

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



Flakes

Sensor technology:

- Appearance: dried algae flakes, 3 – 5 mm
- 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:

- Flakes of approx. 4mm paper stand-up pouches of 25g (AAAG0719) and 100g (AAAG0697) with plastic seal, as well as in 1 kg containers (AAAG0553, 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.