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SPECIFICATION

Product Name: Seaweed Mince 14M

| Item | | Specification | Analysis Method | | |
|---|-------|---|---------------------------------------|-----------------|---------------------------|
| Moisture | | 9.0% max | Infrared Ray Drying Method | | |
| Total Plate Count | | 100,000 cfu/g max | Standard Agar Cultivation Method | | |
| Coliforms | | Negative | Desoxycholate Agar Cultivation Method | | |
| Heavy Metals (as Pb) | | 20 µg/g max | Sodium Sulfide Colorimetric Method | | |
| Sensory Test | | Proper to key sample | Sensory Test | | |
| NET: 10 kg (10kg x 1) | | Packaging/material Inner: Polyethylene bag or Alumunium laminate bag Outer: Cardboard(10kg×1bag) | | | |
| Shelf Life | | 9months from manufacture if unopened and stored as specified. | | | |
| Storage Condition : Sealed and kept in a cool, dark, and dry place. | | | | | |
| | | | | | |
| Ingredients* ¹ | % | Components of Ingredients | Country of Origin* ² | Allergy (Japan) | GMO (Japan)* ³ |
| Sea lettuce | 100.0 | Sea lettuce | China | - | - |