

## Nori (Purple kelp, *Porphyra umbilicalis*, *P. yezoensis*)



Flakes

### Sensory:

- Appearance: dried algae leaves, in several, crumpled
- Color: dark red, purple, reddish brown
- Consistency: thin-leaved, firm to the bite
- Odour: typical of the species, aromatic, of the sea
- Flavour: typical of the species, aromatic of algae, salty, of the sea

Nutritional values (per 100g dry weight) \*: Calorific value: 188 kcal, Fat: 1.5 g, of which total fatty acids: 0.36 g, Carbohydrates: 30 g, of which sugar 3 g, Protein: 30 g, Salt: 0.6 g

Loss on drying\*: 90-95%. Drying takes place under 42°C, the product has raw food quality.

Allergens: All algae products may contain traces of other algae species, shellfish, crustaceans and fish.

Analyses: Each harvested batch is analysed for heavy metals, toxins and microorganisms. The samples are already taken from the plants during growth, so that the harvest time can be brought forward should the concentration of e.g. heavy metals or iodine rise above average.

### Limits:

- Heavy metals (mg per kg dry weight): Mercury < 0.05, lead < 5, inorganic arsenic < 3, cadmium < 3, selenium < 5.
- Iodine < 2 g per kg dry weight

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- Microorganisms (cfu per g wet weight): Escheria coli < 100, Staphylococci < 100, Clostridia < 10. Salmonella absent in 25g.

The exact analysis values of the goods sold by us are available to us and we will gladly provide them to you.

### Products:

- Flakes of approx. 4mm in a 1 kg container (AAAG0683, plastic bag without bisphenol A)
- roasted flakes of about 4mm in a 1 kg container (AAAG0684, plastic bag without bisphenol A)
- Powder of about 300µm in 1 kg container (plastic bag without Bisphenol A)

The products are conventionally produced and come from wild collection or aquaculture in the Pacific. They are free from genetically modified organisms.

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