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Natural foods Ingredient

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EDIBLE SEAWEED SALTED

Manufacturer	JY RESOURCES SDN BHD（MALAYSIA）
Importer	MARINE SCIENCE CO.,LTD.

Summary

SALTED edible seaweed is natural seaweed product from Rhodophyta seaweed which contained dietary fiber and marine minerals.

Name of seaweed: Eucheuma denticulatum

Application

① Vegetable & Seaweed salad
② Use to Italian dish as seafood salad
③ Use to topping of noodle
④ Use to seaweed noodle

Characteristics

① Quite fast swelling as few minute in fresh water
② Delicious as fresh seaweed mouth feel when swelled
③ Increase dietary fiber and reduce total calory of foods
④ Easy to add flavor of foods to cook as juicy and delicious hamburger
⑤ Color will be violet or white when swelled
⑥ To make beautiful violet, please use small quantity of Vinegar to swelling water

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	

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
Agricultual chemical residual	Never used agrichemicals. or We would ensure standard value based of the Food hygiene law
Unapproved Ingredient	No use the unapproved Ingregient in Japan.

Product specifications

Standardize Items	Specifications	Analysis method
Contents	More than 66% are dietary fiber	Dry base
Appearance	Violet seaweed	
Loss on dry	Less than 25%	infared - ray moisture gauge