

Nori Leaves (Gim, Porphyra umbilicalis, P. yezoensis)



Leaves

Sensor technology:

- Appearance: dried algae leaves, in several, crumpled
- Colour: dark red, violet, reddish brown
- Consistency: thin-leaved, firm to the bite
- Odour: typical of the species, aromatic, of the sea
- Taste: typical of the species, aromatic of algae, salty, of the sea

Nutritional values (per 100g dry weight) *: Calorific value: 291 kcal, Fat: 1.1 g, of which total fatty acids: 0.5 g, Carbohydrates: 37 g, of which sugar 0.5 g, Protein: 33 g, Salt: 0.7 g

Loss on drying*: 90-95%. Drying takes place under 42°C, the product has raw food quality.

Allergens: All algae products may contain traces of other algae species, shellfish, crustaceans and fish.

Products: Whole leaves in paper stand-up pouches of 25g (AAAG0038) and 100g (AAAG0527) with plastic seal, as well as in 1 kg containers (AAAG0307, plastic pouches without bisphenol A)

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

*: 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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Analyses

Batch: N/250820, determined on: 08.02.2021, Origin: Spain

	Unit	Standard	Measured value
Heavy metals			
Cadmium (Cd)	mg/kg (ppm)	< 0,5	0,43
Mercury (Hg)	mg/kg (ppm)	< 0,1	< 0,01
Microorganisms			
Total bacterial count (37°C)	CFU/g	< 100 000	4 100
Escherichia coli	CFU/g	< 10	compliant
Listeria	CFU/25g	< 100	Not proven
Salmonella	CFU/25g	Not proven	Not proven
Macronutrients			
Iodine (I2)	mg/kg (ppm)		35,3

Attenweiler, 10.05.2021

gez. Michael Hofmann