

**GKM**  
Carob Processing Factory





# About Us

GKM Co. with more than 30 years of experience in carob business, has its integrated carob processing facilities that begins with kibbling carob pods to produce Locust Bean Gum. Our factories are built on an area of 20.000 m<sup>2</sup> and contain 15.000 m<sup>2</sup> closed area which can process 7500 tons of Carob Pods and produce 800 tons of Locust Bean Gum annually. Factories are located in an Industrial zone in the city Mersin which has one of the biggest international ports in Turkey. GKM Co. also has a sister company in Northern Cyprus which processes Cyprus' Carob Pods.

GKM runs stabilizer and single ingredients business under the name of its sister company MEYSUT ([www.msut.net](http://www.msut.net)) which is also one of the biggest Carob Syrup producers in Turkey.



**GKM**  
Carob Processing Factory





# Locust Bean Gum E-410

Locust Bean Gum is a textural ingredient obtained from the seeds of the sophisticated carob tree (*Ceratonia Siliqua*). Locust Bean Gum is only soluble after heating to 80-90 C°, depending on time and shear. Viscosity at 1% ranges from 1800 to 3000 cps.

Our products are suitable for a large spectrum of food systems as a thickening agent and in certain gel systems as a texture modifier by means of high quality.

Advanced textural properties are maximized by our innovative approach combined with our many years of experience. Our unique production method introduces premium quality to Locust Bean Gum in every aspect. Thanks to that unique production method we can also respond the special needs of our customers with our **Tailor Made Locust Bean Gum** which means adjustable viscosity, color and mesh size.



# Types

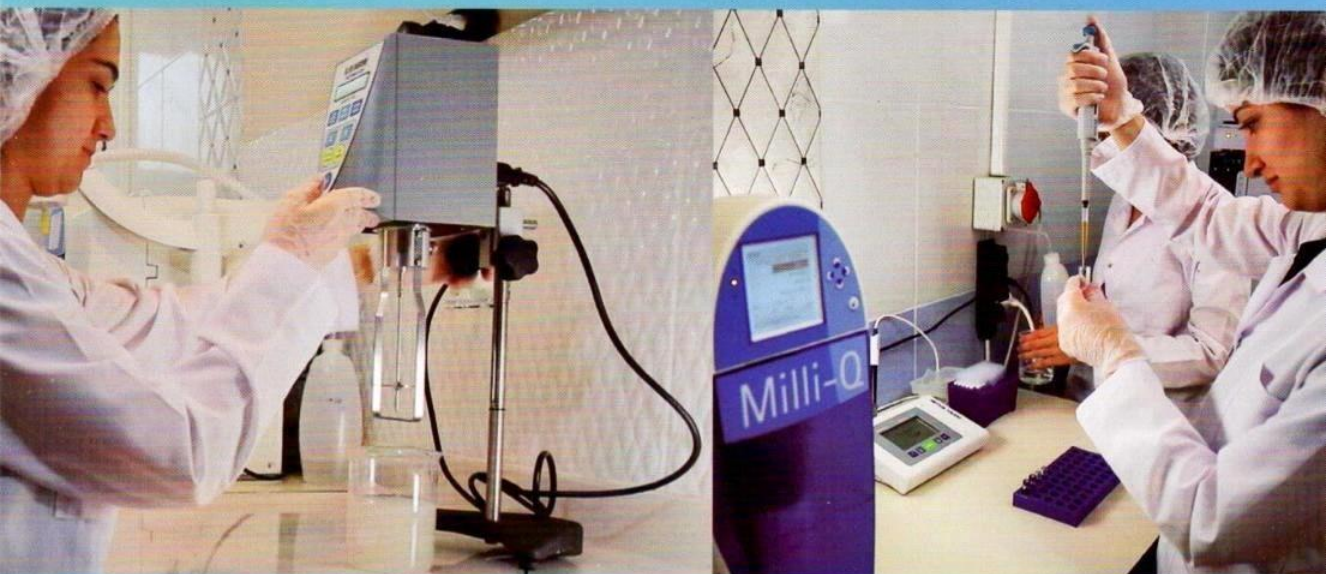
PRODUCTS	VISCOSITY	PARTICLE SIZE
LBG - PREMIUM	3000 +/- 200 cps	Approx. 175 mesh
LBG - A01	Min. 2800 cps	Approx. 150 mesh
LBG - A02	Min. 2400 cps	Approx. 150 mesh
LBG - A03	Min. 2000 cps	Approx. 150 mesh

APPLICATION	FUNCTION	DOSAGE
Ice-cream	Delays melting, provides creamy taste, increases overrun, provide resistance to heat shock	0.1 - 0.3 %
Yogurt & Puddings	Contributes structure and avoids syneresis	0.1 - 0.3 %
Cream cheese & Processed cheese	Provides excellent texture and structure	0.25 - 0.35 %
Water dessert gellies & Canned meat	Increases the gel strength when used in combination with K-Carrageean, Xanthan and Agar-agar, avoids syneresis	0.2 - 0.5 %
Confectionary	Decreases the syneresis, improves spreadability	0.2 - 0.4 %
Fish products	Avoids breakage, improves packaging consistency	0.2 - 0.4 %
Beverages	Improves body, reduces formation of sediment	0.1 - 0.4 %
Dressing & Sauces	Stabilizes oily and non-oily sauce	0.3 - 1.0 %
Cereals	Decreases crumbling, improves texture	0.3 - 0.6 %
Frozen food	Improves freeze-thaw stability	0.1 - 0.5 %
Dietary food	Functions as a gluten substitute and low calorie ingredient	0.3 - 1.0 %



**GKM**  
Carob Processing Factory





QUALITY KNOWN BY THE WORLD







**GKM**  
Carob Processing Factory

[www.gkm-tr.com](http://www.gkm-tr.com)

+90 324 645 43 44  
+90 324 331 13 27

M.T.O.S.B 8 Cad. No:10 33443  
Akdeniz - MERSIN / TURKEY