

Product specification



NL-BIO-01
106127

NORI Bake

16000/1

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. 16000 NoriBake granulate size >1,0mm
16001 NoriBake granulate size >2,5mm

Batchcode on label: *NB/WK/YY date*
Batchcode on label: *NB/WK/YY date*

HOW TO USE

12,5g. per 450gr. flour.
Add to dry ingredient mix.
Reduce salt and sugar by half or to taste.
For softer baked goods increase water/buttermilk by 5-10%.
12,5g Noribake = 85% RDA of Iodine



CONTAINS

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

Water 6-8%
Glutamate level: 591mg

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.
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

NORI BAKE Seaweed Blend Batch SB300317 EXP03/19

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

Packaging:

Bag: PP
Content: 15 kg
Pallet: min. 300 kg.
Pallet: max. 40 bags
Labeling: per batch.

Origin: Ireland - Connemara
Distribution by: CS Food Innovations
info@noribake.com

Skal

BIO CONTROLE
NL-BIO-01
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voor meer informatie;
www.noribake.com

version: April 2023



NORI Bake

NORI bake pro ++

We are passionate about food, about how it tastes and the benefits it can bring. Nori-bake 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, even higher!

INGREDIENTS

Proprietary blend of Irish seaweed.

Scientifically selected, harvested and air dried for maximum bio-availability.

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

NUTRITIONAL

Typical values (100g) contains

Energy	605 KJ	250 Kcal
Fat		3,7gr
Of which saturates		0,4gr
Polyunsaturates		0,8gr
Carbohydrate		41,0gr
Of which are sugars		1,6gr
Fibre		6,9gr
Protien		10,6gr
Sodium content		2,8gr
Alginates		20-25gr



Nutrition values NORI bake

Ash	29,2	g / 100g
Iodine	223,0	mg / kg
Calcium	884,0	mg / 100g
Copper	0,7	mg / 100g
Iron	19,1	mg / 100g
Potassium	4660,0	mg / 100g
Magnesium	729,0	mg / 100g
Manganese	11,1	mg / 100g
Sodium	3100,0	mg / 100g
Vitamines C	66,0	mg / 100g
Vitamines B3	5,0	mg / 100g



9-1-19

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 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

Customs tariff code: 12122100

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



Food Innovations



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version: April 2023