



Product specification

Mussel extract powder

Product description

Product description	: Mussel Powder, Spray dried Powder.
Ingredients/raw material	: Natural flavour from evaporated and spray dried cooking juice of blue mussels <i>Mytilus edulis</i> .
Shelf life	: Mussel powder ~ 5 years from production date, stored at ambient temperature. Store in original container. Avoid sunlight and high temperatures.
Heating process	: Evaporated and spray dried powder.
Recommended dosage	: Depending on choice of application, between 4-5%.

Producer

SEAFOOD FLAVOURS A/S
Food parken 7
DK – 7900 Nykøbing Mors, Denmark
Aut no. DK 5360CE

Sales Company

Vilsund Blue a/s
Food parken 7
DK – Nykøbing Mors, Denmark
Phone: (45) 97 72 37 00 Fax: (45) 97 72 11 42
Aut no. DK 4069 EC

Spray drying

FIPROS A/S
Rybergsvej 1
5631 Ebberup, Denmark
AUT no. DK 7911 EC

Expected use of the product

1. As an flavour/ingredient in cooked dishes from finished product manufacturers and restaurants
Heat treatment of the product of before consumption is not a prerequisite
2. Mussel powder are an allergen and should not be consumed by persons who are allergic to shellfish and mussels.

Catch-areas

Mussels caught in the Limfjord, Sound and Belt Sea fishing area North Sea - FAO 27.

Certification

The mussels caught are from a sustainable fishery – MSC:
MML-C-1173 or MSC-C-50922

**Packing**

Bag: 2500g

Container: 250g

PackagingLaminated foil: Sealed bag 81 μ = 60 μ PET/9 μ ALU/ 12 μ PE.

Container: Lid HDPE, Container PP

Labelling/coding

Batch nr. dddT eg. 097-150T

Date of production dd.mm.yyyy eg. 30.05.2014

Best before dd.mm.yyyy eg. 30.05.2017

Sensorial characteristics

Appearance: Powder

Colour: White/creamy. No colouring or preservatives added.

Flavour: Fresh and distinct seafood flavour. Pleasant flavour, with no off taints present.

Odour: Clean salty aroma with a note of fish.

Texture: Soft

Nutrition values per 100g for declaration

Parameter		Nutrition values per 100g
Energy	kJ/kcal	935kJ/220kcal
Fat	g/100g	0
Of which saturates	g/100g	0
Carbohydrates	g/100g	34
Of which sugars	g/100g	2.2
Protein	g/100g	21
Salt	g/100g	27



Other nutrition values per 100g NOT for declaration

Parameter		Nutrition values per 100g
- Of which mono unsaturated fatty acids	g/100g	<0,1
- Of which poly unsaturated fatty acids	g/100g	<0,1
Dietary fibres	g/100g	1,7
Ash	g/100g	39,4
Sodium	g/100g	11
Moisture content	g/100g	3,6
Fructose	g/100g	<0,04
Glucose	g/100g	1,05
Lactose	g/100g	<0,04
Maltose	g/100g	1,14
Saccharose- sucrose	g/100g	<0,04
Galactose	g/100g	<0,04

Microbiological standards

	<u>Target</u>	<u>Max.</u>
TVC 21°C	50.000 / g.	100.000 / g.
TVC 50°C	300 / g.	3000 / g.
Anaerobic gas generating bacteria	ND in 5 tubes	ND in 5 tubes

Chemical standards

The chemical standards for mussels are analysed two times a year on mussel meat, including traces of pesticides and antibiotics.

Fishing waters are positive released as free for DSP/PSP risks before fishing, and mussel samples examined for DSP/PSP and water samples examined for algae content.



Mercury:	max. 0.5 mg / kg	} According to Commission (EU) NO 1881/2006.
Lead:	max. 1.5 mg / kg	
Cadmium:	max. 1.0 mg / kg	
ASP:	max 20 mg/kg	} According to Commission (EU) NO 853/2004.
AZA:	160 µg/kg	
YTX:	1 mg/kg	
DST+PTX:	160 µg/kg	
PSP:	800 µg/kg	
Dioxin:	max. 3.5 pg /g wet weight	} According to Commission (EU) NO 1259/2011.
Dioxin+PCB's:	max. 6.5 pg /g wet weight	
Sum of 6 PCB:	max. 75ng /g wet weight	
Sum of 4 PAH:	max 30µg/kg	} According to Commission (EU) NO 835/2011
Benzo(a)pyrene:	max 5µg/kg	

The mussel powder are produced in accordance with current EU legislation.

Products are positively released on basis of the microbiological analysis.

No additives are used in the production or added to the product.

No radiation, allergens or GMO are used in the production of the mussel powder.