



Technical Data Sheet

**Rotalge Nori (Porphyra tenera) P.
Red Seaweed Algae P.**

PRODUCT INFORMATION

Latin name	Porphyra tenera
Grade	Food Grade
Origin	China
Carrier	none

ITEM	SPECIFICATION	METHOD
Appearance	Black Purple Fine Powder	Visual
Odor & Taste	Characteristic	Visual&Taste
Sieve analysis	100% Through 80 Mesh	USP<786>
Loss on Drying	≤10.0%	GB 5009.3

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <10,000 cfu/g, TYMC: <500 cfu/g, Salmonella: negative, E. Coli: negative, S. Aureus: negative
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Sterilization Method	High Temperature and Pressure
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
Unintentional contact (traces) in the supply chain cannot be excluded.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	2 years if sealed and properly stored
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All above information according to the manufacturer

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