

Chlorella (Chlorella vulgaris)



Sensory:

- Appearance: dried powder < 100µm
- Color: dark green
- Consistency: fine, smooth
- Odor: typical of the species, aromatic, spicy
- Taste: typical of the species, spicy

Contents*: Calorific value: 402 kcal, Fat: 13.4 g, of which total fatty acids: 0.95 g, Carbohydrates: 5.2 g, of which sugar 1.2 g, Protein: 59.1 g, Salt: 0.1 g

Water content*: 6%

Allergens: no allergens requiring labeling

Analyses: Each harvested batch is analyzed for heavy metals, toxins and microorganisms.

Limits:

- Heavy metals (mg per kg dry weight): Mercury < 0.1, lead < 1.5, inorganic arsenic < 0.7, cadmium < 1, selenium < 5.

- Microorganisms (cfu per g wet weight): Escheria coli < 100, Staphylococci < 10000, Clostridia < 10, Listeria < 10. Salmonella absent in 25g.

The exact analysis values of the goods we sell are available to us and we will be happy to provide them to you.

Products:

- Powder in 100 g paper stand-up pouch (AAII0649) with plastic seal
- Powder in 1 kg container (AAII0648, plastic bag without bisphenol A)
- both certified organic (EC 834/2007) and free of genetically modified organisms.

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