



DSG
Krab 5
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Yerseke
The Netherlands
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Product sheet

Royal Kombu/*Saccharina latissima* - dried

Specifications

Latin name:	<i>Saccharina latissima</i>
Processing:	Washed, blanched, dried, flaked, grinded into multiple flake sizes or powder
Origin:	Cultivated in Eastern Scheldt, NL (natura2000) Processed in a protected environment at Yerseke
Certification:	BRC Zeker Zeeuws
Allergens:	Gluten free May contain traces of crustaceans and molluscs
Additional information:	GMO free No dyes or preservatives Ionization: this product and its ingredients are not irradiated or treated with ionizing radiation in accordance with directives 1999/2/EC and 1999/3/EC and their amendments

Preservation and storage

Shelf live:	4 years from packing date
Storage:	Store dry, dark at ambient temperature

Organoleptic characteristics

Appearance:	Brown / light brown / dark green
Flavor:	mild, salty/sweet, umami

Packaging

Options:	Food safe bags in carton box: max. 10 kg 320 kg/pallet Euro or H1 pallet
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It is a natural product, values may differ

Nutritional Values (g/100g)

Energy value	949 kJ
Energy value	225 kcal
Fat	2,25
of which saturated fat	1,35
of which mono unsaturated fat	0,43
of which poly unsaturated fat	0,28
Carbohydrates	36,7
of which sugars (sum HPLC param.)	<0,3
Fiber	5,9
Protein	17,3
Salt as NaCl (Sodium*2,50)	17,5

Minerals (mg/100g)

Magnesium, Mg	642
Sodium, Na	7000
Phosphorus, P	858
Calcium, Ca	1040
Iron, Fe	26,6
Copper, Cu	0,12
Zinc, Zn	2,8
Iodine, I	18,3
Selenium, Se	0,01
Organic arsenic, As	3,01
Inorganic arsenic, As (HPLC-ICP-MS)	0,01
Lead, Pb	0,05
Cadmium, Cd	0,01
Mercury, Hg	0,002
Potassium, K	3890

Microbiology

Total Viable Count 30°C	1.500 cfu/g
Molds	<100 cfu/g
Yeasts	<100 cfu/g
Enterobacteriaceae	<100 cfu/g
<i>Escherichia coli</i>	<10 cfu/g
Coagulase-positive staphylococci	<100 cfu/g
<i>Listeria monocytogenes</i>	Not present in 25g
<i>Salmonella</i> bacteria	Not present in 25g

Sources

Analyses performed by:

Micro-Analyse Zeeland B.V. (RVA accredited analytical laboratory: L420)

TLR B.V. (RVA accredited analytical laboratory: L059)

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