

Nori strips conv. roasted (AAAG0684) (*Porphyra umbilicalis*, *P. yezoensis*, Luche (ES), Laver (EN), Purpurtang (DT), Akusanori (JP), Hoshinori (JP), Gim Gim (KOR))



Description of the
Sliced strips of dried and roasted nori seaweed.

Sensor technology:

Appearance: About 2mm wide stripes, 1 to 2 cm long

Colour: dark cerulean green, purple, black

Consistency: fine, very thin leaves, sticks to the tongue

Odour: umami, mushroom

Flavour: slightly salty, intense umami, mushroom

Nutritional values (per

100 g)*: Calorific

value: 1028 kJ

Calorific value: 248
kcal

Fat: 2.5 g

thereof healthy fatty acids: 1.1 g

Carbohydrates: 3.4 g

of which sugar: 0.5 g Fibre: 46 g

Protein: 30 g

Salt: 1.9 g

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

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Drying loss*: 95-98%.

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

Origin: China or Japan (depending on batch)

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.

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

Attenweiler, 5 May 2025

signed. Michael Hofmann

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



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