

MILLED DULSE (*Palmaria palmata*)

PRODUCT SPECIFICATIONS

Typical Analysis

Data varies seasonally, with mesh size and moisture content

PHYSICAL CHARACTERISTICS

	Mesh	Moisture	Total Ash	Acid-insoluble Ash
Flakes	20	9-13%	27%	<0.01%
Granules	50	7-11%	25-29%	0.2-0.6%
Powder	80	6-8%	33-38%	2-8%
Fine Powder	200	3.5%	55%	6.5%

Color: Maroon to dusky red **Flavor:** Salty **Aroma:** Briny; pungent

Density: 1 cup flakes equals approx. 66g; 1 cup granules, 130g; 1 cup powder, 158g.

Hydration capacity: Flakes hold 4.3 times dry weight in water; granules 5.4 times.

Increases in volume 2 to 3 times when fully hydrated.

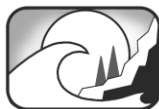
QUALITY CONTROL

METALS		Method
Arsenic, inorganic	<2 ppm	IC-ICP-CRC-MS
Lead	<2 ppm	SW-846 3050/SW-846 6010
Cadmium	<2 ppm	SW-846 3050/SW-846 6010
Mercury	<0.1 ppm	SW-846 7471/SW-846 7471

MICROBIOLOGICAL		Method
Total Aerobic Count	<100,000 cfu/g	AOAC 121204
E. coli	ND/10g	AOAC 2009.02
Coliforms	<100 cfu/g	AOAC 991.14
Yeast/Mold	<2,000 cfu/g	AOAC 041001
Salmonella	Neg (ND/10g)	USP 31<62>
Staph. aur.	Neg (ND/10g)	USP 31<62>

CHEMICAL		Method
Pesticide Screen	Undetected	SW-846 8081A
Herbicide Screen	Undetected	SW-846 8151A
Petroleum Screen	Undetected	SW-846 8270C
PCBs Screen	Undetected	SW-846 8082

Certified Organic by OCIA.



NUTRITIONAL					
Fat	1.7%	Potassium	7.8%	Copper	3.76 ppm
Sat. Fat	N/A	Calcium	0.21%	Vitamin A	N/A
Calories	264/100g	Magnesium	0.27%	Vitamin B1	0.73 ppm
Protein	21.5%	Phosphorus	0.41%	Vitamin B2	19.1 ppm
Fiber-soluble	16.4%	Iron	331 ppm	Vitamin B3	18.9 ppm
Fiber-insoluble	16.9%	Chromium	1.5 ppm	Vitamin B6	89.9 ppm
Carbohydrate	44.6%	Aluminum	N/A	Vitamin C	63.4 ppm
Iodine	250-650 ppm	Manganese	11.4 ppm	Vitamin D	N/A
Sodium	1.7%	Zinc	28.6 ppm	Vitamin E	N/A

COUNTRY OF ORIGIN

Canada

STORAGE & HANDLING

Hygroscopic and photosensitive material: Keep tightly closed and out of sunlight.

Optimal storage: cool (30-60°F), dry (50-80 RH), away from odorous materials.

SHELF LIFE

Best used within 3 years from production.

DULSE (*Palmaria palmata*) is a type of wild, uncultivated marine algae. Specific analysis may vary from the above typical analysis. Naturally occurring fluctuations in the sea plant are due to season, weather conditions, tidal flow, and time of harvest.

