

Konbu sugar kelp from Asia (conv.) Flakes (AAAD0986)

(*Saccharina japonica*, Japanese leaf kelp, Haidai (CN),
Dashima (KR), Ma-konbu (JP), Rishiri-konbu (JP))



Description of the

Gently dried Asian sugar kelp (*Sacc. Japonica*) from aquaculture or wild collection in the Pacific Ocean, chopped into flakes.

Sensor technology:

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

Colour: olive green, brown, yellow-brown

Consistency: dry, crispy, 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: 445 kJ

Calorific value: 73 kcal

Fat: 0.8 g

thereof healthy fatty acids:

0.1 g Carbohydrates: 2.4 g

of which sugar: 0.1 g Fibre: 32 g

Protein: 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: 0.5 g

Loss on drying*: 89-95%. 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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