



MARINE SCIENCE CO., LTD.

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Natural food Ingredients

2010/4/28

SEAWEED POWDER S-200

Manufacturer	MSC CO.,LTD.(KOREA)
Importer	MARINE SCIENCE CO.,LTD.
Summary	

S-200 is natural seaweed powder from Rhodophyta seaweed which contained dietary fiber and marine minerals.

Name of seaweed: Eucheuma denticulatum

Application	<ul style="list-style-type: none"> 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
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Expiration Date	sealed	24 months from date of manufacture (Storage at dry and cool room)
	opened	30 days (Storage at dry and cool room)
Package	Outer	Carton box
	Inner	Low-density Polyethelene bag for food (20kg×1 bag)
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 Ensure standard value based of the Food hygiene law
Disapproved Ingredient	No use the disapproved 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 95%	Passed JIS Standard sieve
Loss on dry	Less than 12%	
pH	6~8	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	Negative	Japanese Food hygiene inspection guideline
Ash	Less than 25%	Japanese Food hygiene inspection guideline
Arsenic(as AS ₂ O ₃)	Less than 4µg/g	Japanese Food hygiene inspection guideline
Heavy metal(as Pb)	Less than 20µg/g	Japanese Food hygiene inspection guideline