

Acid insoluble Ash

Arsenic as AS<sub>2</sub>O<sub>3</sub>

Heavy metal as Pb

not more than 2%

not more than  $2 \mu g/g$ 

not more than  $20 \mu g/g$ 

## MARINE SCIENCS CO., LTD.

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

| FOOD INGRE   | DIENT             |                    |   |   |  |  |
|--|-------------------|--------------------|---|---|--|--|
|  | ,                 | QUALITY            | SPECIFICATION   |   |  |  |
| Product  | TCC-H             |                    |   |   |  |  |
| Manufacturer   |                   |                    |   |   |  |  |
| Importer   | MARINE SO         | CIENCE CO.,L'      | ΓD.   |   |  |  |
| Summary  |                   |                    |   |   |  |  |
| The second secon |                   |                    | nigh molecular Kappa type carr<br>ottonii) of Red Algae (Rhodophy | ageenan to produce super quality physical results.<br>ta seaweed) |  |  |
| Characteristics  |                   |                    |   |   |  |  |
| ① It have quite high v   | viscosity and gel | strength           |   |   |  |  |
| ② It have no smell, no   | o taste and crear | ny color seawee    | d chips.  |   |  |  |
| ③ It have reaction to  | pulling up gel st | rength with K+,    | Ca+ and Mg.   |   |  |  |
| <li>The combination w</li>   | ith LB.G. will b  | e makes quite      | elastic and high strength gel                                     |   |  |  |
| ⑤ It also makes excel  | lent gel with ord | inary (cow's) an   | d soyabean milk.  |   |  |  |
| 6 It is good effect for  | milk products, p  | processed meat     | and fish products.  |   |  |  |
| B  | unopened          | 24 months fro      | om date of manufacture (keep dry in cool storage)                 |   |  |  |
| Expiration Date  | opened            | 60 days (seal      | and keep it in cool storage)                                      |   |  |  |
| Destar   | Outer             | Poly-propyles      | ne bag  |   |  |  |
| Package  | Inner             | Polypropylene      | or Polyethelene bag (25~40 l                                      | kg)   |  |  |
| Labeling for usage of f  | ood               | -                  |   |   |  |  |
|  |                   | Inform             | nation of Material  |   |  |  |
| GMO material   | No use the        | GMO material       | and their product.  |   |  |  |
| Allergen material  | No use the        | 25 items of alle   | rgen materials, fish and shellfish                                | 1   |  |  |
| Bovine original  | No use the i      | naterials origin l | ivestock meets including brain, e                                 | ye, spinal cord, and around bowel                                 |  |  |
| Agricultural chemical resi   | dual Never used   | agricultual che    | micals.   |   |  |  |
| Unapproved Ingredien   | t No use the      | unapproved Fo      | od Additive Ingredient in Japan                                   |   |  |  |
|  |                   | Pr                 | oduct standard  |   |  |  |
| Standardize items  | Speci             | fications          | Analysis Result   | Analysis method   |  |  |
| Production No.   |                   |                    |   |   |  |  |
|  |                   |                    |   |   |  |  |
| Particle size  | Form              | of chips           |   |   |  |  |
| Loss on dry  |                   | re than 15%        |   | dried 4h at 150℃  |  |  |
|  |                   |                    |   |   |  |  |
| рН   | 8 -               | - 10               |   | 1.0% sol. at 60℃ by PH meter                                      |  |  |
| Viscosity (75°C)   | 300 -             | - 500mPa·s         |   | 1.5% sol. at 75℃ by B type viscosity meter                        |  |  |
| Viscosity (30°C)   |                   |                    |   | 1.5% sol. at 30℃ by B type viscosity meter                        |  |  |
| Viscosity with Ca(30°C   | C)                |                    |   | 1.5% + 0.2% CaCl2 sol, at 30°C                                    |  |  |
| Water gel strength   |                   | ~ 350g/cm²         |   | 1.5% gel. at 10°C, measure inside-gel by reo-meter                |  |  |
| Salt gel strength  |                   | - 800g/cm²         |   | 1.5% + 0.2% KCL gel at 10℃, same as WG                            |  |  |
| Milk gel strength  |                   | ~ 300g/cm²         |   | 0.5% ÷ 10% skim milk gel at 10℃, same as WG                       |  |  |
| Total plate count  |                   | /g                 |   | Standard method Agar  |  |  |
| Coliform   |                   |                    |   | Desoxycholate Agar  |  |  |
| E. coli  |                   |                    |   | Brilliant Green Lactose Bile Broth, EMB                           |  |  |
| Yeast & Mold   |                   |                    |   | Potato dextrose Agar  |  |  |
|  |                   |                    |   | (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)                           |  |  |
| Sulfate  | 15 -              | - 40%              |   | Follow to Japan food additive official method                     |  |  |
| Acid insoluble matter  |                   | - 18%              |   | Follow to Japan food additive official method                     |  |  |
| Ash  |                   | - 35%              |   | Follow to Japan food additive official method                     |  |  |

