

Product specification

KOMBU organic seaweed



NL-BIO-01



106127/169219

200510/11

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.

HOW TO PREPARE

Soak 25g of the granulate of Kombu in 1 ltr water for 45 min. Bring slowly to boil and gently simmer for 5 min.
If the Kombu is soaked in water for a little hour prior to cooking, it will become tender enough after simmering to slice and add to vegetable dishes to consume.
Remove the granulate and become a fantastic bouillon for soup and sauces.

CONTAINS

Iodine 117mg/kg

ALLERGY ADVICE

This product is naturally gluten, dairy and nut free.

This product is harvested from water that contains, shellfish, molluscs and crustaceans.

G.M.O. Free

Irradiation: no

Suitable for vegetarians.

Allergen information;

1 Cereals containing gluten	-
2 Crustaceans	+
3 eggs	-
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)
Enterobacteriaceae	Not detected	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	<25	CFU/g	Based on ISO 21527-1 (2008)
Yeasts	<25	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.20-04-16627



May 2020

Product origine: Ireland EU Customs tariff code: 12122100

Sales by: CS Food Innovations
info@noribake.com



NL-BIO - 01
Reg. 106127

version 7-2020

for more information;
www.noribake.com

Product specification

KOMBU organic seaweed

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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	682 kJ	165 Kcal
Fat		0,5g
Of which saturates		0,1g
Carbohydrate		7,6g
Of which sugars		0,3g
Fibre		34,0g
Sodium content		2,7g
Protien		15,4g



Available in sizes : Code 200510 - 1- 5 mm
Code 200511 - 5-10mm

Packaging: on pallet; 60 bags of 12,5kg

Nutritional Kombu seaweed

Ash	32,9	g / 100g
Iodine	433,0	mg / 100g
Potassium	8,0	g / 100g
Iron	7,3	mg / 100g
Calcium	846,0	mg / 100g
Magnesium	556	mg / 100g
Mangaan	0,6	mg / 100g
Sodium	2,7	g / 100g
Omega 3	225,0	mg / 100g
Omega 6	138,0	mg / 100g



15-05-2020

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.

Intrastat code: 12122100

Version: 7- 2020



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