

MILLED SEA LETTUCE (*Ulva lactuca*)

PRODUCT SPECIFICATIONS

Typical Analysis

Data varies seasonally, with mesh size and moisture content

PHYSICAL CHARACTERISTICS

	Mesh	Moisture	Total Ash	Acid-insoluble Ash
Flakes	20	15-16%	20-24%	N/A
Granules	50	12-14%	22-26%	N/A
Powder	80	11-13%	22-28%	N/A

Color: Olive to light green **Flavor:** Salty **Aroma:** Briny

Density: 1 cup Flakes weighs approx 39g; 1 cup Powder weighs approx 132g

METALS		<i>Method</i>
Arsenic, inorganic	<1 ppm	IC-ICP-CRC-MS
Lead	<2.0 ppm	SW 846 6010
Cadmium	<2.0 ppm	SW 846 6010
Mercury	<0.1 ppm	SW 846 7471

MICROBIOLOGICAL		<i>Method</i>
Total Aerobic Count	<100,000 cfu/g	AOAC 121204
Coliforms	<100 cfu/g	AOAC 060702
E. coli	ND/10g	USP 31<62>
Mold/Yeast	<2,000 cfu/g	AOAC 041001
Salmonella	Negative (ND/10g)	USP 31<62>
Staph. aureus	Negative (ND/10g)	USP 31<62>

CHEMICAL		<i>Method</i>
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	4.54%	Calcium	<0.5 ppm	Nickel	2.8 ppm
Sat. Fat	0.81%	Magnesium	1.5%	Boron	62 ppm
Calories	267 cal/100g	Iron	1.4%	Silica	710 ppm
Protein	20%	Chromium	1.3 ppm	Titanium	0.38 ppm
Total Fiber	31.3%	Zinc	21 ppm	Copper	18 ppm
Carbohydrate	36.5%	Tin	<25 ppm	Selenium	<13 ppm
Iodine	0.015%	Cobalt	<2.5 ppm	Vitamin B1	1.4 ppm
Sodium	3.2 %	Aluminum	830 ppm	Vitamin B2	7.17 ppm
Potassium	2.8 %	Manganese	40 ppm	Vitamin B3	26.6 ppm

AMINO ACIDS (g/100 g)			
Alanine	1.78	Leucine	1.56
Arginine	1.43	Lysine	1.34
Aspartic Acid	1.5	Phenylalanine	1.91
Proline	1.53	Serine	1.17
Glycine	1.50	Threonine	1.12
Glutamic Acid	2.6	Tyrosine	0.736
Histidine	0.363	Isoleucine	0.764
Valine	1.19		

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.

SEA LETTUCE (*Ulva lactuca*) 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.

