



MARINE SCIENCE CO., LTD.

Daiichi Sakamoto Building 7F, 2-1-11, Higashi-Kanda, Chiyoda-Ku, Tokyo 101-0031 Japan
 Tel :81-3-3865-3485 Fax:81-3-3865-3450
 URL <http://www.marine-science.co.jp>

Natural foods Ingredient		2009/5/15
SEAWEED POWDER C-200		
Manufacturer	MSC CO.,LTD.(KOREA)	
Importer	MARINE SCIENCE CO.,LTD.	
Summary	C-200 is natural seaweed powder from Rhodophyta seaweed which contained dietary fiber and marine minerals. Name of seaweed: Kappaphycus alvarezii	
Application	① Stabilizer of drinks or soup ② Stabilizer of milk pudding (highly elastic gel) ③ Stabilizer of processed meat ④ Stabilizer of noodle ⑤ Increase dietary fiber to foods	
Expiration Date	unopened	24 months from date of manufacture (Storage at dry and cool room)
	opened	30 days (Storage at dry and cool room)
Package	Outer	Woven cloth laminated paper bag
	Inner	Low-density Polyethelene bag for food (20kg × 1bag)
Ingredients labeling	Seaweed powder	
Information of Material		
GMO material	No use the GMO materials and their processed.	
Allergen material	No use the materials of rice, crustacean and the product origin including the 25 items is assigned by Japan	
Bovine original	No use the materials origin livestock meets including brain, eye, spinal cord, and around bowel	
Agricultural chemical residual	Never used agrichemicals. or We would ensure standard value based of the Food hygiene law	
Unapproved Ingredient	No use the unapproved Ingredient in Japan.	
Product specifications		
Standardize Items	Specifications	Analysis method
Contents	More than 66% are dietary fiber	Dry base
Appearance	White and yellowish powder	
Particle size	Pass 200mesh more than 90%	JIS Standard riddle pass
Loss on dry	Less than 12%	
pH	7~9	1.5% sol. at 60°C, pH meter
Plate coliform count	Less than 3000 /g	Japanese food hygiene inspection guideline
Coliform	Negative	Japanese food hygiene inspection guideline
E.coli	Negative	Japanese food hygiene inspection guideline
Yeast & Mold	Not more than 100cfu/g	Japanese food hygiene inspection guideline
Ash	Less than 25%	Japanese food hygiene inspection guideline
Arsenic(as AS ₂ O ₃)	Less than 4μ g/g	Japanese food hygiene inspection guideline
Lead(as Pb)	Less than 5μ g/g	Japanese food hygiene inspection guideline
Heavy metal(as Pb)	Less than 40μ g/g	Japanese food hygiene inspection guideline