Follow to Japan food additive official method

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| the life from sea | Higashi-Kanda, Chiyoda-Ku, Tokyo 101-0031 Japan Fax:81-3-3865-3450<br>URL http://www.marine-science.co.jp e-mail: info@marine-science.co.jp |  |
|-------------------|---|--|
| FOOD INCOPPORATE  |   |  |

| FOOD INGREDIE                  | NT   |                  |                                   |  |  |  |  |
|--------------------------------|--|------------------|-----------------------------------|--|--|--|--|
| _                              | QUA  | ALITY            | SPECIFICATION                     |  |  |  |  |
| Product                        | TSC-H  |                  |                                   |  |  |  |  |
| Manufacturer                   |  |                  |                                   |  |  |  |  |
| Importer                       | MARINE SCIENCE CO.,LTD.  |                  |                                   |  |  |  |  |
| Summary                        | In a straight of the second se |                  |                                   |  |  |  |  |
|                                | inosum chins that  | compose          | high molecular lota type carra    | ageenan to produce super quality physical results. |  |  |  |
|                                |  |                  | pinosum) of Red Algae (Rhodo      |  |  |  |  |
| extracted from                 | Delitionation (15th  | mounia c         | pariously of these above trainens | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,            |  |  |  |
| Characteristics                |  |                  |                                   |  |  |  |  |
| ① It have quite high visco     | sity and elastic mi  | k gel stre       | ength                             |  |  |  |  |
| ② It have no smell, no tas     |  |                  |                                   |  |  |  |  |
|                                |  |                  | elastic and high strength gel     |  |  |  |  |
| 4 It also makes excellent      |  |                  |                                   |  |  |  |  |
| It is good effect for mi       |  |                  |                                   |  |  |  |  |
| Ingredient of refined ca       |  | seu meat         | and hist products.                |  |  |  |  |
| O lingredient of reinled ca    | irrageenan   |                  |                                   |  |  |  |  |
| Expiration Date                | unopened 24 months from date of manufacture (keep dry in cool storage)   |                  |                                   |  |  |  |  |
| DAPH GUOH Date                 | opened 60 days (seal and keep it in cool storage)  |                  |                                   |  |  |  |  |
| Package                        |  | -propyler        |                                   |  |  |  |  |
| r dckage                       | Inner Poly   | propylene        | e or Polyethelene bag (25~40      | kg)  |  |  |  |
| Labeling for usage of food     |  |                  |                                   |  |  |  |  |
|                                |  | Infort           | nation of Material                |  |  |  |  |
| GMO material                   | No use the GMO   | material a       | and their product.                |  |  |  |  |
| Allergen material              | No use the 25 items of allergen materials, fish and shellfish  |                  |                                   |  |  |  |  |
| Bovine original                | No use the materials origin livestock meets including brain, eye, spinal cord, and around bowel  |                  |                                   |  |  |  |  |
| Agricultural chemical residual |  |                  |                                   |  |  |  |  |
| Unapproved Ingredient          | No use the unapp   | roved Foo        | od Additive Ingredient in Japa    | n.   |  |  |  |
|                                |  | Pre              | oduct standard                    |  |  |  |  |
| Standardize items              | Specificati  | ons              | Analysis Result                   | Analysis method                                    |  |  |  |
| Production No.                 |  |                  | 1 1101/ 210 1100010               |  |  |  |  |
|                                |  |                  |                                   |  |  |  |  |
| Particle size                  | Form of chi  | DS.              |                                   |  |  |  |  |
| Loss on dry                    |  | ot more than 15% |                                   | dried 4h at 150℃                                   |  |  |  |
| 2020 011 023                   | not more than  |                  |                                   |  |  |  |  |
| pH                             | 8 ~ 10   |                  |                                   | 1.0% sol. at 60℃ by PH meter                       |  |  |  |
| Viscosity (75°C)               | 300 ~ 500  | nPa•s            |                                   | 1.5% sol. at 75℃ by B type viscosity meter         |  |  |  |
| Viscosity (30°C)               | 3000 ~ 5000  |                  |                                   | 1.5% sol. at 30°C by B type viscosity meter        |  |  |  |
| Viscosity with Ca(30°C)        | 0000 0000  | in a c           |                                   | 1.5% + 0.2% CaCl2 sol. at 30°C                     |  |  |  |
| Water gel strength             |  |                  |                                   | 1.5% gel. at 10°C, measure inside-gel by reo-meter |  |  |  |
| Salt gel strength              |  |                  |                                   | 1.5% + 0.2% KCL gel at 10°C, same as WG            |  |  |  |
| Milk gel strength              | 80 ~ 150g  | 1 and            |                                   | 0.5% + 10% skim milk gel at 10°C, same as WG       |  |  |  |
| Milk ger scrength              | 00 - 130g  | / CIII           |                                   | 0.5% + 10% Skilli fillik ger at 10 C, same as WO   |  |  |  |
| Total plate count              | /g   |                  |                                   | Standard method Agar                               |  |  |  |
| Coliform                       | 7.6  |                  |                                   | Desoxycholate Agar                                 |  |  |  |
| E. coli                        |  |                  |                                   | Brilliant Green Lactose Bile Broth, EMB            |  |  |  |
| Yeast & Mold                   |  |                  |                                   | Potato dextrose Agar                               |  |  |  |
| reast or Muld                  |  | -                |                                   | I otato destrose Agai                              |  |  |  |
| Sulfate                        | 15 ~ 40%   |                  |                                   | Follow to Japan food additive official method      |  |  |  |
| Acid insoluble matter          |  |                  |                                   | Follow to Japan food additive official method      |  |  |  |
| Ash                            | 8 ~ 18%<br>15 ~ 35%  |                  |                                   | Follow to Japan food additive official method      |  |  |  |
| Acid insoluble Ash             | not more than  | 2%               |                                   | Follow to Japan food additive official method      |  |  |  |
| reid movidate (1811            | not more that  | : 4N             |                                   | I onlow to Japan lood additive official method     |  |  |  |
| Arsenic as AS2O3               | not more then  | 2 11 11/11       |                                   | Follow to Japan food additive official method      |  |  |  |
| Heavy metal as Pb              | not more than  |                  |                                   | Follow to Japan food additive official method      |  |  |  |
| rieavy metat as PD             | not more than 2  | Jμg/g            |                                   | Lollow to Japan lood additive ollicial method      |  |  |  |