



# MARINE SCIENCE CO., LTD.

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Natural food Ingredients 2010/4/28

## EDIBLE SEAWEED VIOLET

Manufacturer PT. LAUT BALI (INDONESIA)

Importer MARINE SCIENCE CO.,LTD.

Summary

SEAWEED VIOLET 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

Characteristics

- ① Swelling time will be about one hour by 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 when swelled
- ⑥ To make beautiful violet, please use small quantity of Vinegar to swelling water

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 (20kgx1 bag )

Ingredients labeling	Seaweed
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### 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

Disapproved Ingredient No use the Disapproved Ingredient in Japan.

### Product specifications

Standardize Items	Specifications	Analysis method
Raw material seaweed	<i>Eucheuma denticulatum</i>	
Appearance	Dried Violet color	
Loss on dry	Less than 25%	infared-ray moisture gauge