

## **BIO Irish moss powder(AAAE0691)**

(Chondrus crispus, cartilage kelp, carrageenan)



### Description of the

Powder <300µm of dried cartilage kelp, sun-bleached.

### Sensor technology:

Appearance: Powder and dust <300µm

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

Loss on drying\*: 85-90%. Drying takes place below 42°C. The product

\*: 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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(Chondrus crispus, cartilage kelp, carrageenan)



has raw food quality.

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

Origin: 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 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, 7 May 2025

signed. Michael Hofmann

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



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