

Sodium alginate (AAAZ0985)

(Laminaria spp., Ascophyllum nodosum, Macrocystis pyrifera, Ecklonia spp., Lessonia nigrescens, E 401)



Description of the

Purified, (spray) dried, powdered polysaccharide from brown algae.

Sensor technology:

Appearance: Powder 80 mesh (200µm)

Colour: white, cream, light yellow, beige

Consistency: dry, free-flowing, slightly hygroscopic, homogeneous, powdery

Odour: neutral, slightly algae-like, slightly sea-like, slightly

organic Taste: neutral, slightly salty, mildly algae-like, barely perceptible

Nutritional values (per 100

g)*: Calorific value: 636

kJ

Calorific value: 152 kcal

Dietary fibre: 82 g

Protein: 3.5 g

Salt: 7.4 g

Drying loss*: 90-93%.

Origin: different countries of origin worldwide, depending on the batch

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

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Shelf life: 24 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

A handwritten signature in blue ink that reads "Michael Hofmann".



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