

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

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

<https://www.linkedin.com/in/m-erhan-yildiz-ba8a4a3/>



Carob Protein

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 Protein: A Healthier and Sustainable Alternative

Carob protein is a plant-based protein that is derived from the carob tree, a legume that grows in the Mediterranean region. This protein is a natural and nutritious alternative to animal-based proteins, and it offers many benefits to those who consume it

Carob protein is made from the seeds of the carob tree. After the seeds are removed from the pods, they are ground into a powder, and the protein is obtained. Carob protein is an excellent choice for packaged food for vegans, vegetarians, and those who are lactose intolerant

Carob protein is also rich in fiber, antioxidants, and minerals such as calcium, iron, and potassium. It is also low in fat and carbohydrates, making it an ideal choice for food manufacturers

One of the main benefits of carob protein is that it is a sustainable, natural and nutritious alternative to animal-based proteins

Experience the difference with Simply Good Ingredients' Carob Protein Concentrate

So many possibilities with Carob Protein



Sustainable, upcycled protein concentrate



Ideal for bars and gluten free bakery, and ready to mix protein powders

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

