

Dulse

Palmaria palmata

General informations

Origin	Brittany / France.
Composition	80% organic <i>Palmaria palmata</i> , 20% sea salt.
Harvest	The Dulse is harvested from April to December.
Transformation	Salted.
Salt	Usable in organic agriculture according to RCE Regulation 2018/848.
Manufacturing process	The Dulse comes from wild shore algae harvests. It is salted.
Cut size	Whole leaves
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 150µg/d which correspond to 8,3 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	Purple red.
Texture	Frim rehydrated and meltingly soft after cooking.
Taste	Delicately iodized, Délicatement iodée, flavors of shellfis, fruit and hazelnut.
Nutritional claims	High fibres and proteins.

Desalting instructions:

Weigh 100 g of seaweed and rinse them thoroughly with freshwater while squeezing them to remove excess salt.
Desalt the seaweed in 2 L of freshwater for 6 min, stirring occasionally.

Items informations

Items Code	Weight	Packing	Size	Picture
2106	10kg	Cardboard	L:400 mm; l:310 mm; h:160 mm	
2192	CT8x250gr	Cardboard 8x250gr	L: 380 mm; l:300 mm; h:125 mm	
2202	CT8x500gr	Cardboard 8x500gr	L: 380 mm; l:30 mm; h:125 mm	
2067	250gr	Food tray	L: 185 mm; l: 145 mm; h:60 mm	
2068	500gr	Food tray	L: 185 mm; l: 145 mm; h:60 mm	
2069	1Kg	Food tray	L: 185 mm; l:145 mm; h:95 mm	



Terre-Plein du Port – Bâtiment 19
29 750 Locudy, Finistère 02.98.98.21.08

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N° de gestion 2013B00237, N° TVA Intracommunautaire : FR 16 792 381 329
SAS au capital de 20 600 €, 792 381 329 RCS QUIMPER, APE : 0321Z, SIRET : 792 381 329 00020



Technical document

1. Microbiological analyses

	Reference (cfu/g)
Ecoli (UFC/g)	< 10
Anaerobic sulfito-reductor	< 100
<i>Clostridium perfringens</i>	< 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.
Iodine	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 product		% RA* for 100g	RA*	
Energy	27	Kcal	1 %	2000	Kcal
Moisture	45,6	g	17,5 %	260	g
Total Fat	0,1	g	< 1 %	70	g
Saturated fat	0,04	g	< 1 %	20	g
Carbohydrates	1,7	g	1,8 %	90	g
Dietary fibre	4,6	g	10,2 %	45	g
Proteins	2,6	g	5,2 %	50	g
Salt	42,5	g	> 100 %	8	g

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

*Recommended allowance for a typical adult (8400kj/2000kcal)

5. Conditioning

Packaging	Food-grade plastic/ Carty food tray mono-material Polypropylene (PP) or blue bag High Density Polyethylene (HDPE) food.
Materials	PP and HDPE + cardboard. All packaging materials are Food Grade (under EU legislation).
Batch number	AAA-BB/CC.DDD ; AAA = specie, BBB = type of processing, CC = harvest year, DDD = 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, has shelter from direct light.



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