

Technical Data Sheet

SeaMeat®

General Product Description		
Product	Dry seaweed blend containing Sea Spaghetti, Atlantic Wakame and Sugarkelp / Royal Kombu	
Species	<i>Himanthalia elongata</i> , <i>Alaria esculenta</i> , <i>Saccharina latissima</i>	
Origin	Ireland, Netherlands	
Processing methodology	Sustainably cultivated or wild harvested, washed, dried at low temperature	
Particle size	Pieces and flakes <5cm	
Application	Food	
Colour	Brown green	
Aroma	Mild marine	
Taste	Slightly salty	
Storage conditions	Cool, dry and dark (no exposure to direct sunlight)	
Shelf life	3 years	
Composition	Unit	Indicative Analysis
Energy	Kcal/100g / KJ/100g	183 / 753
Moisture	%	<12
Protein	%	7.14
Total fat	%	1.1
- whereof saturated fat	%	38.9
- trans fat	%	<0.1
- omega-3 PUFAs	%	12.4
- omega-6 PUFAs	%	23.7
- MUFAs	%	17.6
Total carbohydrates	%	58.3
- whereof sugars	%	0.3
Fibre	%	44.3
Ash (minerals)	%	33.1
Sodium (Na)	mg/kg	40580 (after soaking & blanching: 2880 => 93% reduction - see Note 2)
Potassium (K)	mg/kg	41862
Iodine (I)	mg/kg	175.27 (after soaking & blanching: 17.5 => 90% reduction - see Note 2)
Magnesium (Mg)	mg/kg	8375
Zinc (Zn)	mg/kg	15.7
Manganese (Mn)	mg/kg	65
Phosphorus (P)	mg/kg	1735
Iron (Fe)	mg/kg	81
Calcium (Ca)	mg/kg	8400
Safety		
Heavy Metals (Cadmium, Lead, Arsenic, Mercury)	Safe levels, actual test results can be supplied	
Pesticides	Negative, actual test results can be supplied. No pesticides are used during the entire cycle from seed to end product (that covers the growing period in the sea, the harvesting, and the processing on land)	
Bacteriological Information		
Salmonella, E. coli, Staphylococcus aureus, Enterobacteriaceae, Listeria monocytogenes	Negative or safe levels, actual test results can be supplied	
Total bacterial count	Safe levels, actual test results can be supplied	
Yeast & moulds	Safe levels, actual test results can be supplied	
Other Components		
Allergens	May contain traces of molluscs and crustaceans	
Certifications	Organic NL-BIO-01	
Notes		
<p>1. The values specified in this document are indicative. Biochemical constituents in seaweeds fluctuate naturally with season and therefore values may fluctuate depending on the harvest time.</p> <p>2. Dry seaweed blend SeaMeat® is high in iodine which might exceed the total recommended daily intake levels. However, proper processing reduces the iodine content in the end product by 90%. Similarly, high salt levels are also reduced by ~90% through soaking and blanching. Therefore, following soaking and blanching instructions is highly recommended.</p>		

Document Issue Date: 04-05-2023

Document Rev. No: 1