

Eucheuma Cottonii, light-coloured, dried



Description: whole leaves, curled, sun-bleached. Sensory

characteristics:

- Appearance: curled leaves
- Colour: colourless translucent, golden-yellow, slightly reddish
- Consistency: flexible, firm to the bite
- Odour: neutral, slightly sea-like, medicinal
- Flavour: neutral

Nutritional values (per 100g dry weight) *: Energy: 797 kJ / 189 kcal; Fat: 2.2 g; of which saturated fatty acids: 1 g; Carbohydrates: 28.5 g; of which sugar: 0.1 g; Fibre: 0 g; Protein: 9.9 g; Salt: 0.1 g.

Loss on drying*: 85-90%. Drying takes place at temperatures below 42°C. The product has raw food quality.

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

Origin: Vietnam

The products are free from genetically modified organisms and conform to Regulation (Euratom) 2016/52. Neither ethylene nor its oxides are in production, processing and storage. Each harvested batch is analysed for heavy metals, toxins and microorganisms.

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