

# Ulva Lactuca

## PRODUCT DESCRIPTION

Product name	Sea-Lettuce
Scientific name	<i>Ulva Lactuca</i>
Origin	Israel (Seakura Sea of Life)
Aquaculture	Land-based cultivation
Certifications available	BRC ISO9001 ISO14001 USDA/EU ORGANIC

## PRODUCT TYPES AND PACKAGING CHARACTERISTICS

Product Types	Green flakes
Visual appearance	Green flakes
Particle size	1.0 - 8.0 mm
Flavor	Bodied, smooth, reminding seafood
Odor	Smell of the sea
Packaging	Plastic bags for food use 1 and 5 kg

Cultivation: Organic cultivation in the land-based seaweed farm of Seakura, located in the coastal region of Michmoret, Israel.

Processing: optional freeze dry products or other dry process.

Milling: followed by sieving to the target size.

## INTERNAL CODES AND TRACEABILITY

Internal codes	<i>Species</i>	2
	<i>Flakes</i>	8
	<i>Amount for bag</i>	Next 2 numbers
	<i>Date</i>	last 6 numbers
Lot number	Codification of the batch is done using the code of the species, followed by the indication of the month and year of production and, finally, by the identification code of the product type. Ex. Flakes dried Ulva Lactuca produced in January, 2018: 280001A010118	

*An effective traceability system is maintained throughout the process. Through the creation of batches and the internal documentation it is possible to identify the origin and destination of all products processed and marketed*



## TOXICOLOGICAL CRITERIA HEAVY METALS AND OTHER ELEMENTS

Parameters	Results (1)	Guide value (2)
Arsenic	1	5 mg/kg (dry weight)
Cadmium	0.23	5 mg/kg (dry weight)
Lead	0.06	5 mg/kg (dry weight)
Mercury	0.84	2.5 mg/kg (dry weight)

(1) Coming from analytical data by Institute for food microbiology and consumer goods Ltd

(2) Coming from Guidelines for maximum amount of heavy metals and tin in food From 01.05.2016

## MICROBIOLOGICAL PROPERTIES

### Method of Analysis

HACCP is implemented in the company. Having a controlled cultivation system eliminates the need to perform control analysis to every single batch produced. Analysis are carried out for the different species and batches produced according to a strict chronogram.

Parameters	Results (3)	Guided Value (4)
Total viable count (30 °C)	<10	$\leq 1 \cdot 10^5$ (per 1 gr) ufc/g
Fecal coliforms	<10	$\leq 1 \cdot 10^3$ ufc/g
E. coli count	<10	$\leq 10$ ufc/g
Molds	<10	$\leq 1 \cdot 10^3$ ufc/g
Yeast	<10	$\leq 1 \cdot 10^3$ ufc/g
Salmonella spp.	Not detected	Absent in 25 g

(3) Coming from analytical data by Eurofins laboratories

(4) Guide values for a microbiological evaluation of food, INSA Group 3.

## NUTRITIONAL VALUE \*

### 8.1 Macronutrients (per 100 g of seaweed)

Energy (kcal)	251
(kJ)	1045
Total fat (g)	1.8
Saturated FA (g)	0.8
Carbohydrates (g)	14
Sugar (g)	0
Protein (g)	26.1
Dietary fiber (g)	37.1
Salt**(g)	3.75
Water content (g)	6
Ash (g)	15

### 8.2 Micronutrients – Vitamins and Minerals\*\*\*

Potassium (mg/kg)	20000
Calcium (mg/kg)	6500
Magnesium (mg/kg)	18000
Iron (mg/kg)	31
Zinc (mg/kg)	16
Iodine (mg/kg)	330
Sodium (mg/kg)	15000



\* Coming from analytical data from the supplier, done by Eurofins labs. These average values are indicative.

\*\* Sodium is naturally present in the seaweed

\*\*\* Vitamins and Minerals present in significant quantities in accordance with Regulation (EU) No. 1169/2011

## LABELING AND CONSUMER INFORMATION

Product name	<i>Ulva lactuca</i> / Sea-lettuce flakes
Producer	SEAKURA – Sea of Life, Ltd
Net quantity	Variable depending on package format
Ingredients	100% dried seaweed <i>Ulva lactuca</i>
Nutrition declaration	Energy, Carbohydrates, Sugar, Total fat, Saturated FA, Proteins, Dietary fiber, Salt; Vitamins and Minerals (present in significant amounts)
Allergens	Non-allergenic product; Given its natural origin Gluten free
Additional information	GMO free No dyes or preservatives Ionization: this product and its ingredients are not irradiated / treated with ionizing radiation in accordance with directives 1999/2/EC and 1999/3/EC and their amendments. The factory works under rabbinical supervision.

*The Product is validated organic according to Regulation (EC) No 834/2007 and Regulation (EC) No 889/2008*

Minimum durability date	Up to 2 years after drying and packaging. Failure to follow the ideal storage conditions can induce changes in product quality characteristics, decreasing the minimum durability period established.
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## TRANSPORT AND STORAGE SPECIFICATIONS

Transport	Transport carried out in closed vehicles.
Storage	Keep the package closed, in a place sheltered from direct sources of light and heat, Store in a cool, dry place, at room temperature.



SeaweedTech  
LAND BASED PRODUCTION