# Wakamé leaves

## Undaria pinnatifida



<b>General informations</b>			
Origin	Brittany / France (site classified in « Natura 2000 » area).		
Composition	80% organic <i>Undaria pinnatifida</i> , 20% sea salt.		
Harvest	The Wakame is harvested from March to May.		
Transformation	Premium salt, nerve removed.		
Salt	Usable in organic agriculture according to RCE Regulation 2018/848.		
Manufacturing	Algolesko orchestrates the production of seaweed from its seedling in hatchery to its harvest		
process	at sea. The Wakamé is blanched, then salted.		
Cut size	Whole algae		
May contain traces of	Crustaceans, fish, molluscs.  Possible presence of other marine organic matter.		
Chemical inputs	Absence.		
GMO	Do not contain GMO.		
Iodine	The recommended dietary allowance is 150 µg/d which correspond to 10 g/d of product.		
Certification	Certificated ORGANIC by Ecocert since 2015.		
Consumption	The product is suitable for vegetarians and vegans.		

### Organoleptic information and nutritional claims

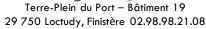
Colour	Dark green – Brown.	
Texture	Tender and fluid on the edges, frim in its central part. Meltingly soft after cooking.	
Taste	Delicately iodized, with oyster flavors, subtly sweet and vegetal.	
Nutritional claims	High proteins and fibres. Source of magnesium.	

#### **Desalting instructions:**

Weigh 100 g of seaweed and rinse them thoroughly with freshwater while squeezing them to remove excess salt. Desalt the seaweed in 1,5 L of freshwater for 3 min, stirring occasionally.

Items informations				
Items code	Weight	Packing	Size	Picture
2193	CT8x250gr	Cardboard 8x250gr	L: 380 mm; l:300 mm; h:125 mm	
2200	CT8x500gr	Cardboard 8x500gr	L: 380 mm; l:300 mm; h:125 mm	
2011	250gr	Food tray	L: 185 mm; l: 145 mm; h:60 mm	Cokame
2012	500gr	Food tray	L: 185 mm; l: 145 mm; h:60 mm	The state of the s
2013	1Kg	Food tray	L: 185 mm; l:145 mm; h:95 mm	













## Technical document

1. Microbiological analyses		
	Reference (cfu/g)	
Ecoli (UFC/g)	< 10	
Anaerobic sulfito-reductor	< 100	
Clostridium perfringens	< 1	
Coagulase positive staphylococci	< 10	
Thermotolerant coliforms 44°C	< 10	
Micro-organisms 30°C	< 100000	
Salmonella	Abs/25g	

2. Chemical analyses			
	Reference (mg/kgDM)		
Arsenic Min	< 3		
Lead	< 5		
Mercure	< 0,1		
Cadmium	< 0,5		
Iodine	< 2000		
Tin	< 5		

3. Standards	
Microbiological	In compliance with the regulation CE n°1441/2007.
Heavy metals, nitrates and mycotoxins	In compliance with the regulation CE 2023/915 and its modifications.
Pesticides	In compliance with the regulation CE 396/2005 and its modifications.
lodine	In compliance with the referral of AFSSA n°2002-SA-0144.
GMO	The product does not contain GMO, in compliance with the regulations CE 1829/2003 and 1830/2003 and its modifications.
Ionization	The product is not treated with ionization.
Nanoparticles The product does not contain nanoparticles.	

4. Nutritional values					
	for 100g of p	roduct	% RA* for 100g	RA*	
Energy	31	Kcal	1,5 %	2000	Kcal
Moisture	67,6	g	26 %	260	g
Total Fat	0,77	g	1,1 %	70	g
Saturated fat	0,18	g	< 1 %	20	g
Carbohydrates	0	g	0 %	90	g
Dietary fibre	9,2	g	20,4 %	45	g
Proteins	2,8	g	5,6 %	50	g
Salt	18,8	g	> 100 %	8	g

<sup>\*</sup>Recommended allowance for a typical adult (8400kj/2000kcal)

Depends on the maturity of the seaweed, season and the place of harvest

_		
5	Cond	itioning
•	CUITA	Tuo iiii ig

Food-grade plastic/ Carty food tray monomaterial Polypropylene. **Packaging** 

PP + cardboard. All packaging materials are Food Grade (under EU legislation). **Materials** 

AAA-BB/CC.DDD; AAA = specie, BBB = type of processing, CC = harvest year, DDD = **Batch number** 

packaging year day.

Minimum order 250 gr MDD 18 months / MDD minimum at reception : 5 months.

**Storage conditions** Store in a fresh place between 0 and 4°C, sheltered from direct light.



Terre-Plein du Port - Bâtiment 19 29 750 Loctudy, Finistère 02.98.98.21.08 www.algolesko.com





