Sea Lettuce Flakes

(Ulva lactuca)





Description:

Crushed flakes of dried sea lettuce seaweed.

Sensory:

- Appearance: dried seaweed leaves, flakes of about 2 4 mm.
- · Colour: light green, olive
- Consistency: thin-leaved, firm to the bite
- · Odour: typical for the species, slightly aromatic, of the sea
- Taste: typical of the species, aromatic of algae, salty, reminiscent of the sea, slightly bitter

Nutritional values (per 100g dry weight) *: Energy: 163 kcal, Fat: 0.5 g, of which total fatty acids: 0.2 g, Carbohydrates: 5 g, of which sugar 0.4 g, Protein: 17 g, Salt: 6.1 g

<u>Loss on drying*:</u> 90-95%. Drying takes place under 42°C. The product has raw food quality.

<u>Allergens:</u> no allergens subject to labelling. All algae products may contain traces of other algae species, shellfish, crustaceans and fish. Contamination is below 2ppm tropomyosin.

Origin: depending on batch Spain or Ireland

The products are certified organic (VO (EU) 2018/848) and originate from wild collection in the European part of the Atlantic Ocean. They are free from genetically modified organisms and compliant according to VO (Euratom) 2016/52. Each harvested batch is analysed for heavy metals, toxins and microorganisms.

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