

Headoffice

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# **Product Specification**

Kelp Powder Organic version: 1 Last revision: 15-07-2019 3:43 PM

Botanical name	Ascophyllum nodosum – Fucaceae
HS Code	12122100
Country of Origin	Canada
Accreditations	Bio/Organic as bulk and private label.
Shelf life	36 months in unopened packaging.
Storage	Store at a dry and cool place away from heat or direct sunlight. Store at a temperature below 20 degrees Celsius.
Quality Control	Organic as bulk and private label. Kosher
Characteristics	Result
Texture	Olive green/brown coloured powder.
Mesh Size	98% passing #100 sieve
Nutritional Values	Per 100 gram
Energy	303 kcal 1268 KJ
Fat	3,62 g
Saturated fat	0,99 g
Carbohydrates	62,8 g
Sugars total	1,2 g
Protein.	4,92 g
Dietary fiber total	8,4 g
Salt	0,01 g

Microbiological information	Limit
Total Platecount:	50.000 cfu/g
	1000 cfu/g
Yeast:	1000 cfu/g



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Salmonella:	Absent / 25 g
Enterobacteriaceae:	<1000 mpn/g
E-Coli:	<3 mpn/g
Coliforms	< 100 mpn/g
Moisture:	< 13%

### Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

#### Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

#### GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

## Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

#### Animal Testing

We confirm that we do not conduct or commission animal testing of any products.