BIO Alaria powder (AAAA0530)

(Alaria esculenta / A. marginata, Irish Wakame, Dabberlocks, Sarumen (JP), winged kelp)





<u>Description of the</u> fine powder of dried Alaria algae.

Sensor technology:

Appearance: fine powder 200µm (80mesh) Colour: dark green, olive, green-brown, brown Consistency: crumbly Odour: typical of the species, slightly aromatic, like the sea Taste: typical of the species, algae aromatic, salty, like the sea

Nutritional values (per

<u>100 g)*:</u> Calorific value: 865.6 kJ Calorific value: 209 kcal Fat: 2.3 g of which healthy fatty acids: 0.7 g Carbohydrates: 16.8 g of which sugar: 0.2 g Fibre: 42.1 g Protein: 9.3 g Salt: 3.5 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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Loss on drying*: 87-90%. Drying takes place at temperatures below 42°C. The product has raw food quality.

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

Origin: France, Norway (depending on batch)

Shelf life: 3 years

Storage: cool and dry

The products are certified organic (Regulation (EU) 2018/848).

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, 5 May 2025

signed. Michael Hofmann

Hiddel Kolmon



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