

# WE ARE HERE TO HELP

Access premium quality ingredients sourced directly from the manufacturers, including hydrocolloids, starches, and proteins

Navigate and overcome supply chain challenges with domestic product supply and a trusted brokerage firm

Solidify your sourcing strategy by utilizing our extensive manufacturer network

Collaborate with our highly specialized technical expertise to select the best solutions for your specific applications

Identify clean label options

Receive on-site training to empower your R&D teams to effectively handle and formulate specialty ingredients

**908-552-9599**

[www.us-sgi.com](http://www.us-sgi.com)

[info@us-sgi.com](mailto:info@us-sgi.com)

New Jersey, USA

# WHY SGI?

Our brokerage firm has an expansive portfolio of texturizers, stabilizers, and proteins, expert formulation knowledge, and domestic ingredient supply supported by our global manufacturer network

Our brokerage firm offers the highest quality ingredients and reliable supply security.

Partner with us to streamline your new product development journey and bring your products to market faster.

We are here to accelerate your product development and overcome challenges with our unparalleled expertise and resources.



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**For Educational Content**

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# CAROB POWDER

Purposeful, Wholesome, Simply

Good Ingredients



Brought to you by

Simply Good Ingredients, LLC

& The Gum Dr.

**Contact Us For Samples**

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# Broad Range of Ingredients

Carob powder is a natural sweetener and cost-effective chocolate substitute made from the dried and ground pods of the carob tree

It is commonly used in baking, desserts, and as a cocoa powder alternative. Carob powder can be added to a variety of recipes, including cakes, cookies, and smoothies, to add a natural sweetness and a unique flavor

It is rich in vitamins and minerals, low in fat, and caffeine-free. It's also a source of dietary fiber, low glycemic index (GI)

With its toasted and refined flavor, naturally sweet taste, and undeniable nutritional benefits, this powder is the perfect addition to any dish. It contains no caffeine, high in iron, and is gluten-free!

From everyday meals to gourmet creations, Carob Powder infuses a touch of Mediterranean flavor and elevates the overall taste and quality of your cooking

Experience the difference with Simply Good Ingredients' Carob Powder

# So many possibilities with Carob Powder



Delicious alternative to chocolate bar



Tasty baked goods and desserts & many more!

## Contact us for sample

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# Carob Products

Locust Bean Gum

**Carob Powder**

Carob Protein



## Safety is our Priority

We supply our customers in several geographic regions including Assia, Europe, North America, and China.

We have ISO 9001, FSSC 22000, Kosher and Halal, FDA certificates, GMO-Free & ALLERGEN- Free declarations

We also have URSA MASTER (Understanding Responsible Sourcing Audit) Certification of our production process

## Our Supplier: INCOM

INCOM has been manufacturing and exporting carob-based food ingredients such as Locust Bean Gum, carob powder, and carob molasses since 1980.

We are proud to say that INCOM is the 4th largest Locust Bean Gum (LBG) manufacturer in the world and controls about 10% of the LBG world market.

[www.incomas.com](http://www.incomas.com)

