

## PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Kanten or Agar-agar flakes</b>
<b>Code</b>	<b>57012</b>
<b>Certificate</b>	<b>ES-ECO-022</b>
<b>Country of origin</b>	<b>Spain</b>
<b>Last update</b>	<b>5-7-2016</b>
<b>Date of Issue</b>	<b>5-7-2016</b>
<b>This product is</b>	<b>Not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Red sea vegetables (Gelidium spp.)</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Washing, pressure cooking, filtration, freezing, defrosting, drying, grinding, packing</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>White</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>White wafer-thin flakes, about 3 mm long</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	
<b>Packing size (L x W x H)</b>	
<b>Packing/layer</b>	<b>Layers/pallet</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Store in a cool, dry and dark place</b>
<b>Maximum shelflife</b>	<b>48 months after productions</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	657 KJ 164 Kcal	
Protein (g)	0.4	
Fat (g)	0,2	Saturated: < 0,1 Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	0,4	Mono & di-saccharides: <0,50% Poly-saccharides: 0 %
Dietary fibre soluble (g)	79,4	
Salt (g)	1.02	
Moisture (g)	16	
Minerals (mg)	Calcium (Ca): Iron (Fe): Potassium (K):	Sodium (Na): Phosphor (P): Magnesium (Mg):

Analytical properties	
Ash (%)	2,3
pH	6-7.5
Ash content	Max 5.0

Microbiological Properties	
Enterobacteriaceae (cfu/g)	<10
Clostridium (cfu/g)	<10
E. Coli(cfu/ 10 g)	Absent
Salmonella (cfu/25g)	Absent

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	*
<b>Soya protein (-derivatives)</b>	*	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate (added E620-E625)</b>	-
<b>Gluten</b>	*	<b>Sulfite (E220-E228)</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens (E210-E213)</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine (E102)</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	*	<b>Celery</b>	*
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>

<b>Use</b>	<b>Use instead of gelatine to make puddings, jellies and aspics. Set at room temperature. You need about 18 gram for 1 litre of water. Add the agar to the liquid and let simmer for 5 minutes.</b>
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