



Technical Data Sheet

BIO Zuckertang P. (18903) ORGANIC Sugar Kelp P. (18903)

PRODUCT INFORMATION

Name	ORGANIC Sugar Kelp Powder
Product ID	26989
Latin name	Laminaria Saccharina
Part Used	Whole Leaf
Origin	EU Agriculture (The Republic of
Ingredient	100% wild seaweed (harvested by
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	
Appearance*	Powder	*The color may vary
Odor & Taste	characteristic	
Sieve analysis	1-10mm Milled	
METAL DETECTION	Ferrous	max 1.2mm
	Non Ferrous	max 1.2mm
	Stainless Steel	max 2.0 mm
	Metal detection is available for product supplied in LDPE bags that can fit through the 40x12cm aperture of our detector. This could be to a maximum quantity of 500g units (for whole leaf dried seaweed) or 5kg (for fine milled seaweed). Product supplied in large LDPE bags or HDPE kegs will not be metal detected due to the aperture of our detector, but the seaweed could be packed into smaller LDPE bags at a surcharge. Please confirm requirement for metal detection prior to placing an order.	
WATER ACTIVITY & CHEMICAL INFORMATION	Water Activity	aw ≤0.60
	Chemical	company chemical testing regime + results: available upon request.

NUTRITIONAL VALUES		NUTRITIONAL VALUES	
	PER 100G		PER 100G
Energy (kJ/kcal)	675kJ / 153kcal	Fibre	48.0g
Fat	0.2g	Protein	13.7g
of which saturates	0.1g	Ash	31.40%
Carbohydrates	48.2g	Salt	13.0g
Sugar	0.2g	Iodine	987mg/kg

Source of nutritional information: Study performed by research institute and literature sources; *Exclusively from naturally occurring sodium

Note: Iodine content varies i) naturally between and within batches of seaweed, ii) according to the precise analytical method used and iii) with processing methods. We cannot provide a guarantee that the iodine content of any batch is within the range stated. Please contact us for further information on the full range of iodine contents seaweed species could contain.

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Solvents	According to Dir. (EC) 2009/32 and amendments for extraction solvents / residual solvents
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: Yeast <10,000 cfu/g, Mold <10,000 cfu/g, Clostridium perfringens ≤ 100 cfu/g, E. Coli ≤ 100 cfu/g, S. Aureus ≤ 100 cfu/g, Listeria monocytogenes absent in 25g, Salmonella absent in 25g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments



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BSE/TSE	Risk Free BSE/TSE
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011: can possibly contain traces of molluscs and crustaceans because it is sourced from the natural environment. The trace content in our seaweed is below a level that would elicit a response from an individual sensitive to mollusc or crustacean allergy.
Unintentional contact (traces) in the supply chain cannot be excluded.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments
MOSH/POSH/MOAH	free

STORAGE AND HANDLING

Storage	Keep at a cool temperature and out of direct sunlight. Once opened, keep in an airtight container. Naturally occurring sugar and salt may form white powder: this is not an indication of spoilage
Shelf Life	5 years from date of harvest if sealed and properly stored
Document status template	24.03.2025
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All above information according to the manufacturer / supplier

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