MARINE SCIENCE CO.,

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

QUALITY SPECIFICATION

Product	**Salad Agar** strip	
Manufacturer	Miryang Agar-Agar Co., Ltd (Korea)	
Importer	MARINE SCIENCE CO.,LTD.	
Characteristics		

Salad Agar is strip type agar which is extraced from Rhodophyta seaweed as Gelidium amansii by hot water ,
MSC CO installed fine filtration facility, and processed by frozen method.

Application

① Seaweed salad
② Instant dietary noodle and soup
③ Mix with processed food to decrease of total calories and increase of dietary fiber.
④ Dessert jelly or pudding

Expiration Date	unopened	24 months from date of manufacture(Storage sealed at dry and cool room)
	opened	60days(Storage sealed at dry and cool room)
Package	Outer	Carton box
	Inner	Low-density Polyethelene bag for food (5Kg)
Labeling for usage of food	Agar	
Information of Material		
GMO material	The GMO materials and its processed products are not used.	
Allergen material	No use the materials of rice, crustacean and the product origin including the 25 items is assigned by Japan	
Bovine original	The materials origin livestock meats including brain, eye, spinal cord, and bowel are not used.	
Agricultual chemical residual	Materials which used agricultural chemicals are not used.	
Unapproved Ingredient	Unapproved Ingredient in Japan are not used.	

Product standard

Standardize items	Specifications	Analysis method
Standardize items	Specifications	
Appearance	White and yellowish strip	Japanese agricultual standard
Moisture	No more than 20%	Japanese agricultual standard
Gel strength	～g/cm²	1.5% gel at 20℃
pH	6.5～8.5	1.5% sol. at 60℃
Protein	No more than 0.5%	Japanese agricultual standard
Insoluble residue in boil water	No more than 0.5%	Japanese agricultual standard
Ash	No more than 4%	Japanese agricultual standard
Total plate count	No more than 3000cfu/g	Japanese food hygiene check standard
Coliform	Negative	Japanese food hygiene check standard
Arsenic as AS_2O_3	4μg/g	Japanese food hygiene check standard
Heavy metal as Pb	No more than 40μg/g	Japanese food hygiene check standard