

Yaki-Sushi Nori Leaves Bulk (AAAG0990)

(Porphyra umbilicalis, P. yezoensis, Luche (ES), Laver (EN), Purpurtang (DT), Akusanori (JP), Hoshinori (JP), Gim Gim (KOR))



Description of the
pressed, rectangular leaves made from crushed, dried pieces of nori seaweed.

Sensor technology:

Appearance: dried and roasted seaweed leaves, 20x21cm or 20x15.5cm

Colour: dark 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

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

Yaki-Sushi Nori Leaves Bulk (AAAG0990)

(Porphyra umbilicalis, P. yezoensis, Luche (ES), Laver (EN), Purpurtang (DT), Akusanori (JP), Hoshinori (JP), Gim Gim (KOR))

Salt: 1.9 g

Drying loss*: 95-98%.

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

Origin: China

Shelf life: 18 months

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, 7 May 2025

signed. Michael Hofmann



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