

Arame whole (AAA20488)
(Eisenia bicyclis , Sea oak (US, UK))



Description of the

Dried, blanched and coarsely chopped leaves of Arame algae from wild collection

Sensor technology:

Appearance: cut strips, ribbon-shaped, length, 2 - 6 cm, width 1 - 3 mm, flat

Colour: black-brown, dark brown, brown-grey

Consistency: dry, tough, pliable, slightly fibrous

Odour: sea-like, mildly algae-like, slightly earthy, neutral

Flavour: mild, slightly sweet, algae-like, umami, unobtrusive

Nutritional values (per 100 g)*:

Calorific value: 786 kJ

Calorific value: 194 kcal

Fat: 1 g

thereof healthy fatty acids:

0.2 g Carbohydrates: 1.6 g

of which sugar: 1.6 g

Fibre: 73.9 g

Protein: 7.7 g

*: As the algae are natural products, only average values can be given as analysis values. The actual values vary from batch to batch.

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Salt: 2.8 g

Loss on drying*: 87-90%. Drying takes place at temperatures below 42°C.
The product has raw food quality.

Allergens: All algae products may contain traces of other types of algae, mussels, crustaceans and fish.

Origin: Asia

Shelf life: 3 years

Storage: cool and dry

The products are compliant according to Regulation (Euratom) 2016/52.

The product is manufactured according to HACCP criteria in compliance with all food and hygiene regulations (Regulation (EC) 852/2004).

The packaging material complies with the regulations on food quality (EC) No. 1935/2004 and (EC) No. 10/2011.

The product is free from genetically modified organisms and therefore exempt from the specific labelling requirements of EU Regulations (EC) No. 1829/2003 and 1830/2003.

Attenweiler, 15 May 2025

signed. Michael Hofmann

A handwritten signature in blue ink that reads "Michael Hofmann".



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