

Dulse (Palmaria palmata)



Whole Leaf

Sensory evaluation:

- Appearance: dried whole algae leaves, about 2 cm wide and 5 to 15 cm long
- Color: dark red, violet, red-brown
- Consistency: thin-leaved, bite-resistant
- Smell: typical of the species, very aromatic, sea-like
- Taste: typical of the species, aromatic algae, salty, sea-like

Nutritional values (per 100 g dry weight) *: energy: 223 kcal, fat: 0.5 g, of which saturated fatty acids: 0.1 g, carbohydrates: 21 g, of which sugar 0.2 g, protein: 18 g, salt: 2.5 g

Loss on drying *: 75-80%. Drying takes place below 42 ° C, the product is raw food quality.

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

Analysing: Every harvested batch is analyzed for heavy metals, toxins and microorganisms. The samples are already taken from the plants during growth, so that the harvest can take place earlier should the concentration of e.g. heavy metals or iodine rise above average.

Limits:

- Heavy metals (mg per kg dry weight): mercury <0.05, lead <5, inorganic arsenic <3, cadmium <3, selenium <5
- Iodine <2 g per kg dry weight
- Microorganisms (cfu per g wet weight): Escheria coli <100, staphylococci <100, clostridia <10. Salmonella absent in 25g

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The exact analysis documentation of the batches sold by us are on hand and we would be happy to provide them to you.

Products:

- Whole leaves in paper stand-up pouches of 25g (AAAF0031) and 100g (AAAF0455) with plastic seal, as well as in 1 kg containers (AAAF0309, plastic bag without bisphenol A)

The products are organic certified (EG 834/2007) and sourced from wild collection in the European part of the Atlantic. They are free from genetically modified organisms.

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