PRODUCT SPECIFICATION		
Producer:	Seagarden AS Husøyveien 278 4262 Avaldsnes Norway Tlf. +47 52 85 94 80 Fax. +47 52 85 94 90 www.seagarden.no info@seagarden.no	seagarden
Date: 12.10.2016	Version: 02	

Product name:	MUSSEL POWDER Product Code: 7485	
Product Type:	Molluscs powder	
EU Legal Label Declaration:	See list of ingredients	
Product Description:	Powder made from fresh, frozen Blue mussel (Mytilus edulis) Only selected first class raw materials, manufactured under strict process and quality control. Product is cooked, dried and micro milled	
List of ingredients in descending order of weight conforming to EU regulations	Blue mussel (Mytilus edulis), rosmary extract (Herbalox)	

Appearance, Taste, Aroma:	Green/brown, fine powder. Characteristic taste of mussel when diluted in water.	
Application:	For use in soups, sauces, bouillons, i.e. in food where characteristic flavour is required.	
Organoleptic testing	200 ml boiling water to 4.0 g powder. Stir and let stand for 1 minute. Smell and taste. Color in both solution and powder	

Packaging	Taped cartons with inner, heat sealed, blue PE bags (100 my). Unit weight - 10 kg net
Label Details	Manufacturers' name and address, batch number, FAO, product name & code, date of production, date of minimum durability.
Shelf life	12 months when stored in unopened bags at stated conditions of storage.
Storage	This product should be kept stored in dry, refrigerated conditions at maximum 4 °C (39 °F).
Handling	Good hygiene must be practiced and bags should be closed immediately after use.

GMO Status:	This product does not contain and is not produced using any GM ingredients or processing aids and is designated as GMO free according to EU Directive 2001/18/CE, Regulation CE 1829/2003 and Regulation CE 1830/2003.
Contamination of foreign substance	According to EU regulation 1881/2006
Country of Origin:	Denmark
Country of manufacturing:	Norway
Materials of Animal Origin:	Blue mussel (Mytilus edulis)
Declarable Allergens conforming to EU regulations:	Molluscs

Suitability for Special Diets:

Coeliac	Yes	Halal	Yes
Diabetic	Yes	Kosher	No

Microbiological parameters

Micro-organism	Frequency	Max cfu/g	Method
Total plate count	Batch	30 000	NMKL 86
Enterobacteriaceae	Batch	100	AFNOR 01/06-09/97
Escherichia coli	Batch	<10	AFNOR 01/8-06/01
Salmonella	Batch	Negative in 25g	NMKL 71
Mould and yeast	Batch	200	AOAC 997.01
Sulphite-Reducing Clostridia	Periodically	<100	NMKL 56
Listeria monocytogenes	Periodically	Negative 25g	BioRad Rapid L.mono

Typical nutritional content

Natural variations occur

		Average Content g/100g	Method
Energy	Kcal	401	Calculated
	KJ	1 684	Calculated
Total solids	%	≥ 94	EU 152/2009
Protein		74 ± 5	EU 152/2009
Ash		7 ± 3	EU 152/2009
Salt		3 ± 2	EU 152/2009
Fat		9 ± 2	EU 152/2009
	Saturated	3.1	
	Monounsaturated	2.4	
	Polyunsaturated	1.5	
	Other	2.0	
Sodium		1.2	Calculated
Carbohydrate		6	
	Sugars (total)	1	
	Fibre	5	
Particle size		95% <106 μm	Internal method

Material Safety Data:

Health Considerations:	This product is produced for human consumption and conforms to The Food Safety Act 1990 & Regulation (EC) No 178/2002. Norwegian Food Safety Authority supervise that Seagarden AS has systems that ensure compliance with the requirements of food law. As with all fine powder products dusting may occur, which could cause irritation to respiratory passages. Prolonged contact with the skin should also be avoided. In the event of powder contact with the eye it is recommended that prolonged irrigation with water should be carried out in the first instance and that medical advice should be sought as soon as possible if problems occur.
Fire & Explosion:	This product is non-flammable and non-toxic. As with all fine powder products it is capable of forming flammable dust clouds given the extraordinary conditions necessary for this phenomenon. Under normal conditions of use this hazard is not perceived as significant. As a precaution, sources of ignition should be eliminated and build up of dust on floor and machinery avoided.
Spillage & Disposal:	Spillages should be swept up immediately and the affected surfaces cleaned and flushed with hot water. Adequately diluted with hot water this product will not have any adverse effect on effluent management systems.
Handling & Storage:	Avoid prolonged inhalation

This specification may be changed without prior notification, unless otherwise agreed. Please revert to us for confirmation of the latest edition of this specification