	Dokument id: 581 - Versjon: 2	Skrevet ut 06/10/2023, 12:02 av Svein Jakobsen
	<b>7485 MUSSEL POWDER - Product specification</b>	Status: Godkjent Forfatter Kristine Haugland (inaktiv) Godkjent dato: 28/04/2023, 08:35 Godkjent av: Lucyna Filipek

<b>Producer:</b>	<b>Seagarden AS</b> Husøyveien 278 4262 Avaldsnes Norway Tlf. +47 52 85 94 80 Fax. +47 52 85 94 90 www.seagarden-norway.com info@seagarden.no
------------------	--

<b>Product name:</b>	<b>MUSSEL POWDER</b>	<b>Product code: 7485</b>
<b>Product type</b>	Mussel powder	
<b>EU Legal Label Declaration</b>	See list of ingredients	
<b>Product Description</b>	Powder made from fresh, frozen Blue mussel ( <i>Mytilus edulis</i> ) Only selected first class raw materials, manufactured under strict process and quality control. Product is cooked, dried and micro milled.	
<b>List of ingredients in descending order of weight conforming to EU regulations</b>	Blue mussel ( <i>Mytilus edulis</i> )	


<b>Appearance, Taste, Aroma</b>	Green/brown, fine powder. Characteristic taste of mussel when diluted in water
<b>Application</b>	For use in soups, sauces, bouillons, i.e. in food where characteristic flavour is required.
<b>Organoleptic testing</b>	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

<b>Packaging</b>	Taped cartons with vacuum bag PA 18 µm/PE 40µm/embossed film 32µm extrusion laminated. Unit weight - 10 kg net One carton: 28 cm x 27 cm x 47 cm. Full pallet (30 crt): 120 cm x 80 cm x 137 cm
<b>Label Details</b>	Manufacturers' name and address, batch number, product name & code, date of production, date of minimum durability, allergens, ingrediens, storage conditions, weight
<b>Shelf life</b>	21 months when stored in unopened bags at stated conditions of storage.
<b>Storage</b>	This product should be kept stored in dry, refrigerated conditions at maximum 4 °C (39 °F).
<b>Handling</b>	Good hygiene must be practiced, and bags should be closed immediately after use.

<b>GMO Status</b>	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
<b>Contamination of foreign substance</b>	According to EU regulation 1881/2006 and later modifications
<b>Raw material country of Origin</b>	Denmark
<b>Country of manufacturing</b>	Norway
<b>Materials of Animal Origin</b>	Blue mussel ( <i>Mytilus edulis</i> )
<b>Declarable Allergens conforming to EU regulations</b>	<b>Mollusc, may contain traces of crustaceans and fish. Should not be consumed by persons who are allergic to shellfish, fish and mollusc.</b> Due to natural content of sulphuric compounds in raw material – analysis of sulphites (SO2) may show values > 10 ppm. <b>This product is not added any sulphiting agents</b>

**Suitability for Special Diets:**

<b>Coeliac</b>	Yes	<b>Halal</b>	Yes
<b>Diabetic</b>	Yes	<b>Kosher</b>	No

	Dokument id: 581 - Versjon: 2	Skrevet ut 06/10/2023, 12:02 av Svein Jakobsen
	<b>7485 MUSSEL POWDER - Product specification</b>	Status: Godkjent Forfatter Kristine Haugland (inaktiv) Godkjent dato: 28/04/2023, 08:35 Godkjent av: Lucyna Filipek

**PARAMETERS FOR POSITIVE RELEASE**

Microbiological	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	ISO/TS 16649-3:2005
Salmonella	Batch	Negative in 25g	NMKL 71
Mould and yeast	Batch	200	AOAC 997.02


**MONITORING PROGRAM**

Microbiological	Frequency	Max cfu/g	Method
Sulphite-Reducing Clostridia	Periodically	< 100	NMKL 56
Listeria monocytogenes	Periodically	Negative in 25g	BioRad Rapid L.mono

Typical nutritional content <i>Natural variations occur</i>	Frequency	Average Content g/100g	Method
<b>Total solids</b>	2x / year	≥ 94	Gravimetric (similar to NMKL 23)
<b>Protein</b>	2x / year	74 ± 5	Kjeldahl (similar to Regulation (EC) 152/2009)
<b>Ash</b>	2x / year	7 ± 3	Gravimetric (similar to Regulation (EC) 152/2009)
<b>Fat</b>	2x / year	9 ± 2	Acetic hydrolysis (similar to Regulation (EC) 152/2009)
<b>Saturated</b>	1x / 4 years	3.1	
<b>Monounsaturated</b>	1x / 4 years	2.4	
<b>Polyunsaturated</b>	1x / 4 years	1.5	
<b>Other</b>	1x / 4 years	2.0	
<b>Salt</b>	2x / year	3 ± 2	Calculated
<b>Sodium</b>		1.2	ICP (similar to DIN EN ISO 17294-2)
<b>Carbohydrate</b>	1x / 4 years	6	Calculated
<b>Sugars (total)</b>	1x / 4 years	1	
<b>Fibre</b>	1x / 4 years	5	
<b>Particle size</b>	Batch	95% <106 µm	Internal method

Typical nutritional content <i>Natural variations occur</i>	Frequency	Average Content /100g	Method
<b>Energy</b> <b>Kcal</b>	1x / year	401	Calculated
<b>kJ</b>	1x / year	1684	Calculated

Sensorial: 4 g powder in 200 ml boiling water	Frequency	Specification
<b>Appearance of powder</b>	Batch	Green/brown, fine powder.
<b>Aroma</b>	Batch	Characteristic aroma of mussel when diluted in water.
<b>Taste</b>	Batch	Characteristic taste of mussel when diluted in water.

	Dokument id: 581 - Versjon: 2	Skrevet ut 06/10/2023, 12:02 av Svein Jakobsen
	<b>7485 MUSSEL POWDER - Product specification</b>	Status: Godkjent Forfatter Kristine Haugland (inaktiv) Godkjent dato: 28/04/2023, 08:35 Godkjent av: Lucyna Filipek

<b>Health Considerations:</b>	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.
<b>Fire &amp; Explosion:</b>	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.
<b>Spillage &amp; Disposal:</b>	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.
<b>Handling &amp; Storage:</b>	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**