

wakame flakes

(Undaria pinnatifida)



Description:

Crushed flakes of dried wakame algae.

Sensory:

- Appearance: dried algae leaves, flakes with about 3 - 8 mm
- Color: dark green, olive, green-brown
- Consistency: leathery, firm, brittle
- Odour: typical of the species, slightly aromatic, of the sea
- Flavour: typical of the species, aromatic of algae, salty, of the sea

Nutritional values (per 100g dry weight) *: Calorific value: 777 kJ / 188 kcal, Fat: 1.1 g, of which saturated fatty acids: 0.2 g, Carbohydrates: 5.3 g, of which sugar: 0 g, Dietary fibre: 44.6 g, Protein: 17.0 g, Salt: 5.7 g

Loss on drying*: 87-90%. The 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.

Origin: France, Spain or Ireland (depending on batch)

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

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

wakame flakes

(Undaria pinnatifida)



Analyses

Batch: ADW.02.06.A.21, determined on: 08 March 2021, Origin: France

	Unit	Standard	Measured value
Heavy metals			
Arsenic (inorganic)	mg/kg (ppm)	< 2	0,5
Cadmium (Cd)	mg/kg (ppm)	< 0,5	< 0,1
Tin (Sn)	mg/kg (ppm)	< 1	< 0,2
Mercury (Hg)	mg/kg (ppm)	< 0,1	< 0,01
Lead (Pb)	mg/kg (ppm)	< 0,5	< 0,1
Microorganisms			
Total microbial count (37°C)	CFU/g	< 100 000	1200
Clostridium perfringens	CFU/g	< 10	< 1
Staphylococcus aureus	CFU/g	< 100	< 1
Escherichia coli	CFU/g	< 10	< 1
Listeria	CFU/25g	< 10	Not proven
Salmonella	CFU/25g	Not proven	compliant
Macronutrients			
Iodine (I2)	mg/kg (ppm)	< 150	9,72

Attenweiler, 6.6.2021

gez. Michael Hofmann