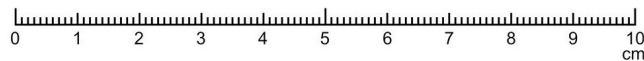


## Organic Kombu Flakes (AAAC0299)

(Laminaria digitata, L. Hyperborea, L. ochroleuca, finger kelp (DE), Devils Apron (US))



### Description of the

Gently dried and flaked kombu (Laminaria) from certified organic wild harvesting.

### Sensor technology:

Appearance: Flakes, crushed pieces of algae, particle size 10-20 mm, free-flowing

Colour: olive green, brown, yellow-brown

Consistency: dry, leathery, slightly brittle

Odour: sea-like, slightly iodine-rich, salty, algae-like Taste: umami, salty, slightly sweet, algae-like

### Nutritional values (per 100 g)\*:

Calorific value: 753 kJ

Calorific value: 181 kcal

Fat: 2 g

thereof healthy fatty acids: 0.7 g

Carbohydrates: 18 g

Dietary fibre: 34 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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(Laminaria digitata, L. Hyperborea, L. ochroleuca, finger kelp (DE), Devils Apron (US))



Protein: 9.2 g

Salt: 5.1 g

Loss on drying\*: 85-92%. 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: EU

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, 15 May 2025

signed. Michael Hofmann

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



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