

Locust bean gum organic

Designation: carob gum

Description: Locust bean gum is a neutral tasting vegetable thickening agent made from the seeds of the carob tree. It is naturally gluten-free. Locust bean gum also binds without cooking and is therefore suitable for cold desserts, cold bowls, dips and hot dishes such as soups, eggless casseroles and vegetable dishes.

Preparation: Binding agent without cooking for cold desserts, cold bowls and dips, but also for hot dishes such as soups.
Application: For cold dishes, stir 2 g (one level teaspoon) into 250 ml of liquid and allow to swell briefly; for hot dishes, 1 g is sufficient.

Ingridients: carob gum*

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: No
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: Yes
Value Pack: No

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

| | |
|--------------------------------|----------|
| Calorific value kj | 911 kj |
| Calorific value kcal | 218 kcal |
| Fat | 1.4 g |
| Of which saturated fatty acids | 0.2 g |
| Carbohydrates | 7.3 g |
| Fibers | 74 g |
| Protein | 7 g |
| Salt | 0.03 g |

Allergene

| | |
|--------------------------|------|
| Gluten-containing cereal | Nein |
| Chicken egg | Nein |
| Peanuts | Nein |
| Milk | Nein |

| | |
|-----------------------------|------|
| Celery | Nein |
| Sesame seeds | Nein |
| Lupines | Nein |
| Crustaceans | Nein |
| Fish | Nein |
| Soy | Nein |
| Nuts | Nein |
| Mustard | Nein |
| Sulfur dioxide and sulphite | Nein |
| Molluscs | Nein |
| Cashews | Nein |
| Spelt | Nein |
| Barley | Nein |
| Oat | Nein |
| Hybrid Strains | Nein |
| Kamut | Nein |
| Macadamia | Nein |
| Almonds | Nein |
| Brazil Nuts | Nein |
| Pecans | Nein |
| Pistachios | Nein |
| Rye | Nein |
| Hazelnuts | Nein |
| Sesame | Nein |
| Walnuts | Nein |
| Wheat | Nein |