

Product specification



NL-BIO-01



106127/169219

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KOMBU organic seaweed

Nutrients within are bio-available and easy absorbed.
Natural immune stimulant and gut flora modulator
Extends shelf-life
Promotes normal growth in children, energy metabolism and normal cognitive function.
Allows salt and sugar levels to be reduced.
Allows for increased hydration in the baking process.

Hoe te bereiden;

Voeg 3gr Granulaat (gedroogd) of Kombu portie/pers.

Voeg Kombu toe aan soepen en roerbakgerechten, braden. De smaak van Kombu is niet overweldigend. In plaats daarvan is het licht zout, ziltig en aangenaam umami. Het gebruik van kombu als smaakmaker biedt een mooie bron van jodium (vooral voor ons mensen die in de struma-gordel leven!). Kook het gedurende 30-45min. Het kookvocht neemt 40% jodium op.

CONTAINS

Iodine 212 mg/g (130%RDI).

ALLERGY ADVICE

This product is naturally gluten, dairy and nut free.

It may contain traces of crustaceans and molluscs crustaceans.

G.M.O. Free

Irradiation: no

Suitable for vegetarians.

Allergen information;

1 Cereals containing gluten	-
2 Crustaceans (>20mg / kg)	+
3 Egg	-
4 Fish	-
5 Groundnuts	-
6 Soy	-
7 Milk	-
8 Nuts	-
9 Celery	-
10 Mustard	-
11 Sesame seeds	-
12 Sulphur dioxide (>10mg / kg)	-
13 Lupine	-
14 Molluscs	+

Microbiological Properties

	Result	Unit	Method
Presumptive Enterobacteriaceae	<10	CFU/g	SP 033 Based on ISO 21528-2 (2004)
Clostridium perfringens	<10	CFU/g	SP 042 Based on ISO 7937 (2004)
Aerobic colony count	<30000	CFU/g	Sp48 Based on ISO 4833-1:2013
β-Glucuronidase + E coli	<10	CFU/g	SP 049 Based on ISO 16649-2 (2001)
Salmonella	Not detected	25g	SP 102 Based on Solus ELISA
Moulds	<500	CFU/g	Based on ISO 21527-1 (2008)
Yeasts	<300	CFU/g	Based on ISO 21527-1 (2008)

Bacteriological Information

Total Bacterial Count @ 22C.	6,665	CFU/g
Total Bacterial Count @ 37C.	11,000	CFU/g

Report No. 0CEH-15822512



Product origine: Ireland EU Customs tariff code: 12122100



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version 2021

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At Ireland we are passionate about food, about how it tastes and the benefits it can bring. All natural, it adds nutrients while allowing you to, reduce salt and sugar, but keeps the all important taste and minerals.

INGREDIENTS

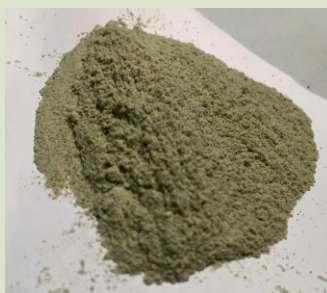
Seaweed kinds: Laminaria digitata

Brown seaweed.

This is a seasonal product, hence the use of range.

NUTRITIONAL

Typical values	(100g)	contains
Energy	682kJ	165 Kcal
Fat		0,5g
Of which saturates		0,1g
Carbohydrate		41,6g
Of which sugars		0,2g
Fibre		32,1g
Sodium content		4,4g
Protien		14,0g



Available in powder
Packaging: on pallet; 50 bags of 12,5kg

Nutritional Kombu, Laminaria Digitate (Kelp) seaweed

Ash	29,2	g / 100g
Iodine	212,0	mg / 100g
Potassium	8,01	g / 100g
Iron	7,29	mg / 100g
Calcium	846	mg / 100g
Magnesium	556	mg / 100g
Mangaan	0,56	mg / 100g
Sodium	2,73	g / 100g
Zinc	3,90	mg / 100g
Omega 3	225,0	mg / 100g
Omega 6	138,0	mg / 100g



COMMISSION REGULATION (EC) No 710/2009 of 5 August 2009

amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007, as regards laying down detailed rules on organic aquaculture animal and seaweed production

- All our seaweed products are in compliance with foodstuff legislations
- All the seaweeds are in compliance with rule no.710-2009 (in regards with detailed rules on organic aquaculture animal and and seaweed production (Chapter 1a: Seaweed production; Chapter 2a: Specific control requirements for seaweed)).

STORAGE

Store in cool dry place. Always use a dry spoon and reseal after use.

Best before date;

Two years after date on closed packaging.