



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.

Product nr. 16012 NoriChef granulate size <1,0 Batchcode on label: .NC./WK/YY

HOW TO USE

4 gr. < 6 gr. per Ltr.
 Mix into liquid or sauce.
 Reduce salt and sugar by half or to taste.
 Increase water/buttermilk by 5%.



CONTAINS

Iodine, Calcium, Magnesium, Iron, Zinc.
 Naturally a good source of B Vitamins,
 in particular B3 and B12.

8 gr. norichef = 100% RDA of Iodine

Glutamate level 772mg

ALLERGY ADVICE

This product is naturally gluten, dairy and nut free.

Our seaweed is harvested from the Atlantic Ocean.

May contain traces of molluscs, Crustaceans.

G.M.O. Free

Irradiation: no

Suitable for vegetarians.

Allergen information;

1 Gluten	-
2 Crustaceans	+
3 Eggs	-
4 Fish	-
5 Groundnuts	-
6 Soy	-
7 Milk	-
8 Nuts	-
9 Celery	-
10 Mustard	-
11 Sesame	-
12 Sulphur dioxide (>10mg/kg)	-
13 Lupin	-
14 Molluscs	+

Microbiological Properties

NORI CHEF Seaweed Blend Batch NB0119 EXP03/22

	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	310	CFU/g	SP 048 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	<100	CFU/g	Based on ISO 21527-1 (2008)
Yeasts	<100	CFU/g	Based on ISO 21527-1 (2008)

By: Fitz scientific - 073/00701
 Ireland 25-4-2019

Packaging:

PE Bags a 12,5kg.

UK Awards:



Origin: Ireland - Connemara
 Distribution by: CS Food Innovations

for more information;

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www.noribake.com

Skal

BIO CONTROLE

NL-BIO-01

106127

Version: Jan. 2021



Nori-bake Chef simply makes cooking and baking better.
All natural, organic and Irish, it adds nutrients while allowing you to, reduce salt and sugar, but keeps the all important taste.

INGREDIENTS

Proprietary blend of 100% Irish seaweed.
Scientifically selected, harvested and air dried for maximum bio-availability.

SPIECES

Ulva Lactuca, Ascophyllum nodosum, Gracilaria Verrucosa, Chondrus crispus, Himanthalia Elongata.
By 8% doses, endproduct add 100% RDI off iodine

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

NUTRITIONAL

Typical values	(100g)	contains
Energy	kJ 917,8	220,7 Kcal
Fat		2,1g
Of which are unsaturates		0,6g
Carbohydrate		19,7g
Of which are sugars		2,2g
Fibre		35,5g
Sodium content		3.1g
Protien		12.9g
Alginates		20-25g
Omega 6		2,3g



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Ash	24,5	g / 100g
Iodine	209,0	mg / 1kg
Calcium	599,0	mg / 100g
Copper	0,7	mg / 100g
Iron	12,5	mg / 100g
Potassium	422,0	mg / 100g
Magnesium	1150,5	mg / 100g
Manganese	3,7	mg / 100g
Phosphorus	370,0	mg / 100g
Zinc	2,2	mg / 100g
Sodium	2,5	mg / 100g
Selenium	1,6	mg / 100g



N.B. All results are calculated on a Dry Matter basis.

25-8-19

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 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

Metal detection: Non Ferrous: 3.0 mm
Fe : 2.5 mm
Stainless : 4.5 mm



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