob Türkiye, we manage the procurement process with a controlled approach, starting from the harvest of carob fruit to selection, cleaning, drying, quality control, packaging, storage, and shipment. We offer carob fruits sourced from the Mediterranean region of Turkey in bulk to meet the needs of our international customers operating in different sectors.

Contact

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The information is for general guidance only. Contact us for up-to-date technical data sheets, samples and quotes.

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