

## BIO Irish moss leaves (AAAAE0690)

(Chondrus crispus, cartilage kelp (DE), carrageenan (EN), E 407)



### Description of the

Dried leaves from wild-collected, certified organic Irish moss. Naturally dark red or bleached in the sun.

### Sensor technology:

Appearance: curled leaves

Colour: colourless translucent, slightly reddish

Consistency: solid

Odour: neutral, slightly sea-like Taste: neutral

### Nutritional values (per 100

g)\*: Calorific value: 797 kJ

Calorific value: 189 kcal

Fat: 2.2 g

of which healthy fatty

acids: 1 g Carbohydrates:

28.5 g of which sugar: 0.1

g Protein: 9.9 g

Salt: 0.1 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\*: 85-90%. 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: Ireland

Shelf life: 24 months

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, 7 May 2025

signed. Michael Hofmann

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



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