BIO Sea Spaghetti Leaves(AAAB0319)

(Himanthalia elongata, Riementang (DE))

Description of the product

Coarsely crushed leaves of dried sea spaghetti seaweed.

Sensory characteristics:

Appearance: dried narrow seaweed leaves about 5 mm wide, several as a nest

Colour: dark green, olive

Consistency: hard

Odour: typical of the species, slightly aromatic, like the sea

Flavour: typical of the species, algae flavour, like the sea, slightly salty

Nutritional values (per 100 g)*:

Calorific value: 708 kJ

Calorific value: 171 kcal

Fat: 1 g

of which healthy fatty acids:

0.4 g Carbohydrates: 15 g

Dietary fibre: 36 g

Protein: 7.5 g

Salt: 7.9 g

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

Algenladen GmbH, Weiherstr. 8, 88448 Attenweiler, Tel: 07343-9223254 Contact: info@algenladen.de https://www.algenladen.de

BIO Sea Spaghetti Leaves(AAAB0319)

(Himanthalia elongata, Riementang (DE))

Loss on drying*: 85-90%. Drying takes place 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: depending on the batch (France, Spain, Ireland)

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 is therefore exempt from the specific labelling requirements of EU Regulations (EC) No. 1829/2003 and 1830/2003.

Each harvested batch is analysed for heavy metals, iodine and microorganisms. We provide the analysis values depending on the batch.

Attenweiler, 15.5.2025 signed.

Michael Hofmann

Michael Hofmann

ALGENLADEN GMBH
ALGEN LADEN
Weiherstraße 8
88448 Attenweiler
Deutschland
info@algenladen.de | www.algenladen.de

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