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Technical Data Sheet

BIO Meersalat (Ulva lactuca) P. (18836) ORGANIC Sea lettuce (Ulva lactuca) P. (18836)

PRODUCT INFORMATION

Organic sea lettuce powder Name

Botanic name Ulva lactuca Part Used Algae

Batch-dependent, EU/non-EU Agriculture Origin

Organic Certification DE-ÖKO-013

SPECIFICATION ITFM

Appearance* Light green fine powder (200µm)

Odor & Taste Characteristic for algae

90-95% Loss on Drying

*The color may vary

STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002 Organic production According to Reg. (EC) 2018/848 Hygiene of foodstuffs In compliance with Reg. (EC) 852/2004

Hazard Not dangerous in accordance with EU regulation (EC) No 1272/2008

According to Reg. (EC) 2023/915 for food supplements Contaminants **Residual Solvents** According to Dir. (EC) 2009/32 and amendments According to Reg. (EC) 396/2005 and amendments **Pesticides**

GMO GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

FTO FTO free Vegan Conform

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

No allergens requiring labeling according to Reg. (EC) 1169/2011. All algae products may contain traces of Allergen status

other types of algae, mussels, crustaceans and fish. The contamination is below 2ppm tropomyosin.

Unintentional contact (traces) in the supply chain cannot be excluded.

According to Reg. (EC) 1935/2004 and 10/2011 and amendments **Packaging**

STORAGE AND HANDLING

Store in a well-closed container away from moisture and direct sunlight Storage

Shelf Life 2 years if sealed and properly stored

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All above information according to the manufacturer / supplier