

# Organic Gracilaria

(Ogo Nori , Gracilaria Gracilis)



Description: fine, thread-like leaves, dried. Sensory

properties:

- Appearance: fine, thread-like leaves
- Colour: dark red, reddish brown, black
- Consistency: brittle
- Odour: neutral, slightly sea-like
- Flavour: spicy, umami, crustacean notes

Nutritional values (per 100g dry weight) \*: Energy: 724 kJ / 173kcal; Fat: 2.2 g; of which saturated fatty acids: 1 g; Carbohydrates: 18.5 g; of which sugar: 0.1 g; Fibre: 20 g; Protein: 9.9 g; Salt: 0.1 g.

Loss on drying\*: 90-95%. 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: Portugal

The products are certified organic (Regulation (EU) 2018/848) and come from wild collection in the European part of the Atlantic. They are free from genetically modified organisms and conform to Regulation (Euratom) 2016/52. Neither ethylene nor its oxides are used during 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.