



Leaves

## Sensor technology:

- Appearance: dried algae leaves and stalks, individually, pieces of about 1 cm and knot-shaped dockings
- Colour: black
- Consistency: firm, brittle
- Odour: slightly aromatic, light potassium, like the sea
- Flavour: typical of the species, potassium, like the sea

Nutritional values (per 100g dry weight) \*: Calorific value: 279 kcal, fat: 1.3 g, of which total fatty acids: 0.24 g, carbohydrates: 56.2 g, of which sugar: 0 g, protein: 10.6 g, salt: 0.7 g

Drying loss\*: 87-90%.

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

Analyses: Each harvested batch is analysed for heavy metals, toxins and microorganisms. The samples are taken from the plants while they are still growing so that the time of harvest can be brought forward if the concentration of heavy metals or iodine, for example, rises above average.

## Limit values:

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

## Hijiki (Sargassum fusiforme)



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

Iodine: The iodine content is subject to natural fluctuations. Hijiki tends to have a high iodine content, which can exceed 1000µg/kg.

We have the exact analysis values of the goods we sell and are happy to provide them to you.

### Products:

- Whole sheets in paper stand-up pouches of 25g (AAAL0489) and 100g (AAAL0491) with plastic seal, as well as in 1kg containers (AAAL0487, plastic pouch without bisphenol A)

The products are conventionally produced in the Pacific (Japan) in compliance with a quality assurance system (at least HACCP). They are free from genetically modified organisms.

